

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |  |  |
|---|---|--|--|
| Name of facility<br>AMERICAN LEGION POST 547  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br>385                                      | Date<br>12/02/2009                         |
| Address: 8 S. MAIN STREET, PO BOX 481<br>MONROEVILLE, OH 44847  |   | Category/Descriptive<br>COMMERCIAL LEVEL 3 <25,000 SQ. FT. |  |
| License holder<br>AMERICAN LEGION POST #547   | Inspection Time (min)<br>70   | Travel Time (min)<br>0                                     | Other                                      |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br>/ /                        | Sample date/result<br>(if required)<br>/ / |

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                                |
| <b>X</b> 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 |
| <b>X</b> 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 |
|----|---|

|                                    |                     |  |
|------------------------------------|---------------------|--|
| Inspected by<br>AMANDA EATON RS    | R.S./SIT #<br>82666 | Licenser<br>Huron County General Health District |
| Received by<br><i>Keith Matole</i> | Title               | Phone<br>1-419-465-2034                          |

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

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

Ohio Department of Agriculture/Ohio Department of Health  
**Continuation Report**

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|  |                                |
|--|--------------------------------|
| Facility Name:<br>AMERICAN LEGION POST 547 | Type of inspection<br>Standard |
|--|--------------------------------|

**Violation(s) / Comment(s)**

AT TIME OF INSPECTION,

-THERE WAS FISH THAT WAS THAWING IN WATER IN THE SINK. FOOD NEEDS TO BE THAWED UNDER COLD RUNNING WATER TO LIMIT BACTERIAL GROWTH. THE FISH WAS REMOVED AND PUT IN THE REFRIGERATOR.

3717-1-03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(C) Thawing - temperature and time control.

Except as specified in paragraph (C)(4) of this rule, time/temperature controlled for safety food shall be thawed:

(1) Under refrigeration that maintains the food temperature at forty-one degrees Fahrenheit (five degrees Celsius) or less; or

(2) Completely submerged under running water:

(a) At a water temperature of seventy degrees Fahrenheit (twenty-one degrees Celsius) or below,

(b) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(c) For a period of time that does not allow thawed portions of ready-to-eat food to rise above forty-one degrees Fahrenheit (five degrees Celsius), or

(d) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraph (A)(1)(a), (A)(1)(b), (A)(1)(c) or (A)(2) of rule 3717-1-03.3 of the Administrative Code to be above forty-one degrees Fahrenheit (five degrees Celsius), for more than four hours including:

(i) The time the food is exposed to the running water and the time needed for preparation for cooking, or

(ii) The time it takes under refrigeration to lower the food temperature to forty-one degrees Fahrenheit (five degrees Celsius);

(3) As part of a cooking process if the food that is frozen is:

(a) Cooked as specified under paragraph (A)(1)(a), (A)(1)(b), (A)(1)(c) or (A)(2) of rule 3717-1-03.3 of the Administrative Code or paragraph (B) of rule 3717-1-03.3 of the Administrative Code, or

(b) Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or

(4) Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.

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-THERE ARE SEVERAL PIECES OF EQUIPMENT 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.

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**Violation(s) / Comment(s)**

(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 licensor 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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COLD HOLDING TEMPERATURES ARE BELOW 41°F

\*CHEESE 40°F

\*JUICE 37°F

HOT HOLDING TEMPERATURES ARE ABOVE 135°F

\*SOUP 165°F

3 COMPARTMENT SINK HAS SANITIZER AND TEST STRIPS

HANDWASHING SINKS ARE SUPPLIED WITH SOAP AND PAPER TOWELS