### State of Ohio

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

				1 CK ONG			License Number	Date		
Chapel Hill Golf Clubhouse Address 7516 Johnstown Rd					DIFSO CIRFE 78			5/30/19		
Address Cit				City/Zip Code						
				1/-						
<u></u>	13 10 Juhns	TOWN KA		Mr. Vernon						
Li	cense holder		inspec		n iime	Trav	el Time	Category/Descriptive		
П	MRC Proper	ties Incorporated		90			30	C45		
Ty	pe of Inspection (chec	k all that apply)				F	Follow up date (if required) Water sample		sult	
Ø	Standard P Critical	Control Point (FSO) 🗆 Process Review (RFE) 🗀 Varia	nce Rev	Review		·		(if required)		
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						EPA-4/25/19		
_		FOODDORNE NU NECO BIOV FACTO	DO AN	ID	DUDI IC HE	CALS	FULLINEDVENTIONS	Abserce		
		FOODBORNE ILLNESS RISK FACTO								
I N	lark designated compli-	ance status (IN, OUT, N/O, N/A) for each numbered in	em; IN=	เก	compliance Ol	UT=n	ot in compliance N/O=no	t observed N/A=not appli	cable	
		Compliance Status		Compliance Status						
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	ØN □OUT□N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and	disposition		
2	ZÍN DOUT NA	Certified Food Protection Manager			רטס עם	Т	Time on a nublic backbook	steel propositions & reposite		
		Employee Health		24	ZIN/A   N/O		Time as a public health cor	uror: procedures & records		
	MIN DOUT D N/A	Management, food employees and conditional employee					Consumer Adviso	ory		
3	N/A LIOUT LIN/A	knowledge, responsibilities and reporting Maintain		25	DIN DOUT	Т	Consumer advisory provid	ed for raw or undercooked	foods	
4	DIN DOUT DN/A	Proper use of restriction and exclusion on 511			ØN/A					
5	ZÍN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Populations				
	ELIN EL OUT ENVO	Proper eating, tasting, drinking, or tobacco use		26	□ IN □ OUT	1	Pasteurized foods used; p	rohibited foods not offered		
7	DIN DOUT DN/O	No discharge from eyes, nose, and mouth	-		,,,,,,		Chemical		SCIO	
ŕ	1.4	reventing Contamination by Hands			רטס 🗆 אוַ 🗆	-	orio i i i i i i i i i i i i i i i i i i			
	MN DOUTDNO		_	27	ZN/A	'	Food additives: approved	and properly used		
9	□ IN □ QUT	No bare hand contact with ready-to-eat foods or appro	ved	28	ZÍN OUT	т	Toxic substances properly	identified, stored, used		
	□N/A ØN/O	alternate method properly followed				Conformance with Approved Procedures				
10	MIN DOUT NA	Adequate handwashing facilities supplied & accessible		20	DIN DOUT	Т	Compliance with Reduced	Oxygen Packaging, other		
		Approved Source		29	DAN/A		specialized processes, an	d HACCP plan		
11	DIN OUT	Food obtained from approved source		30			Special Requirements: Fre	sh Juice Production		
12	DNA DNO	Food received at proper temperature		-	N/A □ N/O	_	·	·-		
13	ZIN DOUT	Food in good condition, safe, and unadulterated	-	31	N/A D N/O	5	Special Requirements: Heat Treatment Dispensing Free			
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite	─	32	דטס 🗖 או 🗖		Special Requirements: Cus	tom Processing		
14	ZN/A 🗆 N/O	destruction		32	ØN/A □ N/O	)	Special Requirements, Cus	nom Frocessing		
Protection from Contamination				33	□ IN □ OUT		Special Requirements: Bull	k Water Machine Criteria		
15	DNA DNO	Food separated and protected		_	ØŃ/A □ N/O	<u> </u>				
16	DAN OUT	Food-contact surfaces: cleaned and sanitized		34	DN D N/O	7	Special Requirements: Acid Criteria	dified White Rice Preparation	1	
17	ZIN DOUT	Proper disposition of returned, previously served,		35	ZIN DOUT	Т	Critical Control Point Inspe	ction		
	<u> </u>	reconditioned, and unsafe food		$\dashv$	□N/A	_		· .		
-	I	rature Controlled for Safety Food (TCS food)		36	□ IN □ OUT	'	Process Review			
18	DIN DOUT DN/A DN/O	Proper cooking time and temperatures		37	דטס □ אג□	Т	Variance			
19	TIN DOUT ON DON'S AND	Proper reheating procedures for hot holding	L	91	ØN/A		A CHECKER			
20	ON/A ON/O	Proper cooling time and temperatures Reviewe	2	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne					rs	
21	PIN DOUT DN/A DN/O	Proper hot holding temperatures							orne	
22	DAU OUT ON/A	Proper cold holding temperatures		illness or injury.						

