

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Buschur & Riffle DBA VINTS		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1198	Date 5/15/17
Address 1226 Sweitzer St. Greenville		Category/Descriptive C4S		
License holder John Riegler		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 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
<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
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)

3.4G) Observed an eight-day shelf life being used throughout the facility. Discussed all TCS RTE foods shall be date marked for 7 days and consumed/discarded by the 7th day. The day of preparation shall be counted as day 1. Example document was given
Critical.

Notes:

- Delivery at time of inspection
- New hand sink & 2 microwaves.
- Remember to keep ~~at~~ employee health policy at the facility.

Inspected by Lana Schureterman	R.S./SIT # 164029	Licenser DCH10
Received by [Signature]	Title	Phone

Critical Control Point Inspection

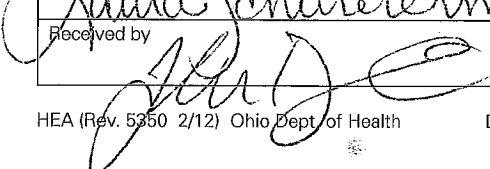
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Address 1226 Sweitzer St. Greenville	Category/Descriptive C4S	
License holder John Riegler	Inspection time (min)	Travel time (min)

Comments:

VI) Observed an eight day shelf life being used throughout the facility. Discussed all TCS RTE foods shall be date marked for 7 days and consumed/discarded by the 7th day. The day of preparation shall be counted as day 1. Critical.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
tomatoes	cold hold	42°F	noodles	cold hold	40°F
green beans	hot hold	158°F			
BBQ Pork	cold hold	37°F			
cole slaw	cold hold	37°F			
milk	cold hold	35°F			
lettuce	cold hold	42°F			
chicken	cold hold	40°F			
Inspected by Tama Schusterma	R.S./SIT# 164029	Licensor DOH			
Received by 	Title	Phone			