

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Winery at Versailles	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 139	Date 1-9-18
Address 6572 SR 47 Versailles		Category/Descriptive C3S	
License holder The Winery at Versailles	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 checked="" 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 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 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)

2.4A) No ODH certification at time of inspection. Please contact Ohio Department of Health @ 614-466-1390 or beh@odh.ohio.gov. PIC has serve safe certification.

3.4 A) Observed a pumpkin roll with a used by date of 1/6/18 and spinach dip with a discard date of ~~1/2/18~~ PIC voluntarily discarded products at time of inspection. Discussed all RTE foods shall be discarded by the 7th day to prevent growth. Critical. Corrected.

Inspected by <i>Sandra Schwab</i>	R.S./SJT # 164029	Licensor DOH	Phone 937-326-3232
Received by <i>Sharon B...</i>	Title Kathleen Murray		

State of Ohio
Continuation Report

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Name of Facility The Winery at Versailles	Type of visit Standard	Date 1-9-18
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Violation(s)/Comment(s)

4.5A) Observed build up of debris on the top of the microwave. Discussed all non food contact surfaces shall have no accumulation of food residue or dirt. Please clean at a more frequent basis.

4.8E) Observed single service items stored on floor of the dishroom. Discussed all single service items shall be stored at least 6" above the floor.

* Prior to purchasing new equipment please send the specification sheet to the health department.
New Garland gas stove purchased for the kitchen.

* PIC stated mop sink was install in April/May 2017.

Inspected by Laura Johureta na	R.S./SIT # 164029	Licenser DCMO
Received by Shawn Roberts	Title Kitchen Manager	Phone 937-526-3232