

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Apple Valley Golf Course</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>64</i>	Date <i>10/18/17</i>
Address <i>433 Clubhouse Drive, Howard</i>		Category/Descriptive <i>C45</i>	
License holder <i>Mark Mickley / Carol Mickley</i>	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 <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	Laundering
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
<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

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

Closing for season 10/21



Violation(s)/Comment(s) *ODH level 2 certifications present for review*

- Hand sinks functional and stocked, disposable gloves present

** 3.2) Observed food worker touch ready to eat foods (toast, bacon). Gloves or tongs/deli tissue must be used to handle ready to eat foods. Corrected*

- Hot and cold holding, acceptable at 41°F or below / 135°F or above at time of inspection

** 3.2) Observed wiping cloth bucket in bar area with no sanitizer/depleted sanitizer. Ensure sanitizer solution is changed often enough to maintain adequate concentration. Bleach 50-100 ppm Quat America 200 ppm*

Note: Facility had been using pre-treated wiping cloths but unable to obtain verifiable employee health policy training present for review

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3458</i>	Licensor <i>Knox Co HD</i>
Received by <i>[Signature]</i>	Title	Phone

