

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>5/1/18</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>45</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	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
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) *Person-in-charge (PIC) present.*

- *No hot holding at time of inspection, flat grill not in use for season yet.*
- *Cold holding acceptable at 41F or below. Hot dogs 39F upright; Note: Prep unit not turned on at time. Ensure unit maintaining food at 41F or below.*
- *Hand sinks stocked and functional in restrooms.*
- *Date marking procedures in place, PIC knowledgeable in procedure*
- *Probe thermometer, bleach as sanitizer and test strips present.*
- ** If hamburgers or eggs are cooked to order, provide a consumer advisory by table tent or sign posted by menu, that consuming raw or undercooked animal foods can cause foodborne illness.*

Inspected by <i>Kelly G. [Signature]</i>	B.S./SIT # <i>3458</i>	Licensors <i>KNOX CO HD</i>
Received by <i>Paul Booth</i>	Title	Phone