

State of Ohio
Standard Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility AMERICAN LEGION POST 471		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 37	Date 08/24/2016
Address: 950 GALLIA STREET PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.		
License holder AMERICAN LEGION POST 471		Inspection Time (min) 45	Travel Time (min) 5	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) //

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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Observed bar handwash sink not reaching proper temperature 3717-1-05.1 Water, plumbing, and waste: plumbing system.

(C) Handwashing sink - installation.

(1) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit (thirty-eight degrees Celsius) through a mixing valve or combination faucet.

(2) A steam mixing valve may not be used at a handwashing sink.

(3) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least fifteen seconds without the need to reactivate the faucet.

(4) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

The hot water temperature on the bar handwash sink must be adjusted to ensure that the hot water temperature reaches a minimum of 100 degrees Fahrenheit in order to properly wash hands in order to prevent possible contamination of food and equipment.

Correct by next standard inspection.

Observed no test strips available in the facility.

3717-1-04.2 Equipment, utensils, and linens: numbers and capacities.

(I) 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.

Obtain the proper test strips in order to monitor sanitizer concentration in order to ensure that sanitizer is kept at the proper level to prevent possible chemical build-up on equipment and utensils.

Obtain the proper test strips immediately.

CRITICAL VIOLATION Observed mold build-up on the inside of the ice machine.

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3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(B)Equipment food-contact surfaces and utensils - cleaning frequency.

(1) Equipment food-contact surfaces and utensils shall be cleaned:

(e) At any time during the operation when contamination may have occurred.

The inside of the ice machine must remain clean and properly sanitized in order to prevent possible contamination of the ice.

Clean the inside of the ice machine immediately.

Observed personal food items stored with food items used in the facility.

3717-1-03.2 Food: protection from contamination after receiving.

(Y)Miscellaneous sources of contamination.

Food shall be protected from contamination that may result from a factor or source not specified under paragraphs

(A) to (X) of this rule.

Personal items must be stored separate from items sold in the facility in order to prevent possible contamination of the items sold in the facility.

Correct by next standard inspection.

Observed a residential style microwave used in the kitchen.

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.

Commercial grade equipment must be used in order to ensure that food is cooked and maintained at proper temperatures.

Replace or remove residential style microwave by next standard inspection.

CRITICAL VIOLATION Observed the inside of the ice machine to be in poor repair with deep cracks and gashes that prevent proper sanitation of the inside of the ice machine.

(C)Food-contact surfaces - cleanability.

Multiuse food-contact surfaces shall be:

- (1) Smooth;
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;
- (3) Free of sharp internal angles, corners, and crevices;
- (4) Finished to have smooth welds and joints; and
- (5) Except for cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes; accessible for cleaning and inspection by one of the following methods:
 - (a) Without being disassembled;
 - (b) By disassembling without the use of tools; or
 - (c) By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

The inside of the ice machine must remain smooth and easily cleanable to prevent possible contamination of the ice.

Correct immediately.

Observed 3 compartment sink set up improperly. Sink was set up as wash, sanitize and rinse.

3717-1-04.2 Equipment, utensils, and linens: numbers and capacities.

(B)Manual warewashing - sink compartment requirements.

(1) Except as specified in paragraph (B)(3) of this rule, a sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.

(2) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in paragraph (B)(3) of this rule shall be used.

Set up 3 compartment sink as wash, rinse and sanitize to properly clean and sanitize equipment and utensils.

Correct immediately.

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Inspected by ANDREW GEDEON, R.S. <i>Jayce Bays</i>	R.S./SIT # 3002	Licenser PCHD
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As per AGR 1268 4/10 CHC Software, Inc.