

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Third Base Bar</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1164</b>	Date <b>2-16-18</b>
Address <b>11374 St. Rt 185 Versailles</b>	Category/Descriptive <b>C3S</b>		
License holder <b>John Brunns</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input 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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**Food**

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications 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

**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

**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

**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

**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

**Administrative**

901-3-4 OAC
3701-21 OAC

**Violation(s)/Comment(s)**

6.4A) Observed the floor to be very wobbly & uneven & flooring torn up in front of beer cooler. Discussed the physical facility shall be maintained in good repair. Please, replace / repair flooring so flooring is smooth and easily cleanable.

2.4A) No DDH certification available at time of inspection. Discussed at least one ~~and~~ employee that has supervisory & management responsibility and the authority to direct & control food preparation and service shall obtain level 2 certification in food protection by March 1, 2017. Please acquire ASAP.

Inspected by <b>Julia Whitena</b>	R.S./SIT # <b>164029</b>	Licensors <b>DEHD</b>
Received by <b>Diane Bullock</b>	Title	Phone

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Third Base Bar</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>11104</b>	Date <b>2-16-18</b>
Address <b>11234 St. Rt 185 Versailles</b>	Category/Descriptive <b>C3S</b>		
License holder <b>John Bruns</b>	Inspection time (min)	Travel time (min)	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 specify	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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**Food**

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications 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

**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

**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

**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

**Administrative**

901:3-4 OAC
3701-21 OAC

**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

*\* Please wear hair restraints while making food.*

**Violation(s)/Comment(s)**

*(6.4) Observed lots of personal items around microwave and in back storage room. Discussed lockers or other suitable facilities shall be used for the orderly storage of employee clothing & other possessions.*

*\* All other previous violations have been corrected.*

*\* Personal items need to be marked and stored on the bottom shelf of the storage unit. PIC marked containers and moved them to the bottom shelf.*

Inspected by <i>Alma Hunter</i>	R.S./SIT # <b>16 4029</b>	Licensors <b>DCHD</b>
Received by <i>Dianne Bubeck</i>	Title	Phone

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Third Base Bar</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1104</b>	Date <b>2/7/18</b>
Address <b>11234 St. Rt. 185</b>		Category/Descriptive <b>Versailles, OH 45380</b> <b>C3S</b>		
License holder <b>John Bruns</b>		Inspection time (min) <b>90 min</b>	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input 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) <b>1 Week</b>		Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701:21 OAC

### Violation(s)/Comment(s)

✓ 3.2(C) Observed raw bacon over onions, cheese, and <sup>peppers</sup> ~~bacon~~. Observed RTE meat over sauce, cheese, and onions. Discussed that food must be stored according to the internal cooking temperature to protect food from cross contamination. Storage shall be RTE Foods, RTE Re-heated, and Raw Meats/Eggs. \*CRITICAL\* Observed hamburgers in the freezer not being covered. Discussed food shall be protected from cross-contamination by storing the food in packages, covered containers, or wrappings. \*CRITICAL\*

✓ 3.2(D) Observed a container of flour removed from its original packaging and not labeled. Discussed all working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name.

Inspected by <b>Dominic Nitzke</b>	R.S./SIT # <b>116-4147</b>	Licensors <b>DCHO</b>
Received by <b>Diane Bubel</b>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

2/7/18

Facility name Third Base Bar	Type of inspection C3S
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**Violation(s)/Comment(s)**

- ✓ 3.2(K) Observed a small cup being used to scoop out mixed nuts. Discussed that handles of scoops must be stored above the top of the food to protect from contamination. Please obtain a handled scoop.
- ✓ 3.4(G) Observed a sliced tomato container without a date mark and all containers holding RTE, TCS foods not clearly marked. Discussed all RTE, TCS foods shall be clearly marked to indicate the date or day by which the food shall be consumed or discarded. All RTE, TCS foods shall be used or discarded after the 7<sup>th</sup> day with the date of preparation counting as day 1. \*CRITICAL
- Clean ✓ 4.1(N) Observed a build-up of debris on the hood above the fryer and grill. Discussed hoods shall be designed to prevent from dripping on food, equipment, and utensils. \*REPEAT
- ✓ 4.5(D) Observed a build-up of debris and food soil in the kitchen area. Discussed non-food contact surfaces of equipment shall be cleaned at a frequency necessary to preclude the accumulation of soil residues.
- 6.4(B) Observed the physical facility with a build-up of dust and debris. Discussed the physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the facility and remove an items that are not necessary to the food service operation.
- ✓ \* Please de-ice the freezer that contains the pizza crust to help prevent cross-contamination.

Inspected by Brittany Weitzel	R.S./SIT # 110-4147	Licenser DCHO
Received by Diane Buback	Title	Phone