

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ARROWHEAD GOLF CLUB	Check one ☒ FSO ☐ RFE	License Number 2026246	Date 09/15/2026
Address 2211 DIRKSEN ROAD	City/State/Zip Code MINSTER OH 45865		
License holder ARROWHEAD GOLF CLUB	Inspection Time 75	Travel Time 30	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.
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		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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☒ IN ☐ OUT ☐ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A	26	
Procedures for responding to vomiting and diarrheal events		☐ IN ☐ OUT ☒ N/A	
Good Hygienic Practices		Pasteurized foods used; prohibited foods not offered	
6	☒ IN ☐ OUT ☐ N/O	Chemical	
Proper eating, tasting, drinking, or tobacco use			
7	☒ IN ☐ OUT ☐ N/O	27	
No discharge from eyes, nose, and mouth		☐ IN ☐ OUT ☒ N/A	
Preventing Contamination by Hands		Food additives: approved and properly used	
8	☒ IN ☐ OUT ☐ N/O	28	
Hands clean and properly washed		☒ IN ☐ OUT ☐ N/A	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Conformance with Approved Procedures	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed			
10	☒ IN ☐ OUT ☐ N/A	29	
Adequate handwashing facilities supplied & accessible		☐ IN ☐ OUT ☒ N/A	
Approved Source		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
11	☒ IN ☐ OUT	30	
Food obtained from approved source		☐ IN ☐ OUT ☒ N/A ☐ N/O	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	31	
Food received at proper temperature		☐ IN ☐ OUT ☒ N/A ☐ N/O	
13	☒ IN ☐ OUT	32	
Food in good condition, safe, and unadulterated		☐ IN ☐ OUT ☒ N/A ☐ N/O	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	33	
Required records available: shellstock tags, parasite destruction		☐ IN ☐ OUT ☒ N/A ☐ N/O	
Protection from Contamination		Special Requirements: Bulk Water Machine Criteria	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	
Food separated and protected		☐ IN ☐ OUT ☒ N/A ☐ N/O	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	35	
Food-contact surfaces: cleaned and sanitized		☐ IN ☒ OUT ☐ N/A	
17	☒ IN ☐ OUT	Critical Control Point Inspection	
Proper disposition of returned, previously served, reconditioned, and unsafe food		36	
Time/Temperature Controlled for Safety Food (TCS food)		☐ IN ☐ OUT ☒ N/A	
		Process Review	
		37	
		☐ IN ☐ OUT ☒ N/A	
		Variance	
18	☒ IN ☐ OUT ☐ N/A ☐ N/O	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.	
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		
Proper cold holding temperatures			

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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		
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	54	☐ IN ☒ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	☐ IN ☒ OUT	Nonfood-contact surfaces clean
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities		
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
Food Identification			60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
44	☐ IN ☒ OUT	Food properly labeled; original container	61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	63	☐ IN ☒ OUT	Adequate ventilation and lighting; designated areas used
46	☐ IN ☒ OUT	Contamination prevented during food preparation, storage & display	64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	Administrative		
48	☐ IN ☒ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC
Proper Use of Utensils					
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used			
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	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

Item No.	Code Section	Priority Level	Comment	COS	R
22	3717-1-03.4(F)(1)(b)	C	Chopped condiments on bar had their ice melted in the bottom of the container. PIC moved condiments into cooler for now and will be refilled with ice when brought back out.	☒	☐
35	CCP-VI.0015		TCS Food: Keep ice supplied beneath the chopped condiments to keep their temperature at or below 41°F to prevent the growth of bacteria.	☐	☐
44	3717-1-03.2(D)	NC	Two bottles of liquid smoke spray bottles were not labeled.	☒	☐
46	3717-1-03.2(Y)	NC	On the ceiling in the middle of the kitchen there is loose duct tape dangling from the wires running along the ceiling.	☐	☐
48	3717-1-03.2(M)	NC	Wiping cloth was laying on top of bar instead of in bucket of sanitizer. Use labeled red buckets for sanitizer and labeled green buckets for detergent.	☐	☐
54	3717-1-04.4(A)(2)	NC	Caulk is deteriorating behind the porcelain handwashing sink in the kitchen.	☐	☐
56	3717-1-04.5(D)	NC	Top of Cintas first aid kit is dusty/dirty. Outside of vanilla paste container is dirty. Around the weatherstripping/door-edge of the Continental freezer is dirty. Interior of the microwave oven is dirty.	☐	☐
63	3717-1-06.2(I)	NC	1.5 lites inside the kitchen hood are not illuminating.	☐	☐
63	3717-1-06.4(D)	NC	Vent over the automatic dishwasher is getting dusty.	☐	☐

Person in Charge TONI GOODWIN	Date 09/15/2026
Environmental Health Specialist TED WUEBKER RS/SIT# 2337	Licensor: Sidney-Shelby County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)