State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

a /\ \				neck one		License Number		Date					
LApple Valley Got Course				FSO □RFE 64 81			8/20/2000						
Address					ity/State/Zip Code								
Address Clubhouse Dr. L						Harry 1 All 1/2018							
License holder Ins					I I V V V V O V O V O V O V O V O V O V		U/	77 73000		ategory/Descriptive			
					Service.		114	ravel Time					
Mark Mickley Carol Mickley				105			~ 0		C45				
Type of Inspection (check all that apply)								Follow up date (if require	d)	Water sample date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					/iew	☐ Follow up)			(if required)			
	Couponic E oo Bay	Complaint of re-licensing of Consultation											
M	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
М	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
		Compliance Status		Т		nem de l'est							
		Supervision	TANK!	Compliance Status									
<u> </u>		Person in charge present, demonstrates knowledge, a	nd	-		Time/Temperature Controlled for Safety Food (TCS food)			/ rood (105 100d)				
1	DIN DOUT D N/A	performs duties	iu					Proper date marking and disposition					
2	DAN □OUT□N/A	Certified Food Protection Manager		Γ.		OU D (NI D		Time as a public health control: procedures & rec		l' procedures & records			
0.90		Employee Health		ļ.	24	DN/A □ N/A	C	·	i. procedures & records				
3	DIN OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	-	MORE!		nijejini.	Consumer Advisory					
4	OUT N/A	Proper use of restriction and exclusion		2		□IN □OU □N/A	Т	Consumer advisory provided for raw or undercooked foods					
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	ts	-				Highly Susceptible Populations					
		Good Hygienic Practices		r			T T						
6	□4N □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		2	26	⊠N/A		Pasteurized foods used;	pror	hibited foods not offered			
7 DIN OUT N/O No discharge from eyes, nose, and mouth						Chemical							
0.545		reventing Contamination by Hands Hands clean and properly washed].		□ій □ оп	UT	Food additives: approved	Lan	d proporty used			
8	DIN OOT NO			ľ	21			Food additives: approved and properly used					
9	□ IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ed	28		D1N □ OU □N/A	т	Toxic substances properly identified, stored, used					
							Procedures						
10	_ □AŃ □ OUT □ N/A					29 IN OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	☑1N □ OUT	Approved Source Food obtained from approved source	(0.000)	-			т	specialized processes, ar	IO F	IACCP plan			
	DIN DOUT			:		□IN □OU ⊡N/A□N/O		Special Requirements: Fre	əsh .	Juice Production			
12	□N/A □ N/O	Food received at proper temperature		T.	ا أير	□ N □ OU	т						
13	_D1N □ OUT	Food in good condition, safe, and unadulterated		Ľ	31	⊠Ñ/A □ N/C)	Special Requirements: He	at I	reatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite			321	□ N □ OU		Special Requirements: Cu	ıstor	n Processing			
gial r	□N/A □ N/O	destruction	VASIE	ļ.		□N/A □ N/C		1 1 1 1					
40.000		Protection from Contamination				□IN □OU □N/A □N/C		Special Requirements: Bu	lk W	ater Machine Criteria			
15	_D¹Ñ □ OUT □N/A □ N/O	Food separated and protected		-	+				—				
16	□-IN □ OUT	Food-contact surfaces: cleaned and sanitized		3	34	□IN □OU ☑N/A □N/O	T C	Special Requirements: Ac	idifie	ed White Rice Preparation			
10	□N/A □ N/O	1 000-contact surfaces, cleaned and samilized		L				Ontona		1000			
17	ØN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	k	1		□ IN _ETÔU □N/A	Т	Critical Control Point Inspe	∍ctio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		,]]	OU	Т	Drocess Deview					
18	□ IN □ OUT	Proper cooking time and temperatures		3		₫Ñ/A		Process Review					
10	□N/A □ N/O	. 19ps. sooning time and temperatures		١,	37 [□ IN □ OU	Т	Variance					
19	□ IN □ OUT	Proper reheating procedures for hot holding			<u>, 1</u>	″ J⊒Ń/A		variance					
_	□N/A □-N/O		_		Risk factors are food preparation practices and employee behaviors								
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures											
		The state of the s	=	that are identified as the most significant contributing factors to foodborne illness.									
21	□·IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
			-	Public health interventions are control measures to prevent foodbo									
22	D IN D OUT DN/A	Proper cold holding temperatures			illne	ess or injury							

