

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Hamilton Moose Lodge</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>291</i>	Date <i>2-12-18</i>
Address <i>925 Pyramid Hill Blvd</i>		Category/Descriptive <i>C3 Small</i>		
License holder <i>Tony Becker / David Becker</i>		Inspection time (min) <i>45</i>	Travel time (min) <i>20</i>	Other
Type of visit (check) <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 <i>specify</i>
Follow-up date (if required)			Sample date/result (if required)	

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 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

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

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

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

Physical Facilities

<input checked="" type="checkbox"/> 6.0	Materials for construction and repair
<input checked="" type="checkbox"/> 6.1	Design, construction, and installation
6.2	Numbers and capacities
<input checked="" type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s) * Critical (R) Repeat.

* 3.4 Found hot dogs without thermometer as required to discard in 7 days at 41°F or below. Corrected / Discarded by PIC.

Non-critical items:
4.5 Following were found to be unclean: inside microwave, large gas stove oven and burners, and splash on wall behind pop in a box. Clean.

Inspected by <i>A. Hammer KS</i>	R.S./SIT # <i>2902</i>	Licenser <i>CHUD 785-7088</i>
Received by <i>David Becker, Sr</i>	Title <i>Administrator</i>	Phone <i>513-344-1661</i>

State of Ohio
Continuation Report

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Name of Facility Hamilton Moose Lodge	Type of visit Standard	Date 2-12-18
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Violation(s)/Comment(s)

6.1 Large openings to outside in storage room with grill. All door openings must be protected from rodent / insect entry. Repair.

(K) 6.4 Base coving in kitchen by microwave in poor repair. Walk-ins both have floors in poor repair. Repair / Paint / Sand.

Inspected by A. Brown R.S.	R.S./SIT # 2902	Licenser CNIID 785-7008
Received by David Barber Sr.	Title Administrator	Phone