

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 8/2/18
Address 1400 New London Rd Hamilton OH 45013		Category/Descriptive Class 3-25000sf	
License holder New London Hills Club	Inspection time (min) 85min	Travel time (min) 15min	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"/> Precicensing <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

Food

3.0	Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

Equipment, Utensils, and Linens

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

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

Water, Plumbing, and Waste

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

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

Poisonous or Toxic Materials

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

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

Administrative

901:3-4 OAC
3701-21 OAC

(R) = repeat violation

Critical

Violation(s)/Comment(s)

*5.1 No air gap at the ice machine / beverage station drain^(R) - possible backflow contamination; fix/repair - required at all times. Corrected by the person-in-charge (PIC).

*3.4 Time/temperature controlled for safety foods found in the reach in cooler for longer than 24 hours not properly marked with a consumption date; hot dogs - required. Corrected by PIC.

non-critical

4.1 Non-commercial equipment found in the operation^(R); Whirlpool freezer^(R), Frigidaire chest freezer^(R), Sears Best Kenmore freezer^(R) - replace with commercial equipment that is approved by a recognized food equipment testing agency - such as NSF. Must replace one

Inspected by Gonnica N. Creech R8 Rets	R.S./BIT # 2150	Licensor Hamilton City 1 935-7081
Received by Jessica Andrews	Title manager	Phone 513-207-4215

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name New London Hills Club	Type of inspection Standard - 8/2/18
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Violation(s)/Comment(s)

of the above non-commercial equipment by 5/24/14.

4.5 Equipment unclean; reach-in freezers found with rust spots, chest freezer gasket moldy, sandwich block, cutting boards, etc - clean; must be clean to sight and touch.

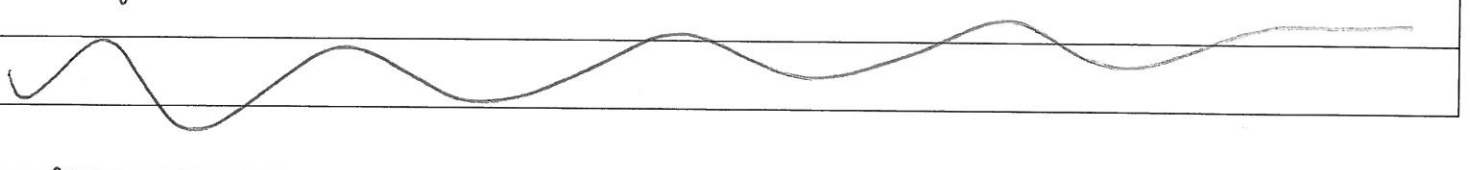
6.4 Holes found in the wall behind the hand sink; caulk/seal to prevent rodent/insect harborage.

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

3.2 Food and food product stored on floor of maintenance garage in dry storage room; cups, plates, oil; etc - remove, which minimum.

Note: Level II certification for Sandy Sauerwein, employee health policy is in a verifiable manner, and vomiting/diarrhea clean up procedure is available.

Note: observed dry storage room in upper level maintenance garage on wood shelves and unfinished walls like the freezer area. Not smooth and cleanable as required.



Inspected by Jonathan Creech	R.S./SIT # 2750	Licenser Hamilton City 1785-7081
Received by Jessica Archer	Title manager	Phone 513-207-4215