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<th>Check one</th>
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<th>Date</th>
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<td>FSO</td>
<td>62</td>
<td>09/05/2018</td>
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<tr>
<td>Address: 26820 ST. RT. 67 WAYNESFIELD, OH 45896</td>
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<td>Travel Time (min)</td>
<td>Follow-up date (if required)</td>
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<td>X Standard</td>
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<td>X Foodborne Complaint</td>
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**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
- X 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

### Equipment, Utensils, and Linens

- 4.0 Materials for construction and repair
- X 4.1 Design and construction
- X 4.2 Numbers and capacities
- 4.3 Location and installation

### Facility layout and equipment specifications

- 6.0 Materials for construction and repair
- 6.1 Design, construction and installation
- 6.2 Numbers and capacities
- 6.3 Location and placement
- 6.4 Maintenance and operation

### Violations/Comment(s)

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:

(a) In a clean, dry location;  
(b) Where they are not exposed to splash, dust, or other contamination; and
(c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.

(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:

(a) In a self-draining position that allows air drying; and
(b) Covered or inverted.

(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

Coffee cups are stored with the food contact surface up.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(G) Kitchenware and tableware - handling.

(1) Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.

(2) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.

(3) Except as specified under paragraph (G) (2) of this rule, single-service articles that are intended for food-contact or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.
The plastic straws/stirrers are stored in a manner that allows the mouth contact piece to be contaminated by the hand. Operator is using up remaining supply, and then will pre-wrapped or non-straw stir sticks.

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

(Y) Temperature measuring devices.

(1) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.

(2) Cold or hot holding equipment used for time/temperature controlled for safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. This requirement does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air temperature surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated food transport containers, and salad bars.

(3) Temperature measuring devices shall be designed to be easily readable.

(4) Water temperature measuring devices on warewashing machines and food temperature measuring devices shall have a numerical scale, printed record, or digital readout in increments no greater than two degrees Fahrenheit or one degree Celsius in the intended range of use.

The display cooler, for sandwiches, does not have a thermometer at this time.

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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.