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

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Name of facility Table Rock Gold Club LLC							License Number		Date 1010 200 300		
		GOH CLUB FTC	Ģ∕FS0	14.1						14000	
3005 Wilson Rd Certer burn 011 43011										Ī	
		711 KA		Centerburg Oll 43011							
					n Time اکسی	Trav	rel Time	Ca	Category/Descriptive		
	Jet Hack	~ 3 ·		1	7		70		(4)		
Ту	pe of Inspection (chec	ck all that apply)		p. Market			Follow up date (if required				
8	Standard ⊃∟ Critical t Foodborne □ 30 Dav	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revie	ew	Follow up		क् राज्यक्रिका राष्ट्रवित		(if required) □ □ □ □ □ □	Mon idored	
							VANCAS LA CONTRACTOR DE	-	1 200 6 8 8 8	1 ch 1 1 (p . 6 1)	
		FOODBORNE ILLNESS RISK FACTO	RS ANI	D I	PUBLIC HE	EAL.	TH INTERVENTION:	S			
М	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN =ir	n c	ompliance O L	UT=r	not in compliance N/O≕no	ot o	bserved N/A	-not applicable	
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	A/N DOUT D N/A	Person in charge present, demonstrates knowledge, and performs duties					Proper date marking and disposition				
2	ØIN □OUT □ N/A	Certified Food Protection Manager Employee Health					Time as a public health control: procedures & records				
	DIN DOUT D N/A	Management, food employees and conditional employee	s;		Í.		Consumer Advisory				
3		knowledge, responsibilities and reporting	25 Ø IN O OL			Consumer advisory provided fo			for raw or undercooked foods		
5	□IN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever					Highly Susceptible Populations				
3	LIN LOOT LINA	Good Hygienic Practices	110	Г	□ N □ OUT	r l					
6	Pasieurized foods used:						proh	prohibited foods not offered			
7	ja in □ out □ n/o	No discharge from eyes, nose, and mouth					Chemical				
	P	reventing Contamination by Hands			□ IŊ⁄ □ OUT	т					
8	ZÍN DOUTDN/O	Hands clean and properly washed	2	+	Pood additives: approved and property					∌d	
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or apprailernate method properly followed	ved 2	/ 81 -	□N/A Toxic substances properly identified, stored, used						
	/	·				Co	nformance with Approve				
10	☑ÍN □OUT □ N/A				□ IN □ OUT ☑Ñ/A	Г	Compliance with Reduced			ng, other	
11	□ÎN □OUT	Approved Source Food obtained from approved source		ť	☐ IN ☐ OUT	specialized processes, and HACCP plan					
	□ IN □ Q⊎T	Food received at proper temperature	3	30	ĎŃA □ N/O		Special Requirements: Fresh Ju		Juice Production		
12	□N/A,□N/O □IN □ OUT	Food in good condition, safe, and unadulterated	3	31	□ IN □ OUT □ N/A □ N/O		Special Requirements: Heat Treatment Dispensing F			ensing Freezers	
13	OUT OUT	Required records available: shellstock tags, parasite		+	DIN DOUT						
14	,⊠Ń/A □ N/O	destruction	3	2	.□N/A □ N/O		Special Requirements: Cu	ıston	n Processing		
	du som	Protection from Contamination	3	3	☐ IN ☐ OUT ☐ N/O		Special Requirements: But	ılk W	/ater Machine	Criteria	
15	DIN DOUT	Food separated and protected		ľ	UNO □ NIC□ OUT		Special Requirements: Aci			·	
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	1	ØN/A □ N/O)	Criteria		74 WING THOS		
17	D IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		DIN □ OUT □N/A	Г	Critical Control Point Inspe	∍ctio	'n		
		rature Controlled for Safety Food (TCS food)	36		□ N □ OUT	Г	Process Review				
18	DN/A □ N/O	Proper cooking time and temperatures		ير	AN^A □ OUT	r	- I posses i constitui de la c	—			
19	□ IN □ OUT □N/A ☑ N/O	Proper reheating procedures for hot holding		Variance							
20	□ IN □ OUT □N/A ☑ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.							
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f								
22	ØIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						ent foodborne	

