

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|---|----------------------------------|-----------------------|
| Name of facility BPO EIKS #1139 | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 1016 | Date 2/9/18 |
| Address 24 W Third St. Greenville OH | Category/Descriptive Comm Plan 4 | | |
| License holder Board of Trustees | Inspection time (min) 5 | 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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify | 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

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

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

Violation(s)/Comment(s)

Quat strips obtained!

3.4.6) Observed chili date marked with 10 days. PIC stated chili cooked on wed. & was dated wrong. Another date marking good. PIC conceded at time of inspection - Critical

Will add consumer advisory for over easy eggs on menu

Employee health policy signed - Trustees will also sign for volunteers

Will send CCP inspection sheet -

Inspection complete but forgot form

177°F Fish hot hold 45°F coleslaw Serving

41.6°F Chicken cold hold (just prepped + placed in refrigerator)

41°F Cheese Refrigerator cold hold

| | | |
|--------------------------------------|---------------------------|-----------------------------------|
| Inspected by Minger Magora | R.S./SIT # 3203 | Licensors DeLuxe County |
| Received by Jean T. T. | Title Food Mgr | Phone 417-3988 |

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

| | | |
|--|------------------------------------|-----------------------|
| Name of facility BPO EIKS | License number 1016 | Date 2-9-18 |
| Address 214 W. Third St. Greenville | Category/Descriptive C45 | |
| License holder Board of Trustees Lodge | Inspection time (min) | Travel time (min) |
| Comments: | | |
| <p>VI. Observed chili date marked with 10 days. PIC stated chili cooked on Wed. & was dated wrong. Discussed all TCS RTE foods shall be date marked for 7 days & discarded after the 7th day to limit growth. The day the item is prepared counts as day 1. PIC corrected at time of inspection.</p> <p>VIII. Observed no consumer advisory. A consumer advisory shall be added for over easy eggs</p> | | |
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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 |
|--------------------------------------|--|----------------------------|-----------|--|-------------|
| Fish | Hot Hold | 177°F | | | |
| Chicken | Cold Hold | 41.10°F | | | |
| Cheese | Cold Hold | 41°F | | | |
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| Inspected by Simon Maresco | R.S./SIT# 3203 | Licensör Duke Co | | | |
| Received by | Title | | Phone | | |