

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Winner's Meat Market		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2037	Date 4/11/18
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

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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 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)

3.4G) Observed maccorni dressing and potato salad dressing in the smoke house walkin. PIC stated products were just made on 4/9/18. Also observed packaged sandwich spread, tapioca, creamed chicken, maccorni salad, potato salad and roast beef for sale in cold case without their sell by dates. PIC voluntarily dated items at time of inspection. Discussed all TCS RTE foods held in a RFE for more than 24 hours, shall be clearly marked to indicate the date by which the food shall be consumed on the premise or discarded or sold when held at 41°F or below for a maximum

Inspected by Diana Schuetzner	R.S./SIT # 164029	Licensors DGHD
Received by Travis Winner	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Winner's Meat Market	Type of inspection Standard 4/11/18
---------------------------------------	--

Violation(s)/Comment(s)

3.4G cont) of 7 days. The day of preparation counts as day 1. Critical.

3.5C) Observed cabbage and cajun peanuts packaged at the facility. Discussed food packaged at the facility shall include the following on the label: common name of product, if made of 2 or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, quantity or contents, the name and place of business of the manufacturer, packer or distributor and major food allergens.

3.5C (3)) Observed several bulk candies with no ingredient labeling. 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. Repeat!

4.8E) Observed paper products (napkins, cups, plates) on the floor in the dry storage room. Discussed single use articles shall be stored at least 6" above the floor.

Inspected by Laura Schmitzma	R.S./SIT # 164029	Licensors DCAD
Received by Travis Whitt	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Winners Meat Market	Type of inspection Standard 4/11/18
--------------------------------------	--

Violation(s)/Comment(s)

5.10) Observed knives in the handwashing sink.
Discussed a handwashing sink may not be used for purposes other than handwashing. Critical.

Notes:

Reviewed process of preparing sandwich spread.
Remember when using ends of deli meats the oldest meat used is the date the sandwich spread shall be dated. Date marking sheet given.

Inspected by Laura Schmitz	R.S./SIT # 112-4029	Licenser DCHD
Received by Dennis W...	Title	Phone