

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Winners Meat Market		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2037	Date 2.6.18
Address 45 Main St. Osgood		Category/Descriptive C35		
License holder Travis Winner		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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)

3.4H) Observed BBQ Pork and beef with a sell by date of 2/5/18 and pickled tongue with a sell by date of 1/30/18. Discussed all TCS RTE foods shall be discarded by the sell by date. PIC voluntarily discarded the tongue and pulled BBQ Pork & beef for personal use. Critical. Corrected.

6.1(I) Observed light bulbs without a shield in walk-in cooler. Discussed lights shall be shielded or shatter proof to protect from contamination. Repeat.

Inspected by Xenia Schateman	R.S./SIT # 16.4079	Licensors DCHO
Received by Travis Winner	Title owner	Phone

State of Ohio
Continuation Report

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Violation(s)/Comment(s)

3.5C) Observed no labeling for the peppermint, butterscotch, and strawberry pan bans bulk candies. Discussed bulk foods that are available for consumer self-dispensing shall be prominently labeled with the manufacturer's or processor's label that was provided with the food.

Notes: Please send a spec sheet for all new equipment to the health department prior to purchasing. @ laura.schwieterman@darkecountyhealth.org.

- Delivery at time of inspection.

Inspected by Laura Schitena	R.S./SIT # 110.4029	Licensors DCHD
Received by Frankie Winner	Title	Phone