

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Muschul &amp; Riffle DBA VINT'S</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>11993</i>	Date <i>2-11-16</i>
Address <i>1776 Switzer St, Greenville</i>		Category/Descriptive <i>CYS</i>		
License holder <i>John Riegler</i>		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

#### 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

#### Administrative

901.3-4 OAC
3701.21 OAC

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

Satisfactorily at the time of inspection.

Walk-in freezer is now fixed.

Inspected by <i>Wendie Holtman</i>	R.S./SIT # <i>37202</i>	Licensors <i>Danke @ health dept</i>
Received by <i>[Signature]</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Beschur &amp; Riffe DBA VINTS</i>	License number <i>11983</i>	Date <i>2-11-16</i>
Address <i>1206 Smeitzer St, Greenville</i>	Category/Descriptive <i>CAS</i>	
License holder <i>John Heggie</i>	Inspection time (min)	Travel time (min)

**Comments:**

*Satisfactory at the 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
<i>bailed beans</i>	<i>hot hold</i>	<i>164</i>			
<i>chicken</i>	<i>hot hold</i>	<i>173</i>			
<i>chili soup</i>	<i>hot hold</i>	<i>170</i>			
Inspected by <i>Connie Hattmans</i>	R/S/SIT# <i>01/202</i>		Licensor <i>Darcke Co HD</i>		
Received by <i>X John [Signature]</i>	Title		Phone		