

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 12/14/17
Address 14710 St. Rt. 503 Arcanum, OH 45304		Category/Descriptive C35	
License holder Bruce Mithesell	Inspection time (min) 90	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 specify		Follow-up date (if required) 1 week	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

<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 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

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
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701:21 OAC

Violation(s)/Comment(s)

3.1(H) Observed butter holding at 48.1°F and chicken salad holding at 49°F in the refrigerator. Discussed that all refrigerated TCS foods shall be at 41°F or below to prevent growth. Please discard items in this refrigerator. * CRITICAL

3.2(C) Observed butter in the refrigerator with no covering. Discussed that foods must be stored in packages, covered containers, or wrappings to prevent cross contamination. * CRITICAL

3.2(K) Observed scoop handle touching the hot chocolate mix. Discussed that handles must be stored above the top of the food to prevent cross contamination. Please correct.

~~**4.4(S)** Observed pour spout being stored in a cool whip container. Discussed single-use articles may not be reused.~~

4.5(A) Observed a build-up of debris in the ice machine. Discussed that the equipment of food-contact surfaces must be kept clean sight to touch. Please clean. * CRITICAL

Inspected by Brittany Weitzel	R.S./SIT # 16-4147	Licensor DOH
Received by [Signature]	Title	Phone