

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Winery at Versailles		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 139	Date 7/16/18
Address 6572 St. Rt. 47 Versailles, OH			Category/Descriptive C3S	
License holder The Winery at Versailles		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"/> Preclicensing <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

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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
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
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
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
2.0	Existing facilities and equipment

Administrative

901:3-4 OAC
3701:21 OAC

Violation(s)/Comment(s)

3.4 (F) Observed the items on the top of the prep table to be holding between 44-47°F. Discussed all TCS foods being cold-hold shall be 41°F and lower. PIC moved items to the bottom that was holding 38°F. *CRITICAL* CORRECTED

4.1 (A) Observed no thermometers in the cold-holding units. Discussed a temperature measuring device shall be placed in a mechanically refrigerated unit to ensure the safety of the food placed in the unit. PIC stated thermometers are on order.

4.1 (G) Observed the blade of the can opener to have a build-up of debris. Discussed cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement. *CORRECTED

Inspected by <i>Brittany Westgel</i>	R.S./SIT # 16-4147	Licensors DCHN
Received by <i>Kathy Wagner</i>	Title <i>Edith Morgan</i>	Phone 526 3232

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Winery at Versailles	Type of visit C38	Date 7/16/18
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Violation(s)/Comment(s)

4.2 (I) Observed no test kit for the quaternary ammonia solution. Discussed a test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided. PIC stated she will be getting test kit today. In the mean-time please use bleach sanitizing solution and strips.

Notes: Discussed the possibility of relocating the 3-Bay Sink and Dishwashing machine to the office by the kitchen. This may require a plumbing permit and plan review. Also, discussed the possibility of the facility to become a Level 4 for catering purposes.

Inspected by Brittany Nitzel	R.S./SIT # 16-4147	Licensors DCHO
Received by Kathleen	Title K. H. Mon	Phone 506-3233