

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Third Base Bar	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1164	Date 8.10.16
Address 11234 St. Rt. 185 Versailles		Category/Descriptive C3S	
License holder John Bruns	Inspection time (min) 90	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"/> Preclicensing <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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

3.4F) Observed the black mini frig holding @ 47°F. Tomatoes & onions were holding at 45°F - 47°F. PIC voluntarily threw products away. Cold holding units shall be held at 41°F or less. Please monitor the unit frequently to make sure it holds at 41°F or below. Please contact Health Department once unit is below 41°F.

4.5B) PIC stated grill/fryer utensils are being cleaned once a shift. Utensils and food contact

Inspected by Xana Schuretena	R.S./SIT # 104029	Licensor DCHD
Received by X Diem Johnson	Title	Phone

State of Ohio
Continuation Report

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Name of Facility Third Base Bar	Type of visit Standard	Date 8-10-16
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Violation(s)/Comment(s)

4.5B (cont.) Surfaces shall be cleaned throughout the day at least every 4 hours. Please start cleaning equipment & utensils every 4 hours.

~~4.1N~~
~~4.1N~~) Observed a build up of debris on the hood system. PIC stated they are scheduled to be cleaned this week. Hood system shall be designed to prevent grease from dripping onto ~~food~~ food, equipment, utensils. Please clean the hoods ~~on~~ ^{on} a more frequent basis.

Notes:
Discussed employee health policy, manager's training, & body fluid spill clean up kit. Documents given.

Inspected by Laura Schuitema	R. S. SIT # 164029	Licenser DCHD
Received by Diane Johnson	Title	Phone