

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Top Out Sports Bar Grill</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>106</i>	Date <i>4-5-18</i>
Address <i>1483 Millville</i>		Category/Descriptive <i>C2 Small</i>		
License holder <i>Brad Soliday</i>		Inspection time (min) <i>20</i>	Travel time (min) <i>20</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <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
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
<input checked="" type="checkbox"/>	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
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

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

Administrative

901:3-4 OAC
3701-21 OAC

** Critical item (R) Repeat item.*

Violation(s)/Comment(s)

Current menu is chips only. No food on site during inspection.

Critical item:

** 7.1 Found pest strip in bar area. This chemical is not approved for use in food establishments. Corrected by PIC - voluntarily discarded.*

Non critical item:

6.4 Drips of the floor and walls in back 2 rooms in poor repair. Repair/Replace.

Inspected by <i>A Thomas RS</i>	R.S./SIT # <i>2902</i>	Licensors <i>CHAD 785-7088</i>
Received by <i>Wanda Jones</i>	Title <i>BarTender</i>	Phone <i>513-889-3143</i>