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

Name of facility: Schnettig's Sports Bar & Grill
Check one: ☑ FSQ ☐ RFE
License number: 173
Date: 4/23/13
Address: 211 Washington St, New Madison
License holder: Phillips & Hils Enterprises
Inspection time (min): C38
Travel time (min): Other
Type of visit (check): ☑ Standard ☐ Follow up ☐ Foodborne ☐ 30 day
Category/Descriptive: ☐ Complaint ☑ Prelicensing ☐ Consultation ☐ Other specify
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 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 nonreturning unsafe, adulterated
3.7 Special requirements for highly susceptible populations

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
8.0 Materials for construction and repair
☐ 8.1 Design, construction, and installation
8.2 Numbers and capacities
8.3 Location and placement
8.4 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 machines criteria
8.4 Acidified white rice preparation criteria
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

Administrative
901:34 OAC
3701:21 OAC

Violation(s)/Comment(s)
3.1(a) Observed a cake and pie that had been brought in from someone's home. Discussed that food prepared in a private home may not be used or offered for human consumption in a food service operation. PIC stated he would not serve either item. *CRITICAL *CORRECTED

3.4(g) Observed vegetable soup with the prep date of 4/11. Discussed all RTE, TCS foods shall be used or discarded by the 7th day with the prep date counting as day 1. PIC discarded item. *CRITICAL *CORRECTED

3.6.1(m) Observed the back screen door with a large gap at the bottom. Discussed all outer openings of a food service operation shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. Please fix this door.

Inspected by: Brittany Wendel
R.S./SIT #: 16-41147
Licensor: DCHD

Received by: Robert [Signature]
Title: 
Phone: 

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

pg 1 of 2
Name of Facility: Schlechty's Sports Bar + Grill

Type of visit: C33

Date: 4/23/18

Violation(s)/Comment(s):

* Currently using a residential microwave because commercial microwave's latch broke. PIC stated he had ordered the new latch.

* The cutting boards on the prep table have come in. PIC stated he will be installing new boards soon.

* Monitored prep table temperature to be at 42°F - 44°F. PIC adjusted temperature. Please monitor this prep table and if temperature does not return to below 41°F items shall be discarded. Monitored table temperature before leaving at 32°F. Please keep items pushed towards the back.

Inspected by: [Signature]

R.S./SIT #: H10-1147

Licensor: DCHD

Received by: [Signature]