

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Smith's Buckeye Beer & Wine		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 187	Date 11-30-17
Address 301 E. Elm St. Union City		Category/Descriptive C35		
License holder Darrin Smith		Inspection time (min)	Travel time (min)	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 checked="" 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, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input 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)

(2.4C) No health policy @ time of inspection. Discussed food & conditional employees shall be informed of their responsibility to report in ~~to~~ to PIC info. about their health as it relates to diseases that are transmissible through food. Discussed policies shall be available upon request. Email example.

(2.4C) No written procedures for employees to follow in response to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. Discussed procedures shall address specific actions employees must take to minimize spread of contamination & exposure of employees, food & surfaces to vomiting or fecal matter. Please obtain policy. Ex. will be emailed.

Inspected by Meghan Keeley	R.S./SIT # 143136	Licensors Darke Co H/O
Received by Darrin Smith	Title	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

11-30-17

Facility name Smith's Buckeye Beer & Wine	Type of inspection Standard
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Violation(s)/Comment(s)

(4.5A) Observed a buildup of debris on freezer doors, refrigeration doors, oven handle, freezer drawers under ovens, & outside of equipment. Discussed non food contact surfaces shall be cleaned sight to touch critical. Please clean outside of equipment as often as necessary to keep them clean. Owner & employee started to clean at time of inspection.

(6.4B) Observed a build up of debris ~~bobbed~~ on walls under the hood. Discussed physical facilities shall be cleaned as often as necessary to keep them clean.

Note: Monitor putting board on prep table. The one side has had scoring & shall not be used.

Inspected by Megan Kewen	R.S./SIT # 193136	Licenser Dartle Co 110
Received by O'Donnell Smith	Title	Phone