

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Smith's Buckeye Beer & Wine		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 187	Date 5/9/14
Address 301 E. Elm St Union City		Category/Descriptive C3S		
License holder Darrin Smith		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint <input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing <input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation <input type="checkbox"/> 30 day <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	Laundering
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)

All previous violations have been fixed/cleaned.

*When date marking items we suggest to have date opened and discard date on container so all employees know what the date means.

Inspected by Karina Schmetz	R.S./SIT # 164029	Licensors Darke Co Health Dept.
Received by Anna Searey	Title	Phone

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Smith's Buckeye Beer & Wine	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 187	Date 4-25-16
Address 301 E. Elm St. Union City		Category/Descriptive C3S	
License holder Darrin Smith	Inspection time (min) 60	Travel time (min) 30	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)

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Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.4G) Observed a bag of chicken, taco meat in pizza prep table w/o a date. Also observed a container of shredded lettuce without a date in the center frig. Discussed all TCS RTE foods shall be dated marked for 7 days and discarded after the 7th day to limit growth. Critical.

6.4F) Observed the mop heads drying in the mop buckets. Discussed after using the mop to place the mop head in a position that allows

Inspected by Xenia Schuretena	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by Darrin Smith	Title	Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4-25-16

Facility name Smith's Buckeye Beer & Wine	Type of inspection Standard
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Violation(s)/Comment(s)

6.4 F cont.) them to air-dry without soiling the walls, equipment or supplies.

4.5A) Observed a build up on the can opener. Discussed the equipment shall be cleaned to limit build up on the items. Equipment & non-food contact surfaces shall be kept free of an accumulation of dirt and other debris. Corrected at time of inspection.

Notes: ~~Discussed~~ Discussed & info was given about body fluid spill & employee health policy. Also discussed about the manager's training.

Inspected by Sama Schuster	R.S./SIT # 1164029	Licenser Darke Co Health Dept
Received by + Devin Smith	Title	Phone

2:35 PM