#### **State of Ohio**

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Nan	Name of Facility Type of Inspection Date							
	Chapel Hill Golf Clubhouse Standard/CCP 5/30/19							
	GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.								
_M			IN=in compliance OUT=not in compliance N/O=not observed N/A=not	applic	able			
		Safe Food and Water	Utensils, Equipment and Vending					
38	DIN DOUT ZN/A DN/	Pasteurized eggs used where required	Food and nonfood-contact surfaces cleana designed, constructed, and used	□ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
39	ØIN □ OUT	Water and ice from approved source	55 IN OUT ON/A Warewashing facilities: installed, maintained strips	N/A Warewashing facilities: installed, maintained, used; test strips				
		December 1997	56 Ø IN □ OUT Nonfood-contact surfaces clean					
40	DIN OUT ONA O N/C	for temperature control	Physical Facilities					
41	D IN D OUT DN/A PTN/C	Plant food properly cooked for hot holding	57 MIN OUT ONA Hot and cold water available; adequate pressure					
42	IN OUT ON/A ON/C	Approved thawing methods used	58 IN OUT IN/A Plumbing installed; proper backflow device	s				
43	JZ¹IN □ OUT □N/A	Thermometers provided and accurate	59 IN OUT N/A Sewage and waste water properly disposed					
		Food Identification	60 IN OUT N/A Toilet facilities: properly constructed, supplied,	clean	ed			
44	Ø IN □ OUT	Food properly labeled; original container	61 N OUT N/A Garbage/refuse properly disposed; facilities ma	aintaine	ed			
	Preve	ntion of Food Contamination	62 IN I OUT Physical facilities installed, maintained, and cl	ean				
45	ZÍN 🗆 OUT	Insects, rodents, and animals not present/outer openings protected	63 ☑ IN ☐ OUT Adequate ventilation and lighting; designated		used			
46	ØÎN □ OUT	Contamination prevented during food preparation, storage & display	64 IN DOUT DN/A Existing Equipment and Facilities					
47	J <b>21</b> N □ OUT	Personal cleanliness	Z III C OUT CITYA CASING EQUIPMENT AND Tacinites					
48	OIN OUT ON/A Z N/O	<u> </u>	Administrative					
49	O/N D AND TUO D NI D	Washing fruits and vegetables	65 0 IN 0 OUT ØN/A 901:3-4 OAC					
		Proper Use of Utensils						
50	ZIN OUT ONA ON/O		66 Z IN □ OUT □N/A 3701-21 OAC					
51	ZÎN 🗆 OUT 🗆 N/A	Utensils, equipment and linens; properly stored, dried, handled	Final Electrical 5/16/19 Final Plumbing 5/5/19					
52	D IN OUT ON/A	Single-use/single-service articles; properly stored, used	Final Plumbing 5,18/19					
53	U IN U OUT ZEN/A U N/O		Final Structural 5/24/19					
		Observations and ( Mark "X" in appropriate box for COS and R: COS=cot			1			
		rity Level Comment		cos	R			
5	4 4.5 A	C Observed unsealed wood			-			
<u> </u>			wething etc.) to make non absorbent,					
<u> </u>		smooth and easily Ch	earlable					
<u> </u>		1 1 1						
		- Turbo Hir Goler From a	lavaStairs, now in upstalls kitchen					
<u> </u>		- New pertrum Koller	looker W/ Sneere geland present					
<u> </u>		in Kitchen bur are	a Provide Model #.		<u> </u>			
		- Soda Hyuntain has h	een removed.					
ļ		- 2 Chest treezers in h	yement Storage room.					
<u> </u>		10000	V					
		(CP Comments:						
		V) Fred received during	inspection at proper temperature and		므			
<u> </u>		(GF)						
		II Hot and cold hold	Yes, acceptable at 21357/2417-of					
		<i>u</i> · <i>I</i>						
Person in Charge  Date: 5/3 6/19								
Sanitarián Licenser:/h.) ( 141)								
/CINUTO STORES								
PRI	ORITY LEVEL: C = CRÍTI	ÉAL NC = NON-CRITICAL	Page 7_ of	_				

