

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility B.P.O. ELKS #1370	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 15	Date 07/16/2009
Address: 209 DALE AVE. WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder MARK INMON	Inspection Time (min) 70	Travel Time (min) 10	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
	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
X	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 TERRY J. WARCHOL RS <i>Terry J. Warchol</i>	R.S./SIT #	Licensor Huron County General Health District
Received by <i>[Signature]</i>	Title	Phone 1-419-935-3641

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: B.P.O. ELKS #1370	Type of inspection Standard
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Violation(s) / Comment(s)

KITCHEN - THERE ARE SEVERAL PIECES OF EQUIPMENT THAT ARE NOT COMMERCIAL GRADE SUCH AS THE UPRIGHT FREEZER AND REFRIGERATOR. WHEN THESE UNITS ARE REPLACED, REPLACE THEM WITH COMMERCIAL GRADE EQUIPMENT THAT HAS THE APPROVED TESTING AGENCY SEAL.

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.

KITCHEN & BAR THREE COMPARTMENT SINKS - GET SANITIZER TEST KITS FOR BOTH SINKS SO THE EMPLOYEES CAN REGULARLY CHECK THE CONCENTRATION OF THE SANITIZER FOR THE PROPER LEVELS (QUAT 200 - 400 PPM). TOO MUCH AND THE EQUIPMENT WILL HAVE A RESIDUAL TASTE AND TOO LITTLE, THE EQUIPMENT WILL NOT BE PROPERLY SANITIZED.

3717-1-04.2 Equipment, Utensils, and Linens: Numbers and Capacities

(l) Sanitizing solutions - testing devices.

A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.

NOTE - THE REST ROOM IN BACK OF THE BAR IS THE ONLY HANDICAPPED ACCESS REST ROOM, HOWEVER, IT DOES NOT HAVE A SELF-CLOSING DOOR AS FOOD RULES REQUIRE. WILL CHECK WITH STATE AND BUILDING INSPECTORS OF REQUIREMENTS TO HAVE SELF-CLOSING DOOR ON WHEELCHAIR ACCESS REST ROOM.

ALL FOOD COMES FROM APPROVED SOURCES
FOOD EMPLOYEES HAVE HATS, GLOVES AND UTENSILS
FOOD TEMPERATURES ARE WITHIN LIMITS - REFRIGERATOR - 36°F; WALK-IN COOLER - 35°F
HANDSINK IS ACCESSIBLE, HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND PROPER HAND WASHING SIGNAGE.