**State of Ohio**

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| Name of facility | Check one | License number | Date |
|---|---|---|---|
| Versailles Sweet Shop & Bakery | ☒ FSO ☐ RFE | 212 | 8/19/17 |
| **Address** | | **Category/Descriptive** | |
| 40 E. Main St Versailles | | C3S | |
| **License holder** | **Inspection time (min)** | **Travel time (min)** | **Other** |
| Versailles Sweet Shop & Bakery LLC | | | |
| **Type of visit (check)** ☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify* | | **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 |
| X | 2.3 | Hygienic practices |
| | 2.4 | Supervision |

### Food

| | | |
|---|---|---|
| | 3.0 | Safe, unadulterated and honestly presented |
| | 3.1 | Sources, specifications and original containers |
| X | 3.2 | Protection from contamination after receiving |
| | 3.3 | Destruction of organisms |
| X | 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 |

### Equipment, Utensils, and Linens

| | | |
|---|---|---|
| X | 4.0 | Materials for construction and repair |
| X | 4.1 | Design and construction |
| | 4.2 | Numbers and capacities |
| | 4.3 | Location and installation |
| | 4.4 | Maintenance and operation |
| X | 4.5 | Cleaning of equipment and utensils |
| | 4.6 | Sanitizing of equipment and utensils |
| | 4.7 | Laundering |
| | 4.8 | Protection of clean items |

### Water, Plumbing, and Waste

| | | |
|---|---|---|
| | 5.0 | Water |
| X | 5.1 | Plumbing system |
| | 5.2 | Mobile water tanks |
| | 5.3 | Sewage, other liquid waste and rainwater |
| | 5.4 | Refuse, recyclables, and returnables |

### Physical Facilities

| | | |
|---|---|---|
| | 6.0 | Materials for construction and repair |
| X | 6.1 | Design, construction, and installation |
| | 6.2 | Numbers and capacities |
| | 6.3 | Location and placement |
| | 6.4 | Maintenance and operation |

### Poisonous or Toxic Materials

| | | |
|---|---|---|
| | 7.0 | Labeling and identification |
| | 7.1 | Operational supplies and applications |
| | 7.2 | Storage and display separation |

### 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 |

### Administrative

| | |
|---|---|
| | 901:3-4 OAC |
| | 3701-21 OAC |

* Recomended having a self/tray for staff personal items in refrigerator unit.

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

✓ 2.3C) Observed food employees working without hair restraints. Discussed all food employees shall effectively restrain hair or wear hair restraints such as hats, visors hair, beard coverings.

✓ 3.2Y) Observed a build up of debris on black fan in bake area and a piece of cardboard by fryer area with grease build up. Discussed food shall be protected from contamination from premise.

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| Anna Schuten | 164029 | DCHD |
| **Received by** | **Title** | **Phone** |
| Ashley Braun | | |

**State of Ohio**

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| Facility name | Type of inspection |
|---|---|
| Versailles Sweet Shop & Bakery | Standard |

**Violation(s)/Comment(s)**

3.2Q) Observed tomato juice, coffee (in front dining area) and lard in back storage room on the floor. Discussed all food products shall be stored 6" above the floor.

3.4D) Observed Sloppy Joes in refrigerator @ 92°F. PIC product was just made 2.5 hrs ago and is cooling. At time of inspection product was reheated to 165°F and cooled in freezer unit. Discussed cooked time/temperature controlled for food safety shall be cooled within 2 hrs from 135°F to 70°F and within a total of 6 hrs from 135°F to 41°F or below. Critical.

4.1K) No temperature measuring device at time of inspection. Discussed to obtain a thermometer to ~~acquit capability~~ accurately temp food products.

3.4G) observed bacon (cooked) in refrigerator without a date. Discussed all TCS RTE foods shall be dated marked with 7 days and consumed/discarded by the 7th day. Product was discarded at time of inspection. Critical.

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| Laura Schutzman | 4029 | DCHD |
| **Received by** | **Title** | **Phone** |
| Ashley Braun | | |

**State of Ohio**

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| Facility name | Type of inspection |
|---|---|
| Versailles Sweet Shop & Bakery | Standard |

**Violation(s)/Comment(s)**

5.1C) Tempted ladies bathroom water @ 77°F. Discussed all handwashing sinks shall be equipped to provide water of at least 100°F.

✓4.5A) Observed a buildup of debris on the dough racks, proofer, and bun cutter. Discussed all non-food contact surfaces shall be kept free of an accumulation of dust & food residue & debris.

6.1A) Observed peeling paint on the ceiling of the mens restroom ceiling and above dough fryer. Discussed ceilings shall be smooth and easily cleanable. Please repair.

✓6.1I) Observed McCall refrigerator (1 door unit) with a light shield missing. Discussed to ensure bulb is shielded, coated or otherwise shatter-resistant in areas where there is exposed food.

6.1M) Observed screen door in back open and ~~set~~ a tear in the screen. Discussed screen shall be repaired to protect facility from entry of insects and rodents and the door should be self-closing. Please repair.

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| Dana Schuster | 16-4029 | DCHD |
| **Received by** | **Title** | **Phone** |
| Ashley Brown | | |

# State of Ohio
# Standard Inspection Report

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|---|---|---|---|
| Versailles Sweet Shop & Bakery | ☒ FSO ☐ RFE | 212 | 8/30/17 |
| Address: 40E. Main St Versailles | | Category/Descriptive: C3S | |
| License holder: Versailles Sweet Shop & Bakery LLC | Inspection time (min): 35 min | Travel time (min): | Other: |
| Type of visit (check): ☐ Standard ☒ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify* | | Follow-up date (if required): | Sample date/result (if required): |

## 3717-1 OAC Violation Checked

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**Administrative**

| | |
|---|---|
| | 901:3-4 OAC |
| | 3701-21 OAC |

**Violation(s)/Comment(s)**

5.1C) Ladies bathroom temperature is 69-70°F. PIC stated a work order has been placed with North Star Plumbing to repair.

6.1M) PIC stated screen door holes will be repaired today. Currently duck tape was placed over holes.

All other previous violations have been corrected. Thank you!

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| Laura Schutenger | 164029 | DCHD |
| Received by: Julie Boring | Title: | Phone: |

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department