

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

**SCANNED**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

**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 <b>Karla Schmetz</b>	R.S./SIT # <b>164029</b>	Licensors <b>Darke Co Health Dept.</b>
Received by <b>Anna Searey</b>	Title	Phone

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

**SCANNED**

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

<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, specification and original containers
<input 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 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)**

3.4G) Observed a bag of chicken, taco meat in pizza prep table w/o a date. Also observed a container of shredded lettuce with out a date in the center frig. Discussed all TCS RTE foods shall be dated marked for 7 days and discarded after the 7<sup>th</sup> 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 <b>Xenia Schuretena</b>	R.S./SIT # <b>164029</b>	Licenser <b>Darke Co Health Dept</b>
Received by <b>Darrin Smith</b>	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 Diana Schmitz	R.S./SIT # 1164029	Licenser Darke Co Health Dept
Received by Diana Schmitz	Title	Phone

2:35pm