

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Hiawatha Golf Course</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>73</i>	Date <i>9/21/17</i>
Address <i>901 Beech St., Mt. Vernon</i>		Category/Descriptive <i>C35</i>	
License holder <i>Hiawatha Golf Course</i>	Inspection time (min) <i>35</i>	Travel time (min) <i>10</i>	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

	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

#### Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

#### Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications 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 premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

#### 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

#### 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

#### Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

#### 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

#### Administrative

	901:3-4 OAC
	3701-21 OAC

**Violation(s)/Comment(s)** *Level 2 with Hot Safety. Certified manager present*

- Cold holding acceptable at 41°F or below: Cut tomato 39°F, Hot dogs 41°F upright
- Hot holding recently turned off, still holding 193°F (hot dogs)
- Clean up kit present.
- Observed proper food storage in refrigeration
- Date marking observed in place.
- Provide hand soap for Men's restroom (current soap dispenser not working properly, warm soap added.)
- Leak at urinal has been repaired.
- Previous violation has been corrected
- Probe thermometer, bleach as sanitizer and test strips present.
- disposable gloves present.

Inspected by <i>Kelly Wray</i>	R.S./SIT # <i>3458</i>	Licensor <i>Knox Co HD</i>
Received by <i>Thom Maxwell</i>	Title	Phone