

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Country Foxes Lounge Inc.		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 119	Date 8/21/18
Address 444 Mill Rd Hamilton OH 45011			Category/Descriptive Class 2 < 25,000 sf	
License holder Stephen L. Ricketts		Inspection time (min) 40 min	Travel time (min) 10 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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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	Laundering
4.8	Protection of clean items

Poisonous or Toxic Materials

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
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

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

Equipment, Utensils, and Linens

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

@ = Repeat violation

Non critical

Violation(s)/Comment(s)

4.2	No quaternary ammonia test strips available to verify sanitizer strength. @
4.5	Equipment unclear; ice machine - on shield; must be clean to sight and touch.
4.4	Frost free Imperial Freezer found rusty and unclean; repaint; must be smooth and easy to clean. @ (also cooler in bar)
6.4	Floors found damaged throughout operation; @ behind bar, etc.; fix/repair - must be in good repair
6.4	Ceiling and wall damage found in back room and restrooms @; repair - physical facilities must be in good repair
Note: Operation doesn't have a handsink, dump sink, mop sink, or food prep sink. If operation changes owners then the operation must come in compliance with all applicable	

Inspected by Anthony H. Creech #5768	R.S. VISIT # 2756	Licensor Hamilton City / 785-2081
Received by Stephen L. Ricketts	Title Pres.	Phone 513-532-1830

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Country Foxes Lounge Inc.	Type of inspection Standard / 8/21/18
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Violation(s)/Comment(s)

Sections of the current food code - Ch 3717-1; all required fixtures installed and repairs made to physical facilities. Licenses are not transferrable.

Inspected by Annica N. Creech	R.S./SIT # 2256	Licensors Hamilton City 12852081
Received by Stephen L. Ricketts	Title Pres.	Phone 513-532-1830