State of Ohio  
Standard Inspection Report  
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greenville Girls Softball</td>
<td>☑ FSQO ☐ RFE</td>
<td>1072</td>
<td>4/3/18</td>
</tr>
</tbody>
</table>

| Category/Descriptive | NC 3S |

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>☑ Standard</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>☐ Follow up</td>
<td>☐ Foodborne</td>
<td>☐ 30 day</td>
<td></td>
</tr>
<tr>
<td>☐ Prelicensing</td>
<td>☐ Consultation</td>
<td>☐ Other specify</td>
<td></td>
</tr>
</tbody>
</table>

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

#### Food

- 3.0 Safe, unadulterated and honestly presented
- 3.1 Source, 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

#### 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

#### Maintenance and Operation

- 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
- 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 Labelling 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
- 9.1 Existing facilities and equipment

#### Administrative

- 901-3-4 OAC
- 3701-21 OAC

---

**Violation(s)/Comment(s)**

4.1(k) Observed residential crockpot used for warming hot dogs. Discussed food equipment shall be commercial grade and be approved by a recognized food equipment testing agency. Please remove crockpots and obtain a commercial unit.

5.4(b) Observed dumpster to be on gravel. Discussed an outdoor storage surface for refuse, recyclables, and returnables shall be constructed of non-absorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.

Licence Issued

---

Inspected by: [Signature]  
Issued by: [Signature]

---

Distribution: Top copy—Operator, Bottom copy—Local health department

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

<table>
<thead>
<tr>
<th>R.S./Sit</th>
<th>License</th>
</tr>
</thead>
<tbody>
<tr>
<td>160429</td>
<td>DCHD</td>
</tr>
</tbody>
</table>

pg 1 of 1