### State of Ohio
#### Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

**Name of facility**
PRAIRIE VIEW GOLF CLUB

**Address**
26820 ST. RT. 67 WAYNESFIELD 45896

**License holder**
PRAIRIE VIEW GOLF CLUB

**License Number**
62

**Date**
08/07/2019

**Category/Descriptive**
COMMERCIAL CLASS 3 <25,000 SQ. FT.

**Travel Time**
15

**Inspection Time**
30

**Type of inspection (check all that apply)**
- Standard
- Critical Control Point (FSO)
- Process Review (RFE)
- Variance Review
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Pre-licensing
- Consultation

**Compliance Status**

<table>
<thead>
<tr>
<th>Standard</th>
<th>Critical Control Point (FSO)</th>
<th>Process Review (RFE)</th>
<th>Variance Review</th>
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</tbody>
</table>

**Follow-up date (if required)**

**Water sample date/result (if required)**

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:
- IN = in compliance
- OUT = not in compliance
- N/O = not observed
- N/A = not applicable

#### Compliance Status

**Supervision**

1. ❑ IN ❑ OUT ❑ N/A
   - Person in charge present, demonstrates knowledge, and performs duties

2. ❑ IN ❑ OUT ❑ N/A
   - Certified Food Protection Manager

**Employee Health**

3. ❑ IN ❑ OUT ❑ N/A
   - Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. ❑ IN ❑ OUT ❑ N/A
   - Proper use of restriction and exclusion

5. ❑ IN ❑ OUT ❑ N/A
   - Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. ❑ IN ❑ OUT ❑ N/O
   - Proper eating, tasting, drinking, or tobacco use

7. ❑ IN ❑ OUT ❑ N/O
   - No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. ❑ IN ❑ OUT ❑ N/O
   - Hands clean and properly washed

9. ❑ IN ❑ OUT ❑ N/A ❑ N/O
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Adequate handwashing facilities supplied & accessible

**Approved Source**

11. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Food obtained from approved source

12. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Food received at proper temperature

13. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Food in good condition, safe, and unadulterated

14. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Food separated and protected

16. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Food-contact surfaces: cleaned and sanitized

17. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**

18. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Proper cooking time and temperatures

19. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Proper reheating procedures for hot holding

20. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Proper cooling time and temperatures

21. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Proper hot holding temperatures

22. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Proper cold holding temperatures

23. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Proper date marking and disposition

24. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Time as a public health control: procedures & records

25. ❑ IN ❑ OUT ❑ N/A ❑ N/A
    - Consumer advisory provided for raw or undercooked foods

26. ❑ IN ❑ OUT ❑ N/A ❑ N/A
    - Pasteurized foods used; prohibited foods not offered

27. ❑ IN ❑ OUT ❑ N/A ❑ N/A
    - Food additives: approved and properly used

28. ❑ IN ❑ OUT ❑ N/A ❑ N/A
    - Toxic substances properly identified, stored, used

29. ❑ IN ❑ OUT ❑ N/A ❑ N/A
    - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Special Requirements: Fresh Juice Production

31. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Special Requirements: Heat Treatment Dispensing Freezers

32. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Special Requirements: Custom Processing

33. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Special Requirements: Bulk Water Machine Criteria

34. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Special Requirements: Acidified White Rice Preparation Criteria

35. ❑ IN ❑ OUT ❑ N/A ❑ N/O
    - Critical Control Point Inspection

36. ❑ IN ❑ OUT ❑ N/A ❑ N/A
    - Process Review

37. ❑ IN ❑ OUT ❑ N/A ❑ N/A
    - Variance

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions** are control measures to prevent foodborne illness or injury.

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As per HEA 5302A  The Baldwin Group, Inc. (7/18)
As per AGR 1268  The Baldwin Group, Inc. (7/18)
State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility: PRAIRIE VIEW GOLF CLUB
Type of Inspection: sta
Date: 08/07/2019

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>3701-21 OAC</td>
<td></td>
<td>Pasteurized eggs used where required</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td>OUT</td>
<td>N/O</td>
</tr>
<tr>
<td>40</td>
<td>3701-21 OAC</td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>41</td>
<td>3701-21 OAC</td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>42</td>
<td>3701-21 OAC</td>
<td></td>
<td>Approved thawing methods used</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>43</td>
<td>3701-21 OAC</td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>OUT</td>
<td>N/O</td>
</tr>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td>OUT</td>
<td>N/O</td>
</tr>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>IN</td>
<td>N/O</td>
</tr>
<tr>
<td>53</td>
<td>3717-1-02.2(C)</td>
<td>C</td>
<td>Slash-resistant and cloth glove use</td>
<td>IN</td>
<td>N/O</td>
</tr>
</tbody>
</table>

Observations and Corrective Actions

Mark “X” in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation

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<tr>
<td></td>
<td></td>
<td></td>
<td>Freezer currently has burgers and pizza burgers in it. Doug indicated that these are given out for free on Friday evenings. Please keep in mind that anyone who wants a burger must be given one, not just customers or certain league players. Thank you.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Owners intend to remodel the kitchen to bring it up to current requirements and to allow a menu expansion. No current plans are set.</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Hot dogs/sausage/brats may only be reheated one time each week, or the license will have to be changed to a C4S. In other words, the process of reheating can only happen one time per week, not once per sausage.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>3717-1-02.2(C)</td>
<td>C</td>
<td>Hands and arms: when to wash The owner put on gloves without washing his hands.</td>
<td></td>
<td></td>
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Person in Charge: AARON LONGSWORTH
Date: 08/07/2019

Sanitarian: AARON LONGSWORTH
RS/SIT# 3034

License: Auglaize County Health Department

Authority: Chapters 3717 and 3715 Ohio Revised Code

As per AGR 1268 The Baldwin Group, Inc. (7/18)

As per HEA 5302B The Baldwin Group, Inc. (7/18)