State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Third Base Bar	☒ FSO ☐ RFE	11164	7/24/12
Address		**Category/Descriptive**	
11234 St. Rt. 185 Versailles, OH		C3S	
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
John Bruns			
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify*			

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
X	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

	4.0	Materials for construction and repair
	4.1	Design and construction
	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
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

2.4(A) Observed no ODH certification available at time of inspection. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain level 2 certification in food protection by March 1st, 2017.

3.2(x) Observed the back pizza freezer to have a build-up of ice. Discussed food shall be protected from contamination that may result from a factor or source not specified under paragraphs (A) to (x) of this rule. Please de-frost this freezer.

Inspected by	R.S./SIT #	Licensor
Matthew Wetzel	16-4147	OCHD
Received by	**Title**	**Phone**
Gail L Hood		

State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Third Base Bar	C3S - Standard	7/24/18

Violation(s)/Comment(s)

3.4 (F) Observed tomatoes holding at 57°F in the black mini frige in the kitchen and other items holding between 46-47°F. Discussed time/temperature controlled for safety food shall be held at 41°F or lower to prevent the growth of bacteria. Tomatoes had just been cut this morning and moved to back frige. All other items that were TCS were discarded at time of inspection. * CRITICAL * CORRECTED * Please do not use this frige until holding 41°F.

* Facility Bathroom is looking better!
* Reminder when actively cooking food a hair net or restraint shall be worn.
* Please replace hood screen. PIC stated hood screen to be installed soon.

Inspected by	R.S./SIT #	Licensor
Brittany Westfall	116-41147	DCHD
Received by	**Title**	**Phone**