

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BPD EIKS #1139</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>10110</b>	Date <b>6/10/16</b>
Address <b>214 W. Third St. Greenville</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Board of Trustees of Lodge 110</b>	Inspection time (min) <b>110</b>	Travel time (min) <b>10</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required)	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

#### Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

#### Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

#### Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

#### Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

#### Physical Facilities

6.0	Materials for construction and repair
<input checked="" type="checkbox"/> 6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Administrative

901-3-4 OAC
3701-21 OAC

#### Violation(s)/Comment(s)

3.4G) Observed cocktail dated 3/10/16 and 4/8/16 in walk in cooler and tartar sauce dated 5/12/16 in back 2 door refrigerator. PIC voluntarily discarded the items during the inspection. RTE TCS for safety. Foods shall be consumed on the premises, sold, or discarded after the 7<sup>th</sup> day.

4.5A) observed a build up of debris on the stoves/oven and fryers. PIC stated they are cleaned twice a year. Equipment and non-food contact surfaces of equipment

Inspected by <b>Aurora Schueterman</b>	R.S./SIT # <b>1640291</b>	Licensor <b>Darke Co Health Dept</b>
Received by <b>George W. Delf</b>	Title <b>TRUSTEE CHAIR</b>	Phone



State of Ohio  
Continuation Report

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6/10/16

Facility name BPOEIKS # 1139	Type of inspection Standard
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Violation(s)/Comment(s)

4.5A cont.) shall be kept clean of food residue and debris. Please clean at a more frequent basis.

(6.1A) Observed several missing floor tiles below the ice bin area in the bar. Floors shall be smooth and easily cleanable. Please repair tiles as soon as possible.

(6.4D) Last hood cleaning on tag states 4.7.15. PIC says its been cleaned once since then and thinks they forgot to write out a new tag. Discussed ventilation hood systems shall be cleaned to prevent hoods from dripping grease. Fire Code states hoods shall be cleaned <sup>at least</sup> twice a year. Hoods will be scheduled for cleaning this summer.

Notes: PIC states they are shutting down kitchen area until Sept 2016. Reinspection will be conducted at that time.

Discussed employee health policy, body fluid spill clean up kit & manager's training.  
Education material given for food temperatures

Inspected by <i>Xana Schmitena</i>	R.S./SIT # 164029	Licensors Darke Co Health Dept
Received by <i>X George W. O'Dell</i>	Title	Phone