

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>8-16-18</i>
Address <i>925 Pyramid Hill</i>	Category/Descriptive <i>C 3 Small</i>		
License holder <i>Tony Berke / David Berke</i>	Inspection time (min) <i>50</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) <i>—</i>		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	Laundering
4.8	Protection of clean items

Poisonous or Toxic Materials

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

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

*(R) Repeat item * Critical item*

5.4 Dumpster lid and side door open giving pests access to food source. Corrected by PIC.

(R) 6.1 Large openings around garage door to storage room allowing possible pest entry.

4.2 No towels at hand sink in kitchen as required for hand washing. Corrected by PIC.

**7.0 Observed 2 spray bottles containing cleaners without common name of chemical. Corrected by PIC.*

Inspected by <i>J. Kramer RS</i>	R.S./SIT # <i>2902</i>	Licensors <i>C#H D 785-7088</i>
Received by <i>DAVID BARKER</i>	Title <i>Director</i>	Phone <i>513-344-1661</i>