

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 2-16-18
Address 11374 St. Rt 185 Versailles	Category/Descriptive C3S		
License holder John Brunns	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

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
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)

6.4A) Observed the floor to be very wobbly & uneven & flooring torn up in front of beer cooler. Discussed the physical facility shall be maintained in good repair. Please, replace / repair flooring so flooring is smooth and easily cleanable.

2.4A) No DDH certification available at time of inspection. Discussed at least one ~~and~~ employee that has supervisory & management responsibility and the authority to direct & control food preparation and service shall obtain level 2 certification in food protection by March 1, 2017. Please acquire ASAP.

Inspected by Julia Whitena	R.S./SIT # 164029	Licensors DEHD
Received by Deane Bullock	Title	Phone

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 11104	Date 2-16-18
Address 11234 St. Rt 185 Versailles	Category/Descriptive C3S		
License holder John Bruns	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input checked="" 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 specify	Follow-up date (if required)		Sample date/result (if required)

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901:3-4 OAC
3701-21 OAC

Equipment, Utensils, and Linens

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4.2	Numbers and capacities
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** Please wear hair restraints while making food.*

Violation(s)/Comment(s)

(6.4) Observed lots of personal items around microwave and in back storage room. Discussed lockers or other suitable facilities shall be used for the orderly storage of employee clothing & other possessions.

** All other previous violations have been corrected.*

** Personal items need to be marked and stored on the bottom shelf of the storage unit. PIC marked containers and moved them to the bottom shelf.*

Inspected by <i>Alma Hunter</i>	R.S./SIT # 16 4029	Licensors DCHD
Received by <i>Dixie Bubeck</i>	Title	Phone