

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|--|---|--------------------------------|----------------------------------|
| 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>5/23/15</i> |
| Address <i>433 Clubhouse Drive, Howard</i> | | Category/Descriptive <i>C45</i> | | |
| License holder <i>Mark Mickley / Carol Mickley</i> | | Inspection time (min) <i>30</i> | Travel time (min) <i>15</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 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 |

| | |
|-----|--------------------------------------|
| 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 |
| <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 |

Water, Plumbing, and Waste

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|-----|--|
| 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)

- Kitchen hand sink functional and stocked, disposable gloves present
 Note: Hot water was not present in public restrooms at time of inspection. Operator was able to light water heater and will follow up with service.
 - Previous violations corrected. Thank you.
 * 3.4) Observed lunch meat in prep unit were outdated. TCS foods must be used, consumed or discarded within 7 days of opening. Note: Ham was dated 5/12 and "out" 5/17 from trailer. Should have been used by 5/22. Other ham and turkey dated 5/13. Voluntarily discarded at time of inspection.
 - Probe thermometer present

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

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | |
|---|--------------------------------|
| Facility name Apple Valley Golf Course | Type of inspection Standard |
|---|--------------------------------|

Violation(s)/Comment(s)

- Quat ammonia present as sanitizer, test strips present.
- Dish machine reaching acceptable temperature to sanitize at time of inspection. Inspector's thermometer read 167.3F.
- Hot and cold holding acceptable at 41F or below/ 135F or above.
- ~~Thermo~~ Thermo labels ~~present~~ present.

Reviewed date marking with operator. Kitchen is closed, only serving hot dogs and sausages or cold sandwiches. Kitchen hours 7a-2p.

- New employees signed employee health policy.

| | | |
|------------------------------------|--------------------|------------------|
| Inspected by <i>[Signature]</i> | R.S./SIT # 3458 | Licenser KCHD |
| Received by <i>[Signature]</i> | Title | Phone |