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

	<u> </u>											
N	ame of facility	0 10 0	Check o		License Number	Date						
-	Irish Hill	s Golf Course Wark Rd.	₽ FS	O RFE	1 8	7/21/2020						
	ddress		City/Sta	ity/State/Zip Code								
	TODO No.	15-W Dal	MA	Mt. Vernon OH 43050								
-	cense holder	VALE MA.	Inspect		avel Time							
William Barbour				17	26)	Category/Descriptive						
William Darbour				12	_ <i>DU</i>	L 12						
	rpe of Inspection (che Standard D Critical	ck all that apply)	DI		Follow up date (if required	d) Water sample date/result (if reguiçed)						
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	ince Revii	ew Li Follow up		FAH						
						2.771						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	lem: IN=ir	compliance OUT:	not in compliance N/O=no	ot observed N/A=not applicable						
		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, a	nd o	3 ZIN OUT								
Ľ		performs duties		N/A N/O	Proper date marking and	disposition						
2	ZIN OUT NA	Certified Food Protection Manager	2	4 DIN DOUT	Time as a public health co	ntrol: procedures & records						
-		Employee Health		4 DN/A ZI N/O		*						
3	A/N DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	LOW DOUT	Consumer Advis	ory						
4	DIN OUT NA	Proper use of restriction and exclusion	2:	DIN DOUT	Consumer advisory provide	ded for raw or undercooked food:						
5	N/A TUOUT N/A	Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible Po	pulations						
		Good Hyglenic Practices		□ NI □ OUT		prohibited foods not offered						
6	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use	26	ZIN/A		TOTAL						
-	MIN OUT NO	No discharge from eyes, nose, and mouth reventing Contamination by Hands		1	Chemical							
<u> </u>	DIN DOUT NO	1	2	DIN DOUT	Food additives: approved and properly used							
8	BIN D COTO N/O	natius clean and property wastied	-	///								
	DIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 2	DIN DOUT	Toxic substances properly identified, stored, used							
9				1.,,,								
10	ZIN DOUT D N/A	Adequate handwashing facilities supplied & accessible		1	Compliance with Reduced Oxygen Packaging, other							
10	Daily Goot G MA	Approved Source	2	DIN DOUT	specialized processes, an	Oxygen Packaging, other ad HACCP plan						
11	ZIN DOUT	Food obtained from approved source	3	DIN DOUT								
12	דעפם אום	Food received at proper temperature]]	□N/A □ N/O	Special Requirements: Fre	sn Juice Production						
<u> </u>	DN/A DN/O	· · · · · · · · · · · · · · · · · · ·	3	□ IN □ OUT □N/A □ N/O	Special Requirements: Hea	/ at Treatment Dispensing Freezers						
13	TUO U NI U	Food in good condition, safe, and unadulterated										
14	EIN/A N/O	Required records available: shellstock tags, parasite destruction	33	IN OUT	Special Requirements: Cur	stom Processing						
		Protection from Contamination		П П П ОИТ	/ <u>\</u> /\\	/						
15	ZIN DOUT	Food consented and restorted	33	□N/A □ N/O	Special Requirements: Bu	k Water Machine Criteria						
10	□N/A □ N/O	Food separated and protected		D IN D OUT	Special Requirements: Asia	dified White Rice Preparation						
16	□ IN □ OUT □N/A ☑ N/O	Food-contact surfaces: cleaned and sanitized	34	N/A N/O	Criteria	uned write rice Freparation						
	//	Proper disposition of returned, previously served,		OIN OUT /								
17	ZIN DOUT	reconditioned, and unsafe food	35	N/A	Critical Control Point Inspe	ction						
	Time/Tempe	rature Controlled for Safety Food (TCS food)	200	□ IN □ QÚT	December Devices							
18	DIN DOUT	Proper cooking time and temperatures	36	□N/A /	Process Review							
	DN/A ZI N/O	Proper reheating procedures for hot holding	37	□ IŅ □ OUT	Variance							
19	DIN COUT			□N/A	variance							
-			_									
20	□ IN □ OUT □ NIA □ NIO	Proper cooling time and temperatures	R	isk factors are fo	ood preparation practices	and employee behaviors						
-			— th	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	□ IN □ OUT	Proper hot holding temperatures	fo	foodborne illness.								
