

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

Name of facility Lake Hope Boathouse	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9X4NQP	Date 1-Aug-2023
Address 27331 State Route 278		City/State/Zip Code Mc Arthur OH 45651	
License holder Lake Hope State Park	Inspection Time 45	Travel Time 15	Category/Descriptive Seasonal Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	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=Out of Compliance   N/O=Not Observed   N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	N/O	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	IN	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	N/A	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	IN	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> are control measures to prevent foodborne illness or injury.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	N/O	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)

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<b>GOOD RETAIL PRACTICES</b>				
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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable				
Safe Food and Water		Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54 IN Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
39	IN	Water and ice from approved source	55 IN Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		Physical Facilities		
40	IN	Proper cooling methods used; adequate equipment for temp control	57 IN Hot and cold water available; adequate pressure	
41	N/O	Plant food properly cooked for hot holding	58 IN Plumbing installed; proper backflow devices	
42	N/O	Approved thawing methods used	59 IN Sewage and waste water properly disposed	
43	IN	Thermometers provided and accurate	60 N/A Toilet facilities: properly constructed, supplied, cleaned	
Food Identification		61 IN Garbage/refuse properly disposed; facilities maintained	62 IN Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas	
44	IN	Food properly labeled; original container	63 IN Adequate ventilation and lighting; designated areas used	
Prevention of Food Contamination		64 IN Existing Equipment and Facilities	Administrative	
45	IN	Insects, rodents, and animals not present/outer openings protected	65 N/A 901:3-4 OAC	
46	IN	Contamination prevented during food preparation, storage & display	66 IN 3701-21 OAC	
47	IN	Personal cleanliness		
48	N/O	Wiping cloths: properly used and stored		
49	N/O	Washing fruits and vegetables		
Proper Use of Utensils				
50	IN	In-use utensils: properly stored		
51	IN	Utensils, equipment and linens: properly stored, dried, handled		
52	IN	Single-use/single-service articles: properly stored, used		
53	N/O	Slash-resistant, cloth, and latex glove use		

<b>Observations and Corrective Actions</b>					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection.		X
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed microwave, shelf microwave is on, and utensil drawer under grill area with food debris and spills.		

Person in Charge andrew vogt	Date 1-Aug-2023
Sanitarian MacKenzie Oakley	Licensors Vinton County Health Department

HEA 5302B Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)