State of Ohio

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

Nam	ne of	Facility	0 1/	10			(1	Туре	of Inspection Date	1-			
	Table ROCK GOH Club LLC Standard (CP/ Follow up 10/6/2000												
	GOOD RETAIL PRACTICES												
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma	ark de	esignated compl			OUT, N/O, N/A) for each numbered item: II	V =in c	ompliance OUT=			applica	ble		
	Safe Food and Water					Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, p							
			zed eggs used where required	54	I IN I OUT		designed, constructed, and used	no, pro	polly				
39	☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control					55		⊐N/A	Warewashing facilities: installed, maintained, strips	used;	test		
				Proper cooling methods used; adequate equipment			56 IN OUT Nonfood-contact surfaces clean						
40	IN OUT 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		IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure					
42	P IN □ OUT □N/A □ N/O Approved thawing method			d thawing methods used	58	B □ IN □OUT		Plumbing installed; proper backflow device	s				
43	43 IN OUT ON/A			Thermor	meters provided and accurate		□N/A □ N/O	□N/A □ N/O					
	Food Identification				entification	59	D IN OUT C	□N/A	Sewage and waste water properly disposed	e o 1	7. 1		
44	☐ IN ☐ OUT Food		Food pr	operly labeled; original container	60	IN OUT C	□N/A	Toilet facilities: properly constructed, supplied,	cleane	d			
	Prever		Preven	tion of Fo	ood Contamination	6	D IN D OUT D	Garbage/refuse properly disposed; facilities ma	aintaine	d			
45	5 IN OUT			Insects, rodents, and animals not present/outer openings protected		62			Physical facilities installed, maintained, and cleoutdoor dining areas	ean; do	gs in		
46	□ IN □ OUT			Contamination prevented during food preparation, storage & display			□N/A□N/O						
47	IN OUT ON/A				l cleanliness	6	B IN I OUT	Adequate ventilation and lighting; designated a	areas u	sed			
48	_	OUT DN/A			cloths: properly used and stored	6	IN DOUT D	□N/A	Existing Equipment and Facilities				
49		N OUT N/A I		The second second	g fruits and vegetables				Administrative				
50				· ·	te of Utensils	6		IN/A	901:3-4 OAC				
	IN OUT ON/A N/O			In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,									
51				handled Single-use/single-service articles: properly stored, used			OIN OUT C	_IN/A	3701-21 OAC				
53													
					Observations and C	orr	ective Actio	ons					
Man	- No	Cada Saatian	Dulaut		(" in appropriate box for COS and R: COS=core	ected	on-site during insp	pection	R=repeat violation				
iten	n No.	Code Section	Priori	ty Level	Re-inspection funds the	10	llowing:	۸۵	7	cos	R		
1	,				, , , , , , , , , , , , , , , , , , , ,		ports Opt		Equipment is wash-				
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	/ =				for recommendations	to	elimina	te	tlies.				
4	7			- Contract			1						
41	1				Ensure all gentain	crs	1 Squeeze	6	ottles are labeled				
		1			with contents,		K		M				
le	9	10.4	N	16	Observed buildup	Or	10181	10	offee area, especial!				
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			10	1111	Parson 10 Charles	11	Vnin		the in tond suffety				
	10 100 00e			for operation his an	TION by answering this pectors aresting								
Person in Charge Date:													
								,	10/06/200	30			
San	Sanitarian Sanitarian						Licensor	NON	Rible Hearth				
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	Type of Inspection Date	1. 1	
table Kack Got Co	UNSE LLC Stankurd Kelfrollar up 10,	l leg	1230
	The state of the s	,	
	Observations and Corrective Actions (continued)		
	propriate box for COS and R: COS=corrected on-site during inspection R=repeat violation	cos	R
	micelly		
(P) VI N	AST AND CELL HELDING PROCEDUABLE OF 1359 or above		
	414 or to IND at 41 me of introjection.		
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Person in Charge:	Date: /0/06/20		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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