## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

**Authority**: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Bradford Community Club</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>149 N. Miami Ave</td>
</tr>
<tr>
<td>City/Zip Code</td>
<td>Bradford 45308</td>
</tr>
<tr>
<td>License holder</td>
<td>Bradford Community Club</td>
</tr>
</tbody>
</table>

### Type of Inspection (check all that apply)
- [ ] Standard
- [ ] Critical Control Point (FCO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

### Compliance Status and Public Health Interventions

**Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item: IN= in compliance OUT= not in compliance N/O= not observed N/A= not applicable**

#### Supervision

1. **IN** Person in charge present, demonstrates knowledge, and performs duties
2. **IN** Certified Food Protection Manager
3. **IN** Management, food employees and conditional employee; knowledge, responsibilities and reporting
4. **IN** Proper use of restriction and exclusion
5. **IN** Procedures for responding to vomiting and diarrheal events
6. **IN** Proper eating, tasting, drinking, or tobacco use
7. **IN** No discharge from eyes, nose, and mouth
8. **IN** Hands clean and properly washed
9. **IN** No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. **IN** Adequate handwashing facilities supplied & accessible

#### Employee Health

11. **IN** Food obtained from approved source
12. **IN** Food received at proper temperature
13. **IN** Food in good condition, safe, and unadulterated
14. **IN** Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. **IN** Food separated and protected
16. **IN** Food-contact surfaces: cleaned and sanitized
17. **IN** Proper disposition of returned, previously served, reconditioned, and unsaleable food
18. **IN** Proper cooking time and temperatures
19. **IN** Proper reheating procedures for hot holding
20. **IN** Proper cooking time and temperatures
21. **IN** Proper hot holding temperatures
22. **IN** Proper cold holding temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)

23. **IN** Proper date marking and disposition
24. **IN** Time as a public health control: procedures & records
25. **IN** Consumer advisory provided for raw or undercooked foods
26. **IN** Pasteurized foods used; prohibited foods not offered
27. **IN** Food additives: approved and properly used
28. **IN** Toxic substances properly identified, stored, used

#### Commodity with Approved Procedures

29. **IN** Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. **IN** Special Requirements: Fresh Juice Production
31. **IN** Special Requirements: Heat Treatment Dispensing Freezers
32. **IN** Special Requirements: Custom Processing
33. **IN** Special Requirements: Bulk Water Machine Criteria
34. **IN** Special Requirements: Additivated White Rice Preparation Criteria
35. **IN** Critical Control Point Inspection
36. **IN** Process Review
37. **IN** Variance

### Risk factors

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

### Public health interventions

Public health interventions are control measures to prevent foodborne illness or injury.
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### Good Retail Practices

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
<th>Administrative</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 In OUT N/O N/A N/O</td>
<td>Pasteurized eggs used where required</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td></td>
</tr>
<tr>
<td>39 In OUT</td>
<td>Water and ice from approved source</td>
<td>Warewashing facilities: Installed, maintained, used; test strips</td>
<td></td>
</tr>
<tr>
<td><strong>Food Temperature Control</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>40 In OUT N/A N/A N/A</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>Hot and cold water available; adequate pressure</td>
<td></td>
</tr>
<tr>
<td>41 In OUT N/O N/A N/O</td>
<td>Plant food properly cooked for hot holding</td>
<td>Plumbing installed; proper backflow devices</td>
<td></td>
</tr>
<tr>
<td>42 In OUT N/O N/A N/A</td>
<td>Approved thawing methods used</td>
<td>Sewage and waste water properly disposed</td>
<td></td>
</tr>
<tr>
<td>43 In OUT N/A N/A N/A</td>
<td>Thermometers provided and accurate</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
<td></td>
</tr>
<tr>
<td><strong>Food Identification</strong></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
<td></td>
</tr>
<tr>
<td>44 In OUT</td>
<td>Food properly labeled; original container</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Prevention of Food Contamination</strong></td>
<td></td>
<td>Physical facilities installed, maintained, and clean</td>
<td></td>
</tr>
<tr>
<td>45 In OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>46 In OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>Adequate ventilation and lighting; designated areas used</td>
<td></td>
</tr>
<tr>
<td>47 In OUT</td>
<td>Personal cleanliness</td>
<td></td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>48 In OUT N/A N/O N/O</td>
<td>Wiping cloths: properly used and stored</td>
<td></td>
<td>3701-21 OAC</td>
</tr>
<tr>
<td>49 In OUT N/A N/O N/O</td>
<td>Washing fruits and vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Proper Use of Utensils</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>50 In OUT N/O N/A N/O</td>
<td>In-use utensils: properly stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51 In OUT N/A N/A N/A</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52 In OUT N/A N/A N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>53 In OUT N/A N/O N/O</td>
<td>Slash-resistant and cloth glove use</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark an appropriate box for COS and R: COS = corrected on site during inspection; R = repeat violation.

**Person in Charge**: Phoebe Dudley  
**Date**: 10/9/18

**Sanitarian**: Megan Keller

**Licensee**: Darke Co. HD

**Priority Level**: C = Critical  Nc = Non-Critical

HEA 5302B Ohio Department of Health (6/18)  
AGR 1268 Ohio Department of Agriculture (6/18)