

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ELKS LODGE # 107	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 20140019	Date 05/20/2014
Address: PO BOX 303 GALLIPOLIS, OH 45631		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder ELKS LODGE # 107	Inspection Time (min) 60	Travel Time (min) 10	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) //	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
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
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	Laundering
4.8	Protection of clean items

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

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
<input checked="" 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

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3717-1-03.2 Food: protection from contamination after receiving.

- Found raw foods being stored over ready to eat foods in the reach in cooler.
- Raw foods shall be stored below ready to eat foods to prevent contamination.
- Items shall be stored properly as soon as possible.

(Q)Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

CRITICAL VIOLATION

- Found several items in the reach in cooler with out date marking.
- All RTE/TCS foods shall be properly date marked to prevent the growth of organisms.
- Items shall be disgarded or dated immediately.
- ALL Items with out proper date marking WILL be disgarded next inspection.

(G)Ready-to-eat, time/temperature controlled for safety food - date marking.

- (1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food

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establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, shall be clearly marked to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded. The day of preparation shall be counted as day one.

(2) Except as specified in paragraphs (G)(4) to (G)(6) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded, and:

(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and

(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:

(a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;

(c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or

(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.

(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

(6) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:

(a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;

(b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;

(c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;

(d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;

(e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;

(f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 C.F.R. 317, and which retain the original casing on the product; and

(g) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 C.F.R. 317.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

-- Found several items of unapproved/noncommercial equipment throughout the facility.

-- ALL equipment shall be commercial and approved by the GCHD to prevent contamination.

-- All noncommercial/unapproved equipment shall be removed from the facility immediately.

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing

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agency.

(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

- Found build up on the outside and inside of the microwave and other various pieces of equipment.
- All equipment shall be clean to prevent the growth of organisms.
- Equipment shall be cleaned as soon as possible.

(A)Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

- (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.
- (2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
- (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

3717-1-06.2 Physical facilities: numbers and capacities.

- Found no paper towels dispenser at the hand washing sink.
- The kitchen handwashing sink shall be provided with a paper towel dispenser and paper towels to prevent contamination.
- A paper towel dispenser and paper towels shall be installed as soon as possible.

(C)Handwashing sinks - hand drying provision.

Each handwashing sink or group of adjacent handwashing sinks shall be provided with:

- (1) Individual, disposable towels;
- (2) A continuous towel system that supplies the user with a clean towel;
- (3) A heated-air hand drying device; or
- (4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

3717-1-06.2 Physical facilities: numbers and capacities.

- Found no hand washing signage at the kitchen handwashing sink or in the mens restroom.
- All handwashing sinks shall be posted with handwashing signage to prevent contamination.
- Handwashing posters shall be posted as soon as possible.

(E)Handwashing signage.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

3717-1-06.3 Physical facilities: location and placement.

- Found employee items being stored undesignated with facility items through out the facility.
- Employee items shall be stored designated in a certain area away from facility items to prevent contamination.
- Emploess items shall be stored properly as soon as possible.

(C)Employee accommodations - designated areas

- (1) Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, single-service articles, and single-use articles are protected from contamination.
- (2) Lockers or other suitable facilities shall be located in a designated room or area where contamination

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of food, equipment, utensils, linens, single-service articles, and single-use articles can not occur.

 3717-1-06.4 Physical facilities: maintenance and operation.

- Found build up on the floors through out the facility.
- Floors shall be kept clean to prevent the growth of organisms.
- Floors shall be cleaned as soon as possible.

(B)Cleaning - frequency and restrictions.

- (1) The physical facilities shall be cleaned as often as necessary to keep them clean.
- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.
 This requirement does not apply to cleaning that is necessary due to a spill or other accident.

 3717-1-06.4 Physical facilities: maintenance and operation.

- Found no self closing door on the restroom in the kitchen area.
- Restroom shall have self closing doors to prevent contamiation.
- Door shall be replaced/repaired as soon as possible.

(I)Closing toilet room doors.

Toilet room doors as specified under paragraph (L) of rule 3717-1-06.1 of the Administrative Code shall be kept closed except during cleaning and maintenance operations.

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- Serve safe certificate for the kitchen workers shall be submitted to the GCHD Immediately.
 - Temperatures at time of inspeciton were as follows:
 - Onion Ring: 10°F
 - Ranch dressing: 38°F

Inspected by BOBBI CONNRAD	R.S./SIT # 132937	Licensor Gallia County Health District	
Received by	Title	Phone 1-740-446-1782	

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.