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Nan	ne of Facility	of Inspection Date								
H	Hople Valley Golf Course Standard/UP 8/20/20									
GOOD RETAIL PRACTICES										
	Good Retail Pract				micals, and physical objects into foods.					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable.										
		Safe Food and Water	Utensils, Equipment and Vending							
38	□ IN □ OUT □N/A □ N/C	Pasteurized eggs used where required	54	N 🗆 OUT	OUT Food and nonfood-contact surfaces cleanable, p designed, constructed, and used					
39	□ IN □OUT □N/A	Water and ice from approved source	55 🗆 1	IN OUT N/A	Warewashing facilities: installed, maintained	used;	test			
	Fe	ood Temperature Control	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean							
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities							
41	□ IN □ OUT □N/A□ N/O	Plant food properly cooked for hot holding	57 🗖 1	57 DIN OUT N/A Hot and cold water available; adequate						
42	IN OUT ON/A N/O	Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper back			kflow devices				
43	IN OUT ON/A	Thermometers provided and accurate		□N/A □ N/O						
		Food Identification	59 🗖 1	IN □ OUT □N/A	UT □N/A Sewage and waste water properly disposed					
44	□ IN □ OUT	Food properly labeled; original container	60 🗆 I	IN □ OUT □N/A	Toilet facilities: properly constructed, supplied,	cleane	d			
	Preve	ntion of Food Contamination	61 🛘 1	1 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities						
45	Ø IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 🗖 1	IN 🗆 OUT	Physical facilities installed, maintained, and cl	ean; do	gs in			
46		Contamination prevented during food preparation,		N/A 🗆 N/O	outdoor dining areas	ii.				
47		storage & display Personal cleanliness	63 🗖 1	IN □ OUT	Adequate ventilation and lighting; designated	areas u	sed			
48	IN OUT ONA ON/O	Wiping cloths: properly used and stored	64	ÍN □ OUT □N/A	Existing Equipment and Facilities					
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables			Administrative	100				
	T ,	Proper Use of Utensils	05 171	N E OUT EN	901:3-4 OAC 1-TEMP THERMOLABEL					
50	DIN OUT ON/A ON/O		black as							
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	ied, 66 DIN DOUT DN/A 3701-21 OAC							
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used								
53	IN OUT ON/A ON/O			A - 11						
		Observations and C Mark "X" in appropriate box for COS and R: COS=corr			R=repeat violation					
Iter	n No. Code Section Prio	rity Level Comment		4.1		cos	R			
3		Ensure updated employ	ce her	1th police	y is used, include					
-	34144 C	COVID-19 Symptoms		• ,						
27	8.4/4H C	Observed PCS Top/31	n prey	o cooler	unit not being		_			
27	/	Maintrined at 2/14	orb	elow. K	e buildup present					
		Inside Unit. Eximir	rate 1	ice and	ensure proper					
		Kolding of All	ne te	mperan	uvo controlled					
		TOY Salety (12) tope	15.	Turkey.	The House The					
		All Ensure to tooks o	ac w	cumaine	at 417-or below					
	~ 31/ /	in very extraction.	-	1 1 / i	A. I. V					
3,3	35 J.4 C	Observed Junch meat	not	deiter 1	D rettect when					
		removed from treizer	and	placed	INTO Service.					
111	0 0 11	Correct procedure in	medi	rately.	· A - 1					
110	3.2 N	C Observed 18 guild	up !	n Step-	in treezer. Prevent					
		CONTACT WITH TOO	Prick	euges, e	Ilminate re buildy					
Por	son in Charge				Date: 1					
Deer Jeneming										
Sanitarian Licensor:										
	(Magninger) Knox Yubic 18/1/1						7			
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of									

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility		\wedge	Type of Inspection	Date	2	
App	le Valle	ey Got	t'(ourse	Standard/(co	1 8/20/	200	ZU_
		Mark "X"	Observations and Corrective in appropriate box for COS and R: COS=corrected				
Item No.	Code Section	Priority Level	Comment	On one during inoposition are repeat violation.		cos	R
55			Ensure test Strips to	r Santiler Ore avai	Toble.		Ö
			Provide A Mean's to	Check high temper	Whive		
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			or thermolable	The savertherm	e stra Fra		
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			Michellous Drier +	D Next Stowards	115 Archie		
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Person in	Charge:	2029G	Jeron evel	Date:	20/20		
Sanitaria	MAN	Maria Landin	<u>t</u> > '	Licensor:	,		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL