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

Name of facility The Winery at Versailles Address City					e □ RFE	License Number		4/8/19					
Address City/					//Zip Code			1/3/1/					
0572 St. Rt. 47					saille.	s 145380							
License holder Inspe				ctio	n Time T	ravel Time	Ci	ategory/Descriptive					
The Winery at Versailles					10		1	<u> 135</u>					
Type of Inspection (check all that apply)						Follow up date (if requ	ired)	Water sample date/result (if required)					
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Ke	viev	v Li Follow up			(ii requireu)					
	ECONDONIE II I NECC. DICY EACTORS AND DUBLIC LIEST TO INTERVENTIONS												
М	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												
	ant dobignated compile	Compliance Status	Compliance Status										
Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
1	」 IOUT□N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 FIN DOUT		Proper date marking and disposition							
2	DÍN DOUT D N/A	Certified Food Protection Manager	-	24	□N/A □ N/O								
		Employee Health			DIN DOUT	Time as a public health control: procedures & records							
3	DOUT - N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	;		EN EQIT	Consumer Advisory							
4	DOUT I N/A	Proper use of restriction and exclusion		25 IN I OUT		Consumer advisory provided for raw or undercooked foods							
5	A/N □ TUO □ N/A	Procedures for responding to vomiting and diarrheal eve	nts			Highly Susceptible	Popul	ations					
6	MIN OUT ONO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □OUT □NA	Pasteurized foods use	d; prof	nibited foods not offered					
	DIN OUT IN/O	No discharge from eyes, nose, and mouth				Chemica	al .						
	I, _	reventing Contamination by Hands	.,	27	□IN □OUT ÒNA	Food additives: appro-	ved an	d properly used					
8	DIN DOUTDN/O	Hands clean and properly washed											
9	No bare hand contact with ready-to-eat foods or approal alternate method properly followed		ved	28	BI4N □ OUT □N/A	Toxic substances properly identified, stored, used							
Ĭ						Conformance with Appr	oved f	Procedures -					
10	DOUT N/A			29	□ IN □ OUT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	TUO □ (ALZ)	Approved Source OUT Food obtained from approved source			DIN □ OUT								
12	□ IN □ OUT	Food received at proper temperature			□IN □ OUT □INA □ N/O	Special Requirements: Fresh Juice Production							
13	□N/A ŪMŪO JĒŪN □ OUT	Food in good condition, safe, and unadulterated			OUT OUT	Special Requirements: Heat Treatment Dispensing Freezers							
14	ONA OUT	Required records available: shellstock tags, parasite			□IN □ OUT	Special Requirements: Custom Processing							
	L DIMA LI N/O	destruction Protection from Contamination		32	IN □ OUT								
4=	DAN □ OUT			33	DIVA DI N/O	Special Requirements:	Bulk V	Vater Machine Criteria					
15	□N/A □ N/O	Food separated and protected		34		Special Requirements:	Acidifi	ed White Rice Preparation					
16	ÜDÜN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized			ØÑyA □ N/O	Criteria							
17	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT	Critical Control Point In	spection	on ·					
		rature Controlled for Safety Food (TCS food)		36	□IN □OUT ŽŴA	Process Review							
18	IN □OUT	Proper cooking time and temperatures											
19	□IN □ OUT □N/A ĎLN/O	Proper reheating procedures for hot holding		37	DIN DOUT	Variance							
20	DIVA DIVA	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
21	□ IN □ OUT □ N/A □ N/O	Proper hot holding temperatures											
22	SON DOUT DN/A	Proper cold holding temperatures											

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

Name of Facility THE WINCH	at Versailles		Type of Inspection Da	19/8/19							
<u> </u>		DRACTICES		/	100						
Good Retail Practi	GOOD RETAIL Fi ices are preventative measures to control the introd		chemicals, and physical objects in	nto foods							
	status (IN, OUT, N/O, N/A) for each numbered item: IN-	• •			able						
	Safe Food and Water	2.00	Utensils, Equipment and Vending								
38 AN OUT OUT ON/A ON/O		54 MI OUT	Food and nonfood-contact surfa designed, constructed, and used		operly						
39 DON □ OUT	Water and ice from approved source	5\$ D IN D OUT D	N/A Warewashing facilities: installed, strips	, maintained, used;	; test						
40 (N) (I) OUT (I) N/A (I) N/O	Proper cooling methods used; adequate equipment for temperature control	56 N IN □ OUT	Nonfood-contact surfaces clean Physical Facilities	l							
41 EVIN OUT ON/A ON/O		57 7 N D OUT D	<u>-</u>	dequate pressure							
42 MIN OUT ONA ONO	Approved thawing methods used	58 A)N 🗆 OUT 🗆		flow devices							
43 MIN OUT ON/A	Thermometers provided and accurate	59 NO IN COUT C	N/A Sewage and waste water properly	y disposed							
	Food Identification	60 NOUT - OUT -	N/A Toilet facilities: properly constructe	ed, supplied, clean	ed.						
44 NIN 🗆 OUT	Food properly labeled; original container	61 DN 🗆 OUT 🗆		; facilities maintaine	ed						
Preven	ntion of Food Contamination	62 M □ OUT	Physical facilities installed, mainta	ained, and clean							
45) Ø) IN □ OUT	Insects, rodents, and animals not present/outer openings protected	63 MIN □ OUT	Adequate ventilation and lighting;	designated areas (used						
46 MIN □ OUT	Contamination prevented during food preparation, storage & display	64 SON DOUT D	N/A Existing Equipment and Facilities								
47 M OUT N/A N/O	Personal cleanliness										
48 1 OUT ON/A N/O 49 O IN OUT ON/A N/O	Wiping cloths: properly used and stored Washing fruits and vegetables		Administrative								
	Proper Use of Utensils	65 IN OUT) 6	N/A 901:3-4 OAC								
50 DN 🗆 OUT 🗆 N/A 🗆 N/O			N/A 3701-21 OAC								
51 M OUT ONA	Utensils, equipment and linens: properly stored, dried, handled										
52 IN OUT ON/A	Single-use/single-service articles: properly stored, used										
	Slash-resistant and cloth glove use										
Item No. Code Section Priori	* Observations and Co *Mark 'X" in appropriate box for COS and R: COS=correct ity Level Comment			cos	R						
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Person in Charge	1/2	**	Date:								
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MINIMA	Thello.	Licensor:	111)								
PRIORITY LEVEL C = CRITICAL NC = NON CRITICAL Page of											
HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)											