

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 1104	Date 2/7/18
Address 11234 St. Rt. 185		Category/Descriptive Versailles, OH 45380 C3S		
License holder John Drums		Inspection time (min) 90 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) 1 Week		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 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 checked="" 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 checked="" 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)

✓ 3.2(C) Observed raw bacon over onions, cheese, and ^{peppers} ~~bacon~~. Observed RTE meat over sauce, cheese, and onions. Discussed that food must be stored according to the internal cooking temperature to protect food from cross contamination. Storage shall be RTE Foods, RTE Re-heated, and Raw Meats/Eggs. *CRITICAL* Observed hamburgers in the freezer not being covered. Discussed food shall be protected from cross-contamination by storing the food in packages, covered containers, or wrappings. *CRITICAL*

✓ 3.2(D) Observed a container of flour removed from its original packaging and not labeled. Discussed all working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name.

Inspected by Dominic Nitzke	R.S./SIT # 116-4147	Licensors DCHO
Received by Diane Bubel	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

2/7/18

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

- ✓ 3.2(K) Observed a small cup being used to scoop out mixed nuts. Discussed that handles of scoops must be stored above the top of the food to protect from contamination. Please obtain a handled scoop.
- ✓ 3.4(G) Observed a sliced tomato container without a date mark and all containers holding RTE, TCS foods not clearly marked. Discussed all RTE, TCS foods shall be clearly marked to indicate the date or day by which the food shall be consumed or discarded. All RTE, TCS foods shall be used or discarded after the 7th day with the date of preparation counting as day 1. *CRITICAL
- Clean ✓ 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. *REPEAT
- ✓ 4.5(D) Observed a build-up of debris and food soil in the kitchen area. Discussed non-food contact surfaces of equipment shall be cleaned at a frequency necessary to preclude the accumulation of soil residues.
- 6.4(B) Observed the physical facility with a build-up of dust and debris. Discussed the physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the facility and remove an items that are not necessary to the food service operation.
- ✓ * Please de-ice the freezer that contains the pizza crust to help prevent cross-contamination.

Inspected by Brittany Weitzel	R.S./SIT # 110-4147	Licenser DCHO
Received by Diane Buback	Title	Phone