

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Greenville Citizens Baseball League	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1067	Date 8.15.16
Address Sater Street Greenville	Category/Descriptive NC3S		
License holder Greenville Citizens Baseball League	Inspection time (min)	Travel time (min)	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 <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, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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

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)

Satisfactory @ time of inspection.

- Notes: Documents given on food temperatures and managers training, employee health policy, body fluid spill clean up kit.

Health Dept # 937-548 4196

Inspected by Karina Schuster	R.S./SIT # 164029	Licensors DC/HID
Received by Abdi Baker	Title CONCESSION mgr.	Phone 459-0189

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Name of facility <i>Greenville Citizens Baseball League</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1067</i>	Date <i>03-04-16</i>
Address <i>Sater Street Greenville</i>	Category/Descriptive <i>NC25</i>		
License holder <i>Greenville Citizens Baseball League</i>	Inspection time (min)	Travel time (min)	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 checked="" 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)

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Administrative

9013-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

License Issued.

Satisfactory at time of inspection

Discussed new rule changes.

Handouts given.

Inspected by <i>Megan Kaiser</i>	R.S./SIT # <i>143136</i>	Licensor <i>Parke CD HD</i>
Received by <i>[Signature]</i>	Title <i>[Signature]</i>	Phone <i>937-467-1603</i>