

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Third Base Bar</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1164</b>	Date <b>12/15/17</b>
Address <b>11234 St. Rt. 185 Versailles, OH 45380</b>		Category/Descriptive <b>C3S</b>		
License holder <b>John Bruns</b>		Inspection time (min) <b>90 min</b>	Travel time (min) <b>5 min</b>	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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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

#### 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

#### 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

#### Violation(s)/Comment(s)

3.4 (F) Observed a container of pickles sitting out on the counter at 68.7°F. Discussed that all refrigerated TCS foods shall be kept at 41°F or lower to prevent growth. Please discard those pickles. \* CRITICAL \* CORRECTED

3.4 (G) Observed a bag of un-marked lettuce in the black mini refrigerator. PIC stated bag was cut a few days ago. Discussed that all refrigerated, RTE, TCS, food must be dated marked after 24 hours and shall be consumed or discarded within seven days to prevent growth of bacteria. \* CRITICAL \* CORRECTED

Inspected by <b>Brittany Wotzke</b>	R.S./SIT # <b>116-4117</b>	Licensors <b>DCHD</b>
Received by <b>John L. Hood</b>	Title	Phone

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Third Base Bar	Type of inspection C3S
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**Violation(s)/Comment(s)**

3.4(G) Observed multiple cocktail sauces and orange juice exceeding the manufacturer's best by date. Discussed that the FSO may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. Please discard.  
\* CRITICAL \* CORRECTED

4.1(N) Observed a build-up of debris on the hood above the fryer and grill. Discussed hoods shall be designed to prevent from dripping on food, equipment, and utensils. PIC stated she will be cleaning hood soon.

4.5(D) Observed a build-up of food-debris on the pizza oven ledge. Discussed that all non-food contact surfaces of equipment shall be cleaned at a frequency to preclude an accumulation of food debris. Please Clean.

\* Please clean handsink as it has a build-up of hard water marks.

\* Please make date-mark labels easily readable by everyone.

\* Please cover hamburgers in the freezer to protect from contamination.

\* Will send information about Level 2 Training.

Inspected by Brittany Weitzel	R.S./SIT # 110-4147	Licensors DCHD
Received by Bill A. Havel	Title	Phone