## State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	ame of facility		Check			License Number	Date	
	Still	water Valley Golf Coub	₽FS	O 🗆 RFE	<b>=</b>	1148	8-21-23	
Ad	975	5 Seibt rd	City/Sta	Readford, OH 45308				
License holder Kelly Norris				ion Time	Trav	vel Tíme	Category/Descriptive	
D	•		ance Revi	ew □ Follow	1	Follow up date (if required	Water sample date/result (if required)	
		FOODBORNE ILLNESS RISK FACTO	Contract of the Contract of th	and the state of t	A THE COLD NO. 18 IN THE LAND			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in cor								
Compliance Status					Compliance Status Time/Temperature Controlled for Safety Food (TCS food)			
1	ZIN DOUT DN/A	Supervision  Person in charge present, demonstrates knowledge, a performs duties	nd :	IQIN 🗆 23 🗆 N/A 🗆	OUT	Proper date marking and		
2	ØIN □OUT □ N/A	Certified Food Protection Manager Employee Health		24	OUT	Time as a public health cor	ntrol: procedures & records	
3	YOUT DOUT NIA	Management, food employees and conditional employed knowledge, responsibilities and reporting	es;	Gonsumer Advisory				
4	QIN DOUT DN/A	Proper use of restriction and exclusion		25 NA OUT Consumer advisory provided for raw or undercooked foods				
5	□ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □			Highly Susceptible Populations				
6	☐IN ☐OUT ☐N/O Proper eating, tasting, drinking, or tobacco use			Pasteurized foods used; prohibited foods not offered  Chemical				
7 IN OUT NO No discharge from eyes, nose, and mouth Preventing Contamination by Hands				Пім п				
8	□IN □ OUT 💽 N/O	Hands clean and properly washed		27 <b>I</b> N/A		Food additives: approved	and properly used	
9	□IN □OUT □N/A □N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed		ved	28 DN/A	OUT	Toxic substances properly	identified, stored, used	
					- i C	onformance with Approve	d Procedures	
10	ŬĮN □OUT□N/A	Adequate handwashing facilities supplied & accessible  Approved Source	9	29 <b>13</b> N/A	OUT	Compliance with Reduced specialized processes, ar	l Oxygen Packaging, other and HACCP plan	
11		Food obtained from approved source		30 DIN D	OUT	Special Requirements: Fre	esh Juice Production	
12	□N/A □N/O	Food received at proper temperature		94   DIN   D	OUT	Special Requirements: Heat Treatment Dispensing Freezers		
13	ПІМ ПОЦТ	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite						
14	N/A □N/O	destruction		<sup>32</sup> D <sub>I</sub> N/A D	N/O	Special Requirements: Cu	stom Processing	
15	IN □ OUT □ N/A □ N/O	Protection from Contamination Food separated and protected		33 QN/A 🗆		Special Requirements: Bu	lk Water Machine Criteria	
16	TIN FIGUT	Food-contact surfaces: cleaned and sanitized		34 DIN D	OUT N/O	Special Requirements: Aci Criteria	idified White Rice Preparation	
17	\	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 DIN D	OUT	Critical Control Point Inspe	ection	
		rature Controlled for Safety Food (TCS food)	3	36 DIN D	OUT	Process Review		
18	DIN DOUT	Proper cooking time and temperatures		37 DIN D	OUT	Variance		
19	LINIA LIL NIO	Proper reheating procedures for hot holding		N/A				
20	□IN □ OUT □N/A 🗓 N/O	Proper cooling time and temperatures		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.				
21	□IN □ OUT □N/A █੍ N/O	Proper hot holding temperatures						
22	AVID TUO UT DIVA	Proper cold holding temperatures						

## State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection **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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O 38 Pasteurized eggs used where required TUO 🗆 OUT designed, constructed, and used 39 IN DOUT DN/A Water and ice from approved source Warewashing facilities: installed, maintained, used: test N/N □ OUT □ N/A Food Temperature Control 56 □ IN 🗓 OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment O/N 🗆 A/N TUO U NI 🗹 40 for temperature control Physical Facilities 41 ☐ IN ☐ OUT ☐N/A ☐,N/O Plant food properly cooked for hot holding ĬIN □ OUT □N/A Hot and cold water available; adequate pressure 42 □ IN □ OUT □N/A □ N/O Approved thawing methods used **☑** IN □OUT Plumbing installed; proper backflow devices □Ñ/A □ N/O IN OUT ON/A Thermometers provided and accurate IN □ OUT □N/A Food Identification Sewage and waste water properly disposed ¹☐ IN ☐ OUT ☐N/A TUO 🗆 NI 🙇 Toilet facilities: properly constructed, supplied, cleaned 44 Food properly labeled; original container Prevention of Food Contamination IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer IN I OUT Physical facilities installed, maintained, and clean; dogs in TUO □ NI 🖸 62 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 TUO 🗆 NV storage & display TUO 🛚 NI 🗹 Adequate ventilation and lighting; designated areas used A/N 🗆 OUT 🗆 N/A 47 Personal cleanliness IN OUT ON/A N/O Wiping cloths: properly used and stored IN ☐ OUT ☐N/A Existing Equipment and Facilities □ IN □ OUT □N/A □\N/O 49 Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT 🗓 N/A 901:3-4 OAC 50 ☐ IN ☐ OUT ☐N/A 🗓 N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 `IN □ OUT □N/A N/A ☐ TUO ☐ NI 3701-21 OAC handled A/N 🗆 TUO 🗀 NI Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A 🗓 N/O 53 Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation Code Section | Priority Level | Comment cos 56 4.5AZ Observed NI Person in Charge Environmental Health Specialist Licensor: NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

PRIORITY LEVEL: C CRITICAL