

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Turtle Creek, LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1070	Date 2.15.18
Address 6545 St Rt 36E Greenville		Category/Descriptive CHS	
License holder Turtle Creek Golf Course	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
<input checked="" type="checkbox"/> 2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 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

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

2.4A) Restaurant manager recently quiet. Discussed at least one employee that has supervisory and management responsibility and the authority to direct & control food preparation and service shall obtain level 2 certification in food protection. Please obtain ASAP.

3.2A) Observed food employee, place dill pickle in carry-out container without gloves on. PIC voluntarily discarded pickle at time of inspection. Discussed food employees

Inspected by Anna Schmitterman	R.S./SIT # 16-4029	Licensor DCH/D
Received by [Signature]	Title General Manager	Phone

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Violation(s)/Comment(s)

3.2A cont) may not contact exposed, RTE food with their bare hands and shall use suitable utensils ~~such as~~ such as deli tissue, tongs, single-use gloves.
Critical. Corrected.

3.2M) Observed wet cloths sitting on the counter in the kitchen. Discussed cloths used for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer.

3.4H) Observed spinach in prep table with a prepped date of 2/8 and brown gravy in walk-in cooler dated 2/6, sweet/mild sauce in chicken prep cooler with a made date of 2/3 and cantalope, honeydew with a discard date of 2/6/18 and shell noodles with a prepped date of 2/7/18 in walk-in cooler. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. Critical. Corrected.

Inspected by <i>Diana Schuster</i>	R.S./SIT.# 16-4029	Licensors DCHD
Received by <i>[Signature]</i>	Title General Manager	Phone

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Violation(s)/Comment(s)

(6.1M) Observed back door (screen) open. Discussed
Outer openings of a food service operation shall
be protected against entry of insects & rodents by
having solid, self-closing, tight fitting doors.

Notes: Facilities equipment have been deeped cleaned
and looks nice. Keep up the good work.

Inspected by Anna Schiterna	B.S./SIT # 1164029	Licenser DCHD
Received by [Signature]	Title General Manager	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Turtle Creek, LLC	License number 1070	Date 2-15-18
Address 6545 St. Rt. 310E	Category/Descriptive C4S	
License holder Turtle Creek Golf Course	Inspection time (min)	Travel time (min)

Comments:

III) Observed food employee touch dill pickle with her bare hands. Discussed food employees may not contact exposed, RTE foods with their bare hands and such use a suitable utensil. to prevent contamination. Critical. Corrected

VI) Observed spinach in prep table with a prepped date of 2/8, brown gravy dated 2/20, cantaloupe & honey dew with a discard date of 2/6/18 and shell noodles with a prepped date of 2/7/18 in walk-in cooler and sweet/mild sauce in chicken prep table with a made date of 2/3/18. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. Critical. Corrected.

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
Salmon	cold hold	38F			
tomatoes	cold hold	36F			
chili	hot hold	172F			
Cole slaw	cold hold	38F			

Inspected by Rama Schuteneer	R.S./SIT# 6-4029	Licensor DCH D
Received by [Signature]	Title General Manager	Phone [Blank]