State of Ohio Standard Inspection Report



Authority: Chapters 3717 and 3715 Ohio Revised Code

	Try: Chapters of the and of the chief hevic	.00 0000		
Name of facility	Check one	icense number	Date	
Smith's Buckeye	Beer 3 WINL KESO REFE	187	519110	
Address)ec	Category/Descriptive	1 1 1 4	
201 F F1 C1 1	1.0.	720		
WEIM ST U	Mnion City	000		
License holder	hspection time (min)	Fravel time (min)	Other	
Darrin Smith				
Type of visit (check)		Follow-up date (if required)	Sample date/result (if required)	
Type of visit (check) Standard Follow up ☐ Foodb	orne 🗌 30 day	oner up date (ii required)	Sample date, result (in required,	
Complaint Prelicensing Consu	Itation			
3717-1 OAC Violation Checked				
		D. 1	4 m 5 m 1	
Management and Personnel		Poisonous or Toxic Ma		
2.1 Employee health	4.4 Maintenance and operation	7.0 Labeling and ide	· - · · · · · · · · · · · · · · · · · ·	
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils	4 1 - 1	plies and applications	
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils	7.2 Storage and dis	play separation	
2.4 Supervision	4.7 Laundering	Special Paggiroments		
Food	4.8 Protection of clean items	Special Requirements 8.0 Fresh juice production		
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste			
3.1 Sources, specifications and original containers		8.1 Heat treatment		
3.2 Protection from contamination after receiving	5.0 Water	8.2 Custom process		
3.3 Destruction of organisms	5.1 Plumbing system	8.3 Bulk water mad		
	5.2 Mobile water tanks	8.4 Acidified white	rice preparation criteria	
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater	9.0 Facility layout a	nd equipment specifications	
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables	20 Existing facilitie	s and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities	Administrative		
3.7 Special requirements for highly susceptible populations		-		
Equipment, Utensils, and Linens	6.0 Materials for construction and repair	901:3-4 OAC		
4.0 Materials for construction and repair	6.1 Design, construction, and installation	3701-21 OAC	<u> </u>	
4.1 Design and construction	6.2 Numbers and capacities			
	6.3 Location and placement			
4.2 Numbers and capacities	6.4 Maintenance and operation		•	
4.3 Location and installation				
Violation(s)/Comment(s)				
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HII previous	VIDIATIONS 1	rave b	ieen	
fixed/cleane	a al	•		
- + IXECT / CIECTY)	٣ (١.			
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			-	
W/1/1/20 dala 12-2	100000 110	0.10-001	1_	
	rking items we		TO	
have date opened and discard date Ion container				
- TOVO MUTO, OPCITECT OFFICE CONTROL CONTROL				
so all employees know what the date means.				
- 1 Chillips Animi The Civil Animi				
Inspected/by	R.S./SIT# Licensor	^		
Value Salamalan	March Trumo Da	100 Calla	111 (1) ~ ~ 111.	

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HEA-5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture

State of Ohio Standard Inspection Report



	ority: Chapters 3/17 and 3/15 Ohio	Revised Gode			
Name, of facility	Check one	License number	Date Of		
	Beer 3 Wine X FSO 01		4-25-16		
301 E. Elm St. U	Inion City	Category/Descriptiv	ve		
License holder	Inspection time (r	min) Travel time (min)	Other		
DUVITION STATES	<u> </u>				
Type of visit (check) Standard Follow up Foods	porne 🔲 30 day	Follow-up date (if re	equired) Sample date/result (if required)		
Complaint Prelicensing Const	ultation				
3717-1 OAC Violation Checked					
Management and Personnel			Toxic Materials		
2.1 Employee health	4.4 Maintenance and operation		ling and identification		
2.2 Personal cleanliness 2.3 Hygienic practices	4.5 Cleaning of equipment and utensils		ational supplies and applications		
2.3 Hygienic practices 2.4 Supervision	4.6 Sanitizing of equipment and utensils 4.7 Laundering	7.2 Stora	ge and display separation		
	4.8 Protection of clean items	Special Requi	rements		
3.0 Safe, unadulterated and honestly presented			juice production		
3.0 Safe, unadulterated and honestly presented 3.1 Sources, specification and original containers	Water, Plumbing, and Waste	<u> </u>	treatment dispensing freezers		
3.2 Protection from contamination after receiving	5.0 Water		om processing		
3.3 Destruction of organisms	5.1 Plumbing system 5.2 Mobile water tanks		water machine criteria		
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater		fied white rice preparation criteria		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables		ty layout and equipment specifications ng facilities and equipment		
3.6 Discarding or reconditioning unsafe, adulterated					
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative		
Equipment, Utensils and Linens	6.0 Materials for construction and repair 6.1 Design, construction and installation	901:3-4 0.			
4.0 Materials for construction and repair	6.2 Numbers and capacities	3701-21 0	AC		
4.1 Design and construction	6.3 Location and placement				
4.2 Numbers and capacities	6.4 Maintenance and operation				
4.3 Location and installation	Y 11 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1				
	•				
Violation(s)/Comment(s)					
13.4G) () hserved (i baa of Chicken	. tacon	neat in 1		
DITTO DVAD JOHO A MAJO A MODE ALCONOMICAL OF					
PICCO PICK INDIC, WILL A JUST. AISO ODSERVED a					
CONTAINCE OF SON	redded lettuce Wi	thout	a date in 1		
The conter frint T	TILL MORRISSELL	CS PTE	foods Shall		
100 010109 10001100	C II do c c c	Q NIL			
UR OTHER MINTER	tor I ams and	<u>alsegraec</u>	1 other the		
7th day to lim	it amouth chi	tion.			
	J. J				
		· •			
16.4+) () bserved th	e. Mod heads o	druina i	n the		
mon huckets T	DISCUSSED OFFICE	KINGIL	2A 10200 +0		
THOU DUCKED. I	2) Sea Sea Carrer 1	NOTING IT	30 1100 10		
Dluce the mop	<u>nead in a Dosi</u>	tion tr	nat allows 1		
Upperforted by	D.C. KUT II				
Inspected by	_ ".5/511 #40 201 Licent	Sor Lo to	Lealth Dont		
Received by Augusta	Title	MINO (UI	Phone		
+ Maria hardes	nao .		HONE		
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ACD 1000 10/10 Ohi- D			I		

Bottom Copy





State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

425-16

Snith's Buckeye Beer 3 Nine	Standard Standard
Violation(s)/Comment(s)	
6.4 F cont.) them to our-day	1 without
6.4 F cont.) them to our-day	or Supplies.
	11
4.5A) Observed a build up on	the can opener.
4.5A) Observed a build up on Discussed the equipment shall	be cleaned to
limit build up on the items	. Equipment 3
non-food contact surfaces shall be	1
accumulation of dirt and other d	lebris Corrected
at time of inspection.	
•	
	o was given
about body fluid spill 3 emplo	yee health
policy. Also discussed about 4	he manager's
training.	**
<i></i>	
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