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

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

Observations and Corrective Actions (continued)  Mark "X" in appropriate box for COS and R COS=corrected on-site during inspection R=repeat violation	Name of	Facility	. ^	Type of Inspection / Date	4				
Native No. Code Section Priority Level & Comments (Code Section Priority Level & Comments)  Item No. Code Section Priority Level & Comments (Code Section Priority Level & Comments)  Item No. Code Section Priority Level & Comments (Code Section 37K (Priority Inc.) Code Section 37K (Priority Inc.)	Cha.	pel Hill	Golt (	Lubberg Standard (CP 5/30/1	19				
Native No. Code Section Priority Level & Comments (Code Section Priority Level & Comments)  Item No. Code Section Priority Level & Comments (Code Section Priority Level & Comments)  Item No. Code Section Priority Level & Comments (Code Section 37K (Priority Inc.) Code Section 37K (Priority Inc.)	Observations and Corrective Actions (continued)								
tem No. Code Section Priority Level Comment    Cod Include   Code Section   Code Include   Code			Mark "X"						
Spreaded African 1657 (higher Soldand 377 (leep top) 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Itam No.	Code Section			_				
Signts 19th Ber Fork 38\$ (with his) 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0				Hot holding! Cold holding		-			
Date: 5/35/19				Shreeded CALKER 1657 Chicken Staled 377 (Prep top)	_				
Determine percedures in place and first marked for a company of the company of th				.1.38.2≥ _1.16.E	_	_			
Distribution or reducys in place and first marked tro 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0				Hot das 1907 Uprafit		-			
- Dotain final appravation local fire and					_	_			
- Obtain Final acordination local five and Obtain Final acordination local five and Obtain Final acordination local five and Obtain United to Ohio Uniternitive tand safety (ade Obtained by Code Obtai	yor— 3		VL)	Natemarking, procedures in place and took marked for					
- Obtain fined porgraph from local fire and   0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0				Aller opening date		-			
- Obtain final appraisal from local five and   0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0			,	1, 1					
- Obtain final Gargary from Incal-fire and   0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0					-	_			
Person in Charge: Bark Ing.    Particle to Helleth Chapt.					$\vdash$	_			
			-	Obtain Final Applayal from local-fire and					
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- Reviewed Updates to Ohio Universitived Sacing (ade 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Table.					-			
Person in Charge: Bank Jay    Date: 5/35/19				1	-				
Person in Charge: Bash Jay    Date: 5/35/19   Date: 5/35/19				He viewed Updates to Ohio Unitive traid satety Code					
Person in Charge: Land May 1997   199									
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Person in Charge: Bank Vm  Date: 5/36/19									
Person in Charge: Bank Vm  Date: 5/36/19									
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Person in Charge: Bark Im  Date: 5/36/19						_			
Darb //m 3/38/19									
	Person in	Charge:	AR SI	1 \ \ /36//G					
(Mysty gran) KIHD.	Sanitarian					$\neg$			
	1Ch	Master	4976	KIHD.					

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)