

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Tomahawk Hollow Golf</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>13</b>	Date <b>8/1/12</b>
Address <b>10608 Quarry Chapel Rd.</b>		Category/Descriptive <b>C35</b>	
License holder <b>Robert Hren</b>	Inspection time (min)	Travel time (min)	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)
			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
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

#### Administrative

901:3-4 DAC
3701-21 OAC

#### Violation(s)/Comment(s)

All food temperatures acceptable at time of inspection  
 Metal stem probe thermometer present  
 Disposable gloves present  
 6.4 - Observed mice feces in cupboards - Clean/sanitize area & utensils  
 Eliminate pests - Correct immediately  
 3.4 - Ensure datemarking is present on ready to eat, time/temperature controlled for safety (TCS) foods - Hold no longer than 7 days - Correct immediately  
 4.4 - Seal walls in walk-in cooler and on wall behind cookline to make smooth easily cleanable

Inspected by 	R.S./SIT # <b>3204</b>	Licensor <b>Knex</b>	Phone
Received by 	Title		

Contact Health Dept. for change of ownership if license holder changes inspection