

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility American Legion Post #138		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 24	Date 8/8/18
Address 427 S. Third St. Hamilton OH 45011		Category/Descriptive Class 3 = 25,000 sf		
License holder John Houk, Financial Officer		Inspection time (min) 65 min	Travel time (min) 5 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"/> Precicensing <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 checked="" type="checkbox"/>	2.4	Supervision

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

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0	Labeling and identification
<input checked="" 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 checked="" 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

Equipment, Utensils, and Linens

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

Physical Facilities

<input type="checkbox"/>	6.0	Materials for construction and repair
<input type="checkbox"/>	6.1	Design, construction, and installation
<input type="checkbox"/>	6.2	Numbers and capacities
<input checked="" 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

Ⓡ = Repeat Violation

Critical

Violation(s)/Comment(s)

- * 3.4 Observed time/temperature controlled for safety foods (TCS) that are ready to eat not marked with a consumption date as required - obtain on TCS foods held longer than 24 hours. Corrected by person in-charge. (PIC)
- * 7.1 Toxic Super glue found improperly stored on shelf above the kitchen prep table - not allowed; must be separated to prevent a toxic contamination. Moved by PIC. Corrected.

Non-critical

2.4 level II certification not available for one person with supervisory duties as required - obtain. Ⓡ Note: was required by 3/1/17. Operator

Inspected by Cynthia N. Creech	R.S./SIT # 2850	Licensors Hamilton City 1785-7081
Received by Sammy Sanab	Title Bar maid	Phone 889-0138

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name American Legion Post #138	Type of inspection Standard - 8/8/18
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Violation(s)/Comment(s)

- license holder will be contacted for an administrative hearing regarding the failure to comply
- 4.5 Equipment unclean; pizza oven, [Ⓡ] can opener blade ~ clean; must be kept clean to sight and touch.
- 6.3 Light burned out in the hood; replace; must be maintained.
- 5.1 3 tub sink in the bar leaking water - [Ⓡ] repair; plumbing system must be kept in good repair.
- 6.4 Dumpster lid open, [Ⓡ] close to prevent rodent/insect attraction.
- 6.4 personal items found stored on keg cooler - purse, phone, food - not allowed. must designate an area.

Note: employee health policy is available in a verifiable manner and vomiting/diarrhea clean up procedure.

Inspected by Johnna N. Creech ^{RS}	R.S./SIT # 2756	Licenser Hamilton City 785.7001
Received by Sammy Sanosid	Title Bar maid	Phone 889-0138