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

Name of facility
BPO EIKS #1137

Address
314 W. 3rd St.

City/Zip Code
Greenville 45331

License holder
Board of Trustees Lodge

Check one
☐ FSO  ☐ RFE

License Number
1016

Date
11-30-18

Follow up date (if required)

Water sample date/result (if required)

Type of Inspection (check all that apply)
☐ Standard  ☑ Critical Control Point (FSO)  ☐ Process Review (RFE)  ☐ Variance Review  ☐ Follow up

Foodborne  ☐ 30 Day  ☐ Complaint  ☐ Pre-licensing  ☐ Consultation

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status

Supervision
1. ☐ IN [OUT [N/A [N/A Person in charge present, demonstrates knowledge, and performs duties]
2. ☐ IN [OUT [N/A [N/A Certified Food Protection Manager

Employee Health
3. ☐ IN [OUT [N/A [N/A Management, food employees and conditional employee; knowledge, responsibilities and reporting
4. ☐ IN [OUT [N/A [N/A Proper use of restriction and exclusion
5. ☐ IN [OUT [N/A [N/A Procedures for responding to vomiting and diarrheaal events

Good Hygiene Practices
6. ☐ IN [OUT [N/A [N/A Proper eating, tasting, drinking, or tobacco use
7. ☐ IN [OUT [N/A [N/A No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8. ☐ IN [OUT [N/A [N/A Hands clean and properly washed
9. ☐ IN [OUT [N/A [N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed

Approved Source
10. ☐ IN [OUT [N/A [N/A Adequate handwashing facilities supplied & accessible

Food obtained from approved source
11. ☐ IN [OUT [N/A [N/A Food received at proper temperature

Food received in good condition, safe, and unadulterated
12. ☐ IN [OUT [N/A [N/A Food in good condition, safe, and unadulterated

Required records available: shellstock tags, parasite destruction
13. ☐ IN [OUT [N/A [N/A Required records available: shellstock tags, parasite destruction

Protection from Contamination
14. ☐ IN [OUT [N/A [N/A Food separated and protected

Food-contact surfaces: cleaned and sanitized
15. ☐ IN [OUT [N/A [N/A Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served, reconditioned, and unsafe food
16. ☐ IN [OUT [N/A [N/A Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Controlled for Safety Food (TCS food)
17. ☐ IN [OUT [N/A [N/A Proper cooking time and temperatures
18. ☐ IN [OUT [N/A [N/A Proper reheating procedures for hot holding

19. ☐ IN [OUT [N/A [N/A Proper cooling time and temperatures
20. ☐ IN [OUT [N/A [N/A Proper hot holding temperatures

21. ☐ IN [OUT [N/A [N/A Proper cold holding temperatures

Compliance Status

Time/Temperature Controlled for Safety Food (TCS food)
22. ☐ IN [OUT [N/A [N/A Proper date marking and disposition

Time as a public health control: procedures & records
23. ☐ IN [OUT [N/A [N/A Consumer Advisory

Consumer advisory provided for raw or undercooked foods
24. ☐ IN [OUT [N/A [N/A Highly Susceptible Populations

Pasteurized foods used; prohibited foods not offered
25. ☐ IN [OUT [N/A [N/A Chemical

Food additives: approved and properly used
26. ☐ IN [OUT [N/A [N/A Conformance with Approved Procedures

Toxic substances properly identified, stored, used
27. ☐ IN [OUT [N/A [N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

28. ☐ IN [OUT [N/A [N/A Special Requirements: Fresh Juice Production

29. ☐ IN [OUT [N/A [N/A Special Requirements: Heat Treatment Dispensing Freezers

30. ☐ IN [OUT [N/A [N/A Special Requirements: Custom Processing

31. ☐ IN [OUT [N/A [N/A Special Requirements: Bulk Water Machine Criteria

32. ☐ IN [OUT [N/A [N/A Special Requirements: Acidified White Rice Preparation Citerria

33. ☐ IN [OUT [N/A [N/A Critical Control Point Inspection

34. ☐ IN [OUT [N/A [N/A Process Review

35. ☐ IN [OUT [N/A [N/A Variance

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

Public health interventions are control measures to prevent foodborne illness or injury.

HEA 5302A Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)
### GOOD RETAIL PRACTICES

#### Safe Food and Water
- Pasteurized eggs used where required
- Water and ice from approved source

#### Food Temperature Control
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided and accurate
- Food properly labeled; original container

#### Prevention of Food Contamination
- Insects, rodents, and animals not present in outer openings protected
- Contamination prevented during food preparation, storage & display
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

#### Proper Use of Utensils
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Slash-resistant and cloth glove use

### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.4 H</td>
<td>3.4 H</td>
<td>C</td>
<td>Observed pork beans, cole slaw, and homemade dressing with prep date of 11/23 stored in side door refrigeration unit to the left or right at the bottom of the bottom freezer. Discussed 7 days are up. PIC discarded items.</td>
</tr>
<tr>
<td>4.2 H</td>
<td>4.2 H</td>
<td>NC</td>
<td>No test strips available for high temp dishmachine. Discussed hot water warewashing operations, an irreversible temperature indicator shall be provided &amp; readily accessible.</td>
</tr>
</tbody>
</table>

### Person in Charge

Derek Lewis

### Sanitarian

Megan Keller

### Licensee

Darke 10-11-18

**PRIORITY LEVEL: C = CRITICAL   NC = NON-CRITICAL**
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<tr>
<td>37/16</td>
<td>4.5</td>
<td>C</td>
<td>Observed a build up of debris on gun used for water in the bar area. Discuss food contact surfaces shall be cleaned sight to touch. Pic cleaned at time of inspection.</td>
</tr>
<tr>
<td>54</td>
<td>4.1Kk</td>
<td>NC</td>
<td>Observed a clock pot holding potato soup. Discuss all equipment shall be commercial, registered by testing agency, stored in water.</td>
</tr>
<tr>
<td>54</td>
<td>4.1Pa</td>
<td>NC</td>
<td>Observed shelves in the door cold holding unit in the kitchen to the right of the freezer to be rusting. Discuss shelving shall be smooth, easily cleanable, &amp; nonabsorbent.</td>
</tr>
</tbody>
</table>

35 Critical Control Point

(VI) Time/temperature controlled safety food

Observe pork and beef, salsa, homemade onion dressing with a prep date of 11-23. Items stored in a door unit to the right of the freezer. Items discarded. O

(VII) Protection from contamination

Observe water gun to have a build up in bar area. Gun cleaned at time of inspection.