

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Beechwood Golf Course		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 50	Date 08/13/15
Address 1476 St. Rt. 502 Arcanum		Category/Descriptive C3S		
License holder Bruce Mikesell		Inspection time (min) 75	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <input type="checkbox"/> Other <i>specify</i>
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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 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

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

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

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

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

<input checked="" type="checkbox"/> 7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(3.2K) Observed a scoop handle in the hot chocolate mix. Discussed in use utensils shall be stored with their handles above the top of the food to prevent from contamination by hands.

(3.4G) Observed sauerkraut date 8/12 for discard date. Discussed all TCS RTE foods shall be dated for 7 days and discarded after the 7th day to limit growth. critical. (corrected at time of inspection.)

(4.5) Observed a build up of growth on ice machine. Discussed all food contact surfaces & equipment shall be clean sight to touch to limit contamination. critical

Inspected by Megan Kaiser	R.S./SIT # 143136	Licensors Darke Co + ID
Received by Terra Miller	Title	Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Beechwood Golf Course	Type of inspection Standard
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Violation(s)/Comment(s)

(7B) Observed a spray bottle containing a cleaner (window cleaner) without a label. Discussed working containers such as cleaners shall be clearly and individually identified with the common name of the product.

Inspected by Margaret Kawa	R.S./SIT.# 193134	Licenser Larke Co HD
Received by Dee Nelson	Title	Phone