Cheese and sauces are at 44F at this time. The TCS foods need to be held at 41F or less to prevent pathogen growth.

CORRECTED DURING INSPECTION.

*CRITICAL VIOLATION*

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

(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.

The cutting board is dirty at this time.
The coffee pot is dirty at this time.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
(B) Cutting surfaces.
Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
The cutting board is carved up to the point where it is hard to clean.

3717-1-06.4 Physical facilities: maintenance and operation.
(A) Repairing.
The physical facilities shall be maintained in good repair.
There are cracked and missing floor tile.

3717-1-06.4 Physical facilities: maintenance and operation.
(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.
The floor in the kitchen and storage areas are dirty.

3717-1-06.4 Physical facilities: maintenance and operation.
(F) Drying mops.
After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.
The mop is sitting in a bucket of dirty water. Emptying the bucket and hanging the mop prevent pathogen growth.

3717-1-05.1 Water, plumbing, and waste: plumbing system.
(C) Handwashing sink - installation.
(1) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit (thirty-eight degrees Celsius) through a mixing valve or combination faucet.
(2) A steam mixing valve may not be used at a handwashing sink.
(3) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least fifteen seconds without the need to reactivate the faucet.
(4) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.
Hand wash sinks, in the restrooms, are not providing hot water at this time.

3717-1-06.1 Physical facilities: design, construction, and installation.
(I) Light bulbs - protective shielding.
(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.
(2) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
The end cap, on the light shield over the 3 vat sink, is missing.

Name of facility: LAKE AMANDA CLUB
As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

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<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>3034</td>
<td>Auglaize County Health Department</td>
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<td>1-419-657-2395</td>
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