

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Winery @ Versailles	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 139	Date 5.0.16
Address 6572 St Rt. 47 Versailles	Category/Descriptive C3S		
License holder The Winery @ Versailles	Inspection time (min) 120	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 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)

3.24) Observed a build up of debris on the fan in the ware washing room. Food shall be protected from contamination of the premise. Please clean fan and fan blades as soon as possible.

3.46) Observed a bag of Spinachs dated 4/26. PIC voluntarily throw out the bag. Discussed how RTE TCS foods shall be dated marked with 7 days and discarded after 7th day. Please date mark item if its not used within 24 hours.

Inspected by <i>Amy Schunter</i>	R.S./SIT # 1104029	Licenser Darke Co Health Dept
Received by <i>Betty McEnna</i>	Title Controller	Phone (937) 526-3232



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

5.6.14

Facility name The Winery at Versailles	Type of inspection Standard
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Violation(s)/Comment(s)

4.2 ~~I~~ Observed no test strips available at time of inspection. A kit that accurately measures the concentration in ppm of sanitizing solutions shall be provide. Pleas aquire a quat santizier test kit.

NOTES: Discussed the refrigerator proper food storage order raw products on bottom and ready to eat @ top. Document given.

Discussed employee health policy, ~~fe~~ body fluid spill clean up kit and managers training. Document given.

- Discussed when to wash hands.
- Disssessed date marking items.

Inspected by Anna Schunter	R.S./SIT # 1164029	Licenser Darke Co Health Dept
Received by Beth E McKenna	Title Controller	Phone (937) 526-3232