<u>А</u>					rventions are control me	asures to prevent foodborne						
22	DIN DOUT DNA	Proper cold holding temperatures Ham 37F		illness or injury.								
		1 3 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1 1									

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_	ne of Facility Fish Hills G	of Course		Type of Inspection Standard			of Inspection Date CINCLING 7/21	120	$\overline{\nu}$	
UE.		GOOD RETAIL	PRA	CTIC	ES		Harry & Comment			
T	Good Retail Pract	ices are preventative measures to control the introd	ductio	n of p	oathogens,	, chen	nicals, and physical objects into foo	ds.	ī	
M		status (IN, OUT, N/O, N/A) for each numbered item IN	V=in c	omplia	ance OUT=			not applie	cat	
		Safe Food and Water				Ut	ensils, Equipment and Vanding Food and nonfood-contact surfaces cle	anable n	mn	
38	OIN OUT ZIN/A ON/O		54		N D OUT		designed constructed, and used	апавіо рі	9	
39	ZIN DOUT DN/A	Water and ice from approved source	55	ØI	y □ OUT E	JN/A	Warewashing facilities installed mainta strips	ined used	l te	
40	IN IN OUT ON/A ON/O	Proper cooling methods used; adequate equipment		Ø IN □ OUT			Nonfood-contact surfaces clean			
		for temperature control					Physical Facilities			
41	IN I OUT EN/A II N/O	Plant food properly cooked for hot holding			1 OUT C	JN/A	Hot and cold water available adequate		1	
42	A IN O OUT ON/A O N/O	Approved thawing methods used		IN DOUT			Plumbing installed proper backflow de			
43	A/N D OUT DN/A	Thermometers provided and accurate		-		TALLA	Course and waste water was dis dis-	- 4	-	
		Food Identification	-		OUT		Sewage and waste water properly dispose	_	_	
44	E IN C OUT	Food properly labeled; original container	60	1	I OUT C		Toilet facilities, properly constructed supp		_	
	Prever	ntion of Food Contamination	61		OUT]N/A	Garbage/refuse properly disposed facilities	s maintain	ed	
45	ZIN D OUT	Insects, rodents, and animals not present/outer openings protected		1	I □ OUT		Physical facilities installed maintained and coutdoor dining areas		ean dogs	
46	□ NI □ OUT	Contamination prevented during food preparation, storage & display	62	Ι-	I D OUT		A			
47	Z IN COUT CN/A	Personal cleanliness	-	-			Adequate ventilation and lighting designs	led eleas	use	
48	DIN DOUT DNA Z N/O	Wiping cloths: properly used and stored Washing fruits and vegetables	64	יו של		JN/A	Existing Equipment and Facilities			
		Proper Use of Utensils					Administrative			
50	OIN D OUT DNIAZ NO	In-use utensits: properly stored	65		عر تان 🗆 🗆	A/AE	901 3-4 OAC			
51	Z IN O OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled	66	ДÍМ]N/A	3701-21 OAC			
52	☑ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used	6.7	64						
53		Slash-resistant, cloth, and latex glove use		49.	A 48				-	
		Observations and C Mark "X" in appropriate box for COS and R COS=corre			THE RESERVE OF THE PARTY OF THE		Rereceat violation			
Iten	No. Code Section Prior	ity Level Comment						COS	4	
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Per	son in Charge	By Osaya					Date:			
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4	Carlan / Olaso	TOTAL			Licensor:	14	nex Public Hei	21+1	j	
PRI	ORITY LEVEL: C = CRITH	CAL NC = NON-CRITICAL			11	-	Page of			
	3302B Ohio Department						a a			
AGF	R 1268 Ohio Department o	f Agriculture (10/19)								