

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Greenville Moose Lodge</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1074</i>	Date <i>2-13-17</i>
Address <i>1200 Sweitzer St. Greenville</i>		Category/Descriptive <i>NC45</i>	
License holder <i>Greenville Moose Lodge</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 <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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

(6.4B) observed a build up of debris on floor inside walk-in freezer. Discussed flooring shall be cleaned as often as necessary to prevent accumulation of debris.

(4.5) observed a build up on potato slicer. Discussed potato slicer shall be cleaned on a more frequent basis to limit growth. Critical. PIC stated it is usually cleaned after each use.

(6.4D) observed a build up on hood vents. Discussed hood vents shall be cleaned as often as necessary to protect

Inspected by <i>Negam Keller</i>	R.S./SIT # <i>143130</i>	Licensor <i>Darke Co + 10</i>
Received by <i>Steve Marshall</i>	Title <i>Administrative</i>	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Greenville Moose Lodge	Type of visit Standard	Date 2-13-17
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Violation(s)/Comment(s)

from contamination  
(4.5) Observed a build up on pop nozzles  
in bar area. Discussed contact surfaces  
shall be cleaned on a more frequent  
basis to limit growth. Critical.

Inspected by Gregory Kew	R.S./SIT # 14336	Licensors Duke Co + D
Received by Steve Marshall	Title Admin. Asst.	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Greenville Moose Lodge</i>	License number <i>1076</i>	Date <i>2-13-17</i>
Address <i>1900 Sweitzer St. Greenville</i>	Category/Descriptive <i>NCHS</i>	
License holder <i>Greenville Moose Lodge</i>	Inspection time (min)	Travel time (min)

**Comments:**

*VII. observed a build up on potato slicer & pop gun nozzles. please clean on a more frequent basis to limit growth.*

**Temperature Log**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>Ham / Beans</i>	<i>Hot Hold</i>	<i>179 F</i>	<i>hamburger</i>	<i>cooking</i>	<i>170 F</i>
<i>Chili</i>	<i>Cold Hold</i>	<i>37 F</i>	<i>pot. soup</i>	<i>cold hold</i>	<i>36 F</i>
<i>tomato</i>	<i>Cold Hold</i>	<i>38 F</i>	<i>chicken noodle</i>	<i>cold hold</i>	<i>37 F</i>
<i>lettuce</i>	<i>Cold Hold</i>	<i>40 F</i>			
<i>chicken salad</i>	<i>Cold Hold</i>	<i>36 F</i>			
<i>cole slaw</i>	<i>Cold Hold</i>	<i>37 F</i>			
<i>milk</i>	<i>Cold Hold</i>	<i>38 F</i>			
Inspected by <i>Prigyan Kellen</i>	R.S./SIT# <i>H3324</i>	Licensor <i>Darke Co Inc</i>			
Received by <i>Steve Marshall</i>	Title <i>Administrative</i>	Phone			