State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility					ne 🌁	e de e	License Number	Date 2 7 1 1 0					
Winners meat Farm					0]	≥ (RFE	2037	2-21-19					
Address						City/Zip Code							
45 Main St. 0						05900d / 45351							
						ime Tra	vel Time	Category/Descriptive					
Travis Winner						(f)		035					
Type of Inspection (check all that apply)							Follow up date (if required	Water sample date/result					
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance						☐ Follow up	Tonow up date (il required	(if required)					
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
			FOODBODNE II I NESS DISK FACTO) DI	IDI IO UENI	TH INTERVENTIONS							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable													
-		oiga.oa oop	Compliance Status										
Compliance Status Supervision						Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
4	- DIN	COUT CLAVA	Person in charge present, demonstrates knowledge, a	nd _		TÑ □ OUT							
1		OUT N/A	performs duties	2		N/A N/O	Proper date marking and	disposition					
_2	l jsko)	□OUT □ N/A	Certified Food Protection Manager		MI ==	IN OUT	Time as a public health cor	ntrol: procedures & records					
	l e		Employee Health		1124	M/A □ N/O							
3	ĎĐÂ	Management, food employees and conditional employee; knowledge, responsibilities and reporting			Тп	IN OUT	Consumer Advisory						
4	ΈÎΝ	□OUT □ N/A	Proper use of restriction and exclusion	25	5 🙀	MA	Consumer advisory provided for raw or undercooked						
5	JEDN		Procedures for responding to vomiting and diarrheal even	nts		3270	Highly Susceptible Por	pulations					
	NESKINI.		Good Hygienic Practices	26		IN □ OUT	Pasteurized foods used; p	rohibited foods not offered					
7		OUT N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		1/K	<u> </u>	 Chemical						
		Preventing Contamination by Hands			Тп	IN OUT							
8	DIN	□ OUT □ N/O	Hands clean and properly washed	2		N7A	Food additives: approved	and properly used					
9	M-IN □ N/A	OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	yed 2	, Id.	TUO [] (AL	Toxic substances properly i	identified stored uped					
				/ea 20	ים	N/A	Toxic substances properly i	dentined, stored, dsed					
_	<u> </u>				7	C ₁	onformance with Approved	d Procedures					
10		□OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	OII.	IN □ OUT → N/A	Compliance with Reduced specialized processes, and						
11	√ DN	OUT	Food obtained from approved source			!N □ OUT							
12	□IN	□ OUT	Food received at proper temperature	30		Ñ/A □ N/O	Special Requirements: Free	sh Juice Production					
				₃ .		IN □ OUT N7A □ N/O	Special Requirements: Hea	at Treatment Dispensing Freezers					
13	D IN	☐ OUT	Food in good condition, safe, and unadulterated			IN OUT		, , , , , , , , , , , , , , , , , , , ,					
14		D N/O	Required records available: shellstock tags, parasite destruction	32	7)!	WA 🗆 N/O	Special Requirements: Cus	tom Processing					
	<u> </u>		Protection from Contamination	33		IN 🗆 OUT	Special Requirements: Bull	Water Machine Critoria					
15	PIN	□ OUT	Food separated and protected		<u>P</u>	N/A 🗆 N/O	Special Requirements, Duir	T VValer Machine Officeria					
ļ		□ N/O		34	<u>.</u>	IN 🗆 OUT		lified White Rice Preparation					
16		□ N/O	Food-contact surfaces: cleaned and sanitized			STA N/O	Criteria						
17		□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		in □ out ¶ar	Critical Control Point Inspec	etion					
		Time/Tempe	rature Controlled for Safety Food (TCS food)		+	IN OUT							
18	□IN	□ OUT , ⊡ <Ñ/O	Proper cooking time and temperatures	36			Process Review	·					
				37		IN OUT	Variance						
19		□ OUT □ N/O	Proper reheating procedures for hot holding	.		y//A 							
		□ OUT											
20		□ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
<u></u>	□IN	□ OUT			that are identified as the most significant contributing factors to foodborne illness.								
21		□ N/O	Proper hot holding temperatures		Public health interventions are control measures to prevent foodborne								
22	M)EQ	□ OUT □N/A	Proper cold holding temperatures	ventions are control me	easures to prevent toogborne								
	Jan Jan	- 001 HIWK	Librar agin mainting rembetatures										

State of Ohio

Food Inspection Report
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Name of Facility	1		Type of Inspection	Date							
Name of Facility Name of Facility No. 1	at tarm		Standard	221-1	17						
	GOOD RETAIL	DDAGEIGE									
Good Retail Practices are pre	ventative measures to control the introd		chamicals, and physical object	to into foods							
Mark designated compliance status (IN, O	UT, N/O, N/A) for each numbered item: IN	l=in compliance OUT =ı	onemicals, and physical object not in compliance N/Q=not obse	īs i⊓īo toods. ∉rved N/A ≕not ani	nlicable						
Safe Food ar			Utensils, Equipment and Venc		pilodbic						
	d eggs used where required	54 DIN OUT	Food and nonfood-contact sidesigned, constructed, and i	surfaces cleanable, used	, properly						
	ice from approved source	55 DIN [] OUT []			ed; test						
Food Temperat			strips								
40 Proper cool for temperal	ling methods used; adequate equipment ture control	56 □1 □ OUT Nonfood-contact surfaces clean Physical Facilities									
41 IN OUT IN/A IN Plant food	properly cooked for hot holding	57 N □ OUT □N/A Hot and cold water available; adequate									
	oved thawing methods used 58 DIN OUT N/A Plumbing installed; proper backflor										
43 OUT ONA Thermomet	ers provided and accurate	N/A Sewage and waste water pro	perly disposed								
Food Identi	ification	60 LYN DOUT D	N/A Toilet facilities: properly const	ructed, supplied, cle	aned						
44 PN □ OUT Food prope	rly labeled; original container	N/A Garbage/refuse properly dispo	sed; facilities mainta	ained							
Prevention of Food	Contamination	62 MIN □ OUT	Physical facilities installed, ma	aintained, and clean							
45 OUT Insects, rode openings pro	ents, and animals not present/outer	63 ☐ M ☐ OUT	Adequate ventilation and light								
	ion prevented during food preparation,	64 (EI-IN 🗆 OUT 🗆	N/A Existing Equipment and Faciliti								
47 DOUT Personal cle			- Tri - Zasanig aqapmon ana rasinis								
	ns: properly used and stored		Administrative								
Proper Use of	its and vegetables f Utensils	65 QIN 🗆 OUT 🗆	N/A 901:3-4 OAC	•	. •						
50 AN OUT NA NO In-use utens	sils: properly stored	66 IN OUT-DI	N/A 3701-21 OAC								
51 IN OUT N/A Utensils, equ	uipment and linens: properly stored, dried,										
	ingle-service articles: properly stored, used										
53 IN OUT IN/A N/O Slash-resista	ant and cloth glove use										
Mark "X" in	Observations and Co appropriate box for COS and R: COS=correct	orrective Action	IS								
Item No. Code Section Priority Level Co	omment	/	ester as repeat relation	co	OS R						
	TOPP CICENSE HI	older Un	scussed								
	adding a Zero		etrigeration								
	aviir of treeze	er unit.	Spar meets								
	provided: commu	ercial gr	ado. Appro	vear.							
- /	BALL CUNTIFE I ME	muito 10	260/00/								
	Simolo: INC CUTCH	acidina	abeled								
	ADDR.	xs pory	10005 (0 400)								
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Person in Charge Date: 2-21-19											
Sanitarian (C)	0110.	Licensor:	+/1		, ,						
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page O of O											
1480											
HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)											