

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 64	Date 5/23/18
Address <i>433 Clubhouse Drive, Howard</i>	Category/Descriptive C4S		
License holder <i>Mark Mickley / Carol Mickley</i>	Inspection time (min) 30	Travel time (min) 15	Other
Type of visit (check)	Follow-up date (if required) Sample date/result (if required)		
<input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <input type="checkbox"/> Other specify

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, 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

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

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

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
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 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 freezer. Should have been used by 5/22. Other ham and turkey dated 5/12. Voluntarily discarded at time of inspection.
- Probe thermometer present

Inspected by <i>Teddy Thompson</i>	R/S/SIT # 3458	Licensor <i>Knox Co HD</i>
Received by <i>Mark Mickley</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

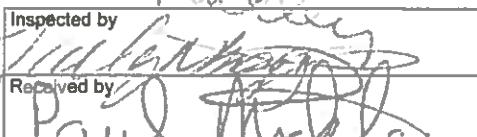
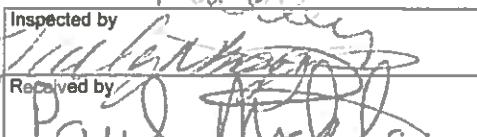
Facility name	Type of inspection
Apple Valley Golf Course	Standard

Violation(s)/Comment(s)

- Chlor ammonia present as sanitizer, test strips present.
- Dish machine reaching acceptable temperature to sanitize at time of ~~inspection~~ inspection. Inspectors thermometer read 167.3°F.
- Hot and cold holding acceptable at 41°F or below/ 135°F or above
- ~~Thermometer~~ 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 	R.S./SIT # 3458	Licensor KHD
Received by 	Title	Phone