

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FRATERNAL ORDER OF EAGLES #490	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 254	Date 10/06/2009
Address: 215 EAST MAIN STREET BELLEVUE, OH 44811		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder	Inspection Time (min) 90	Travel Time (min) 0	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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result (if required) / /

Chapter 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, specification 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 premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

## Equipment, Utensils, Linens and between Utensils, Linens

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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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	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 machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

## 901:3-4 OAC RFE Only

12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

## 3701:21 OAC FSO Only

27	Embargo of food, reference back to 901:3-4-15
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Inspected by AMANDA EATON SIT	R.S./SIT # 82666	Licenser Huron County General Health District
Received by <i>Cynthia K... [Signature]</i>	Title	Phone 1-419-483-3011

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: FRATERNAL ORDER OF EAGLES #490	Type of inspection Standard
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**Violation(s) / Comment(s)**

AT TIME OF INSPECTION,

-THERE IS A MICROWAVE AND SOME ROASTERS THAT ARE FOR HOUSEHOLD USE ONLY. THESE NEED TO BE UPGRADED AS SOON AS POSSIBLE. IF THE EQUIPMENT BREAKS, IT MUST BE REPLACED WITH EQUIPMENT THAT IS CERTIFIED FROM AN APPROVED FOOD TESTING AGENCY.

3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK)(2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

(2) The Ohio department of agriculture, the Ohio department of health, or the licenser may approve the use of food equipment, other than vending machines and bulk water machines, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

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3 COMPARTMENT SINK HAS SANITIZER AND TEST STRIPS  
HANDWASHING SINKS ARE READILY AVAILABLE AND SUPPLIED WITH SOAP AND PAPER TOWELS  
COLD HOLDING TEMPERATURES ARE BELOW 41°F

\*CHEESE 39°F ✓

\*BEER COOLER 34°F ✓

HOT HOLDING TEMPERATURES ARE ABOVE 135°F ✓

\*SOUP 188°F ✓

FACILITY IS IN GOOD WORKING ORDER!