

# Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>GREENWICH LITTLE LEAGUE CONCESSION</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>362</b>	Date <b>06/10/2009</b>
Address: <b>45 MAIN STREET GREENWICH, OH 44837</b>		Category/Descriptive <b>COMMERCIAL LEVEL 3 &lt;25,000 SQ. FT.</b>		
License holder <b>LITTLE LEAGUE PARENTS</b>		Inspection Time (min) <b>30</b>	Travel Time (min) <b>0</b>	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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>/ /</b>		Sample date/result (if required) <b>/ /</b>

**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
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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**Violations/Comments**

Temperatures are within safe ranges at this time

No hot temps at this time ✓  
Cold temps - 41° F or below

Hot dogs - 32° F ✓

- New FRP board placed on walls
- New lighting installed
- New commercial equipment purchased - Great
- Sanitizer and test strips available
- Metal stem thermometer available

Inspected by <b>ERIC CHERRY RS</b>	R.S./SIT # <b>2835</b>	Licensor <b>Huron County General Health District</b>
Received by	Title	Phone <b>1-419-752-5882</b>