

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Greenville Moose Lodge</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1076</i>	Date <i>2-14-18</i>
Address <i>1200 Sweitzer St. Greenville</i>		Category/Descriptive <i>NC45</i>		
License holder <i>Greenville Moose Lodge</i>		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 specify		Follow-up date (if required) <i>Feb 21</i>		Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

#### Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

#### Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

#### Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

### Violation(s)/Comment(s)

✓ (3.4 G) Observed an open bag of hotdogs with growth & a bag of ham in upright refrigerated unit & an open bag of cabbage in walk-in without a date. Discussed all TCS RTE products shall be date marked for 7 days & the day the item is prepared/opened counts as day 1 to limit growth. Hotdogs & cabbage voluntarily discarded @ time of inspection & ham was date marked with Saturdays date. Discussed if TCS RTE items are not date marked, they will be discarded. *critical corrected. Repeat.*

Inspected by <i>Megan Kewen</i>	R.S./SIT # <i>43136</i>	Licensors <i>Darke Co HHS</i>
Received by <i>Tom Royer</i>	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Greenville Moose Lodge	Type of visit Standard	Date 2-14-18
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**Violation(s)/Comment(s)**

- ✓ (3.44) Observed collage cheese with expiration date of 2-16-18 in upright refrigeration unit. Discussed items shall be discarded after final day to limit growth. Employee voluntarily discarded @ time of inspection. Critical corrected. Repeat.
- (4.5A) Observed a build up of debris inside ice machine, inside microwave units, & utensil drawers. Discussed food contact surfaces shall be kept clean sight to touch to protect from contamination. Please clean areas as often as necessary to keep them clean. Critical. Repeat. POP GUT'S
- ✓ (4.5A) Observed a build up on fryer cart & on counter in bingo area next to popcorn machine. Discussed non-food contact surfaces shall be kept free of encrusted grease deposits.
- (4.45) Observed sour cream containers being re-used to store other food products. Discussed single use articles may not be re-used.
- (6.4B) Observed a build up of debris on floors in dry storage room connected to walk-in. Discussed physical facilities shall be kept clean. Please clean as often as necessary.

Inspected by Megann Keener	R.S./SIT # 143136	Licensors Warner Co #10
Received by Tom Reyer	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Greenville Mouse Lodge</i>	Type of inspection <i>Standard 2/14/18</i>
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**Violation(s)/Comment(s)**

(2.4) No employee health policy. Discussed food employees shall be informed in a verifiable manner of their responsibility to report to the person in charge, info. about their health as it relates to diseases that are transmissible through food. An example document all employees shall sign is located on our website: [www.darkecountyhealth.org](http://www.darkecountyhealth.org). Repeat.

(2.4) No level 2 ODH certificate. Discussed as of March 1, 2017, at least one employee with supervisory & management responsibility & the authority to direct & control food & safety shall obtain the certification. Please obtain ASAP. Repeat.

Inspected by <i>Megan Keller</i>	R.S./SIT# <i>143136</i>	Licensors <i>Darke Co 10</i>
Received by <i>Tom Rogger</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Greenville Moose Lodge</i>	License number <i>1076</i>	Date <i>2-14-18</i>
Address <i>1200 Sweitzer St Greenville</i>	Category/Descriptive <i>NC45</i>	
License holder <i>Greenville Moose Lodge</i>	Inspection time (min)	Travel time (min)

**Comments:**

VI. Observed an open bag of hotdogs, cabbage, & ham without a date. All TCS RTE foods shall be dated for 7 days to limit growth.

VI. Observed cottage cheese past shelf life. Discussed TCS RTE products shall be discarded after 7th day to limit growth.

VII. Observed a build up inside ice machine, utensil drawers, microwaves, & on pop guns. Discussed food contact surfaces shall be cleaned sight to touch to protect from contamination.

**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
<i>sliced tomato</i>	<i>Cold Hold</i>	<i>34°F</i>			
<i>sliced lettuce</i>	<i>Cold Hold</i>	<i>37°F</i>			
<i>taco meat</i>	<i>Hot Hold</i>	<i>136°F</i>			
<i>chicken</i>	<i>COOKING</i>	<i>171°F</i>			
<i>cottage cheese</i>	<i>Cold Hold</i>	<i>36°F</i>			

Inspected by <i>Megan Keller</i>	R/S/SIT# <i>14326</i>	Licensor <i>Durke Co HD</i>
Received by <i>Tom Royer</i>	Title	Phone

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Greenville Moose Lodge</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1076</i>	Date <i>2-21-18</i>
Address <i>1800 Sweitzer St. Greenville</i>		Category/Descriptive <i>NC45</i>	
License holder <i>Greenville Moose Lodge</i>	Inspection time (min)	Travel time (min)	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"/> Precicensing <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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Violation(s)/Comment(s)

*-Date marking looks much better*  
*-Ice machine, microwaves, utensil drawer, & pop nozzles were clean*  
*-fryer cart & bingo area looks much better*  
*(6.4B) Floors in dry storage room need to be cleaned yet. Please clean as often as necessary to keep clean*  
*(2.4) No employee health policy. Discussed policy needed*  
*(2.4) No ODH certificate. Discussed certificate is needed to comply.*

Inspected by <i>Morgan Kelley</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke @ 110</i>
Received by <i>Tom Royer</i>	Title	Phone