

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

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Name of facility <b>WILL-PLY-NEW POST 3430 VFW</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>308</b>	Date <b>10/06/2009</b>
Address: <b>19 WOODLAND AVENUE WILLARD, OH 44890</b>		Category/Descriptive <b>COMMERCIAL LEVEL 3 &lt;25,000 SQ. FT.</b>	
License holder <b>VFW QUARTER MASTER</b>	Inspection Time (min) <b>75</b>	Travel Time (min) <b>15</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 specify		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**

ALL FOOD COMES FROM APPROVED SOURCES  
 FOOD TEMPERATURES ARE WITHIN LIMITS - KITCHEN REACH-IN COOLER - 37°F; BAR REACH-IN COOLER - 38°F  
 FOOD WORKERS HAVE HATS, GLOVES AND UTENSILS AVAILABLE  
 ALL STORED FOODS ARE COVERED, DATE LABELED AND PROPERLY SEGREGATED WITH RAW FOODS  
 STORED UNDER THE READY-TO-EAT FOODS  
 HAND SINK IS ACCESSIBLE, HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND PROPER  
 HAND WASHING SIGNAGE (POSTED AT ENTRANCE ON SIDE OF COOLER)  
 DISHWASHER WORKING WELL (UNDER THE COUNTER COMMERCIAL)  
 THREE COMPARTMENT SINKS IN KITCHEN AND BAR AREA HAVE ACCESS TO SANITIZER TEST KIT  
 REST ROOMS ARE CLEAN AND ADEQUATELY SUPPLIED

NO VIOLATIONS NOTED AT THE TIME OF INSPECTION

Inspected by <b>TERRY J. WARCHOL RS</b>	R.S./SIT #	Licensor <b>Huron County General Health District</b>
Received by <i>Terry Warchol</i>	Title <i>Club Mgr.</i>	Phone <b>1-419-935-8532</b>