

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MILLSTONE HILLS GOLF COURSE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 340	Date 10/01/2009
Address: 2315 EUCLID ROAD NEW LONDON, OH 44851		Category/Descriptive DUPLICATE	
License holder KELLI COOKE	Inspection Time (min) 80	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"/> Prelicensing <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
X 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
X 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
X 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	R.S./SIT # 826666	Licenser Huron County General Health District
Received by Crystal Healy	Title	Phone 1-419-929-6477

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:

MILLSTONE HILLS GOLF COURSE

Type of inspection

Standard

Violation(s) / Comment(s)

AT TIME OF INSPECTION,

-THERE ARE HOT DOGS IN THE REFRIGERATOR THAT ARE NOT DATE LABELED. ALL TIME/TEMPERATURE CONTROLLED FOR SAFETY FOOD (FOOD THAT CAN SPOIL) NEEDS TO BE LABELED WITH THE DATE THAT THE PACKAGE WAS OPENED OR PREPARED.

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

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, shall be clearly marked to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded. The day of preparation shall be counted as day one.

(2) Except as specified in paragraphs (G)(4) to (G)(6) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded, and:

(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and

(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. at are not labeled "Keep Refrigerated" as specified in 9 CFR 317.

-THERE IS A MICROWAVE AND SOME CROCK POTS THAT ARE FOR HOUSEHOLD USE ONLY. ALL EQUIPMENT NEEDS TO BE UPGRADED AS SOON AS POSSIBLE. IF THE EQUIPMENT BREAKS, IT MUST BE REPLACED WITH COMMERCIAL GRADE EQUIPMENT.

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 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.

-THERE IS SOME FOOD BUILD UP ON THE DOOR TO THE PREP TABLE. THIS NEEDS TO BE CLEANED OFF TO AVOID THE ATTRACTION OF PESTS.

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3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

NOTES:

COLD HOLDING TEMPERATURES ARE BELOW 41°F

*HOT DOGS 38°F

* CHICKEN SALAD 39°F

3COMPARTMENT SINK HAS SANITIZER AND TEST STRIPS

ALL FOOD COMES FROM AN APPROVED SOURCE