

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility VALLEY BAR, INC		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 174	Date 01/06/2012
Address: 124 MAIN STREET BAINBRIDGE, OH 45612		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.		
License holder ROBERT D. WURZBACH JR		Inspection Time (min) 45	Travel Time (min) 40	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input checked="" 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
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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
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
6.2	Numbers and capacities
6.3	Location and placement
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)

The following violations have been corrected.

1. TCS food has been discarded.
2. Kitchen area cleaned. Continue daily cleaning.
3. Operation began to remove unused items from storage. Continue removing unused items from bar.

04.1KK Non commercial equipment still in use. Replace with commercial grade.

06.1 (A) Floor behind bar, wood cabinets and trim in restroom, and upholstery for bar stools still need resurfaced to provide smooth and cleanable surface.

06.4 (N) There are some unused freezers, ice bins, and other items in facility that needs removed. Continue.

Continue daily cleaning of bar, floors, kitchen and restrooms.

Inspected by KELLY DENNIS	R.S./SIT #	Licenser Ross County Health District
Received by	Title	Phone 1-740-634-2475

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

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