

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility New London Hills Club	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 175	Date 5/24/18
Address 1400 New London Rd Hamilton OH 45013	Category/Descriptive Class 3 - 25000 sf		
License holder New London Hills Club	Inspection time (min) 70 min	Travel time (min) 15 min	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 specify	Follow-up date (if required) —	Sample date/result (if required)	

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

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

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input checked="" type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Physical Facilities

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

Administrative

<input type="checkbox"/> 901-3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Violation(s)/Comment(s)

Critical

*5.1 No air gap at the icemachine drain; possible back flow contamination; fix/repair - required at all times. Corrected by the person-in-charge (PIC) during inspection.

Non-critical

4.1 Non commercial equipment found in operation[Ⓡ]; whirlpool freezer[Ⓡ], Frigidaire chest freezer[Ⓡ], Sears Best Kenmore freezer[Ⓡ], replace with commercial - approved by a recognized food equipment testing agency such as NSF. New commercial toaster - Waring Commercial NSF added. Must replace one of the above non-commercial equipment by 5/24/19. Additional freezer/refrigerator added to

Inspected by Jonnica N. Creech R & Rho	R.SYSIT # 2750	Licensors Hamilton City / 705-7081
Received by [Signature]	Title Manager	Phone (513) 679 0259

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name New London Hills Club	Type of inspection Standard - 5/24/18
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Violation(s)/Comment(s)

the storage room in the garage area - remove / not allowed; (immediately)

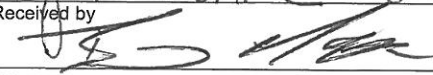
6.1 Caulk / seal all stationary items; counter, hand sink; to prevent rodent / insect harborage.

6.4 Holes found in the wall behind hand sink; caulk / seal to prevent harborage.

6.4 Floor unclean in the freezer storage room; clean; must be kept clean.

Note: New equipment added; Waring commercial toaster (NSF), Beverage station NSF (model # CB2323-AK), and New Keut Lamp Winco 9112 (ETC) Concession has been moved around; ice machine moved, prep table.

Note: vomiting / diarrhea clean up procedure available, level II certification for Sandy Sauerwein, and employee health policy in a verifiable manner. New manager Brian Clark is taking level II on 6/14/18.

Inspected by Cammie Creech-Robles	R.S./SIT # 2756	Licenser Hamilton City 17852087
Received by 	Title Manager	Phone (513) 679-0259