

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Buschur &amp; Rittle DBA VINTS</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1198</b>	Date <b>2-2-17</b>
Address <b>1226 Sweitzer St. Greenville</b>		Category/Descriptive <b>C45</b>	
License holder <b>John Riegler</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"/> Preclicensing <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, 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

**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	Laundrying
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

**Administrative**

901:3-4 OAC
3701-21 OAC

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

*Satisfactory at time of inspection.*

Inspected by <i>Megan Kelley</i>	R.S./SIT # <i>1431310</i>	Licensor <i>Darke Co #110</i>
Received by <i>John Riegler</i>	Title <i>owner</i>	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Buschur &amp; Riffle DBA Vints</b>	License number <b>1198</b>	Date <b>2-2-17</b>
Address <b>1224 Sweitzer St. Greenville</b>	Category/Descriptive <b>C45</b>	
License holder <b>John Riegle</b>	Inspection time (min)	Travel time (min)

**Comments:**

New bathroom faucets.

Satisfactory at time of inspection.

**Temperature Log**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Mac salad	cold Hold	37°F	chili	Hot Hold	151°F
lettuce	cold Hold	36°F	mashed pot.	Hot Hold	143°F
tomato	cold Hold	35°F			
cole slaw	cold Hold	35°F			
collage cheese	cold Hold	36°F			
green beans	Hot Hold	147°F			
dark beans	Hot Hold	142°F			
Inspected by <b>Megan Kelley</b>	R.S./SIT# <b>173136</b>	Licenser <b>Darke Co</b>	HID		
Received by <b>John Riegle</b>	Title <b>owner</b>	Phone			