

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility VFW Post 7262		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1174	Date 1/30/18
Address 219 N. Ohio St. Greenville, OH 45331		Category/Descriptive NC3S		
License holder VFW Post 7262		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
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	Laundrying
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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

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

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

Violation(s)/Comment(s)

3.2(C) Observed raw hamburger over eggs in the refrigerator. Discussed raw food shall be separated during storing based on the internal cooking temperature need to be reached to protect from bacteria. *CRITICAL *CORRECTED

3.2(K) Observed cups being used as scoops in the pepper and popcorn seasoning. Discussed handles shall be stored above the top of the food to protect from cross contamination. Please use handled scoops.

3.4(G) Observed cole slaw, chicken, and potato wedges in the walk-in cooler not date-marked. Discussed all RTE TCS foods shall be date-marked after 24 hrs and used or discarded within 7 days. Chicken and potato wedges discarded while cole slaw was date-marked. *CRITICAL *CORRECTED

Inspected by Anthony Weibel	R.S./SIT # 16-4147	Licenser DCHD
Received by Wendy Hall	Title	Phone

State of Ohio
Continuation Report

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Name of Facility VFW Post 7262	Type of visit NCSS	Date 1/30/18
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Violation(s)/Comment(s)

4.4(N)	4.4(N) Observed Sani Solution in the bar area around 100 ppm. Discussed that quaternary ammonia compound solutions shall follow the manufacturer's recommend strength. Please consult the Sani-bottle for strength recommendations which stated 200-400 ppm. * <u>CRITICAL</u> * <u>CORRECTING</u>
4.4(S)	Observed multiple single-use containers holding food items. Discussed single-use items may not be reused. Please start limiting these containers and replacing with food grade.
4.5(B)	Observed pop nozzles with a build-up of debris. Discussed that the pop nozzles shall be cleaned at a frequency to preclude the accumulation of soil or mold. Please clean the pop nozzles to prevent growth. * <u>CRITICAL</u> * <u>CORRECTING</u>
5.1(O)	Observed multiple people washing there hands at the 3-bay sink. Observed chair in front of the handsink. Discussed that handwashing shall occur at the handsink and it shall remain accessible at all times. Please <u>sanitize the 3-bay sink.</u> * <u>CRITICAL</u> * <u>CORRECTED</u>

Inspected by <i>Brittany Westphal</i>	R.S./SIT # 16-4147	Licensor DCMD
Received by <i>Wendy Hall</i>	Title	Phone