

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|---|------------------------------------|----------------------------------|
| Name of facility Beechwood Golf Course | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 50 | Date 12/22/17 |
| Address 1476 St. Rt. 503 Arcanum, OH 45304 | | Category/Descriptive C3S | |
| License holder Bruce Mikesell | Inspection time (min) 20 | Travel time (min) 50 | Other |
| Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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

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|-----|----------------------|
| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

| | |
|-----|--------------------------------------|
| 4.4 | Maintenance and operation |
| 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

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|-----|---|
| 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 |

Water, Plumbing, and Waste

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|-----|--|
| 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

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|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

Ice machine has been cleaned and build up of debris eliminated. Violation CORRECTED.

Hot chocolate mix ~~and machine~~ was discarded. PIC stated will come up with way that scoop will remain above top of food. Violation CORRECTED.

Items in the refrigerator holding high have been discarded. Refrigerator still holding around 45-46°F. Please keep monitoring this refrigerator. If needing to replace must be replaced with a commercial refrigerator.

PIC stated that Calkie will be coming in to perform maintenance on the pop machine. Plan to go down to one pop fountain machine, instead of having two.

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|--------------------------------------|-----------------------------|-------------------------|
| Inspected by <i>Antony Weigel</i> | R.S./SIT # 161147 | Licensor DCHD |
| Received by <i>[Signature]</i> | Title | Phone |