

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>FOE #2347</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1059</b>	Date <b>12/5/17</b>
Address <b>104 E. Main St. Versailles, OH 45380</b>		Category/Descriptive <b>NC3S</b>	
License holder <b>Fraternal Order of Eagles</b>	Inspection time (min) <b>75 min</b>	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"/> Preclicensing <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

<input checked="" type="checkbox"/>	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

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	
<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

#### 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	
<input checked="" type="checkbox"/>	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)

~~3.4 (G) Observed several bags of sliced ham in the deep-freeze cooler without a date. Discussed that all RTE TCS foods shall be clearly marked with day/date by which the food shall be consumed or discarded within 7 days to limit the growth of bacteria. \* CRITICAL \* REPEAT~~

3.4 (G) Observed multiple items in the walk-in cooler past the manufacturer's use by date. Discussed that a food service operation may not exceed a manufacturer's use by date to prevent the growth of bacteria. \* CRITICAL \* CORRECTED.

4.1 (Y) Observed no thermometer in coolers holding milk and orange juice. Discussed that all mechanically refrigerated units shall have a temperature measuring device to monitor the

Inspected by <i>William Wertz</i>	R.S./SIT # <b>110-4447</b>	Licensor <b>DCHD</b>	
Received by <i>Susan Hunter</i>	Title	Phone	

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name FOE #2347	Type of inspection NC38
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**Violation(s)/Comment(s)**

4.1(y) ... air temperature to help limit the growth of bacteria. Please obtain a thermometer for the two coolers.

4.4(s) Observed gravy being stored in an old coleslaw container. Discussed that single-service articles and single-use articles may not be reused. Please start eliminating these containers.

\* Reminder that crockpots are not to be used in a food service operation.

Inspected by <i>Brittany Weitzel</i>	R.S./SIT # 110-4147	Licensors DCHO
Received by <i>Lisa Quarta</i>	Title	Phone