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

Name of facility: Winner's Meat Farm
Address: 3259 St Rt 502
License holder: Michael Winner
City/Zip Code: Greenville 45331
License Number: 76
Date: 1/8/2020

Type of inspection (check all that apply)
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation

Follow up date (if required): Water sample date/result (if required):

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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

| Compliance Status | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | 22 |
| Supervision       | ☑ IN | ☑ OUT | N/A | ☑ IN | ☑ OUT | N/A | ☑ IN | ☑ OUT | N/A | ☑ IN | ☑ OUT | N/A | ☑ IN | ☑ OUT | N/A | ☑ IN | ☑ OUT | N/A | ☑ IN | ☑ OUT | N/A | ☑ IN |
| Person in charge present, demonstrates knowledge, and performs duties | Certified Food Protection Manager | Management, food employees and conditional employee, knowledge, responsibilities and reporting | Proper use of restriction and exclusion | Procedures for responding to vomiting and diarrheal events | Good Hygienic Practices | Proper eating, tasting, drinking, or tobacco use | No discharge from eyes, nose, and mouth | Hands clean and properly washed | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | Adequate handwashing facilities supplied & accessible | Food obtained from approved source | Food received at proper temperature | Food in good condition, safe, and unadulterated | Required records available: shellstock tags, parasite destruction | Food separated and protected | Food-contact surfaces: cleaned and sanitized | Proper disposition of thawed, previously served, reconditioned, and unsafe food | Proper cooking time and temperatures | Proper reheating procedures for hot holding | Proper cooking time and temperatures | Proper hot holding temperatures | Proper cold holding temperatures |

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>23</th>
<th>24</th>
<th>25</th>
<th>26</th>
<th>27</th>
<th>28</th>
<th>29</th>
<th>30</th>
<th>31</th>
<th>32</th>
<th>33</th>
<th>34</th>
<th>35</th>
<th>36</th>
<th>37</th>
</tr>
</thead>
<tbody>
<tr>
<td>Time/temperature Controlled for Safety Food (TCS food)</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
<td>Proper date marking and disposition</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
<td>Time as a public health control: procedures &amp; records</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
<td>Consumer advisory provided for raw or undercooked foods</td>
</tr>
<tr>
<td>Protection from Contamination</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
<td>Food separated and protected</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
<td>Food-contact surfaces: cleaned and sanitized</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
<td>Proper disposition of thawed, previously served, reconditioned, and unsafe food</td>
</tr>
</tbody>
</table>

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.
# Food Inspection Report

**State of Ohio**
**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

**Name of Facility**: Winners Meat Farm
**Type of Inspection**: Standard
**Date**: 1/8/2020

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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.

### Safe Food and Water

<table>
<thead>
<tr>
<th>Item</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Item</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
</tr>
</tbody>
</table>

### Utensils, Equipment and Vending

<table>
<thead>
<tr>
<th>Item</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
</tr>
</tbody>
</table>

### Physical Facilities

<table>
<thead>
<tr>
<th>Item</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>57</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>58</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>59</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>60</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Physical facilities installed, maintained, and clean</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>64</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Existing Equipment and Facilities</td>
</tr>
</tbody>
</table>

### Administrative

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>65</td>
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<td></td>
<td></td>
<td></td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>66</td>
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<td>3701-21 OAC</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark 'X' in appropriate box for OBS and R: CBS=corrected on site during inspection, R-repeat violation

- [ ] OBS 1
- [ ] OBS 2
- [ ] OBS 3
- [ ] OBS 4
- [ ] OBS 5
- [ ] OBS 6
- [ ] OBS 7
- [ ] OBS 8
- [ ] OBS 9
- [ ] OBS 10
- [ ] OBS 11
- [ ] OBS 12
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- [ ] OBS 64
- [ ] OBS 65
- [ ] OBS 66

- [ ] R 1
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- [ ] R 59
- [ ] R 60
- [ ] R 61
- [ ] R 62
- [ ] R 63
- [ ] R 64
- [ ] R 65
- [ ] R 66

**Person in Charge**

**Sanitarian**

**Licensor**: DCIO

**Date**: 1-9-2020

**PRIORITY LEVEL**: C = CRITICAL, NC = NON-CRITICAL

**HEA 5302B Ohio Department of Health (8/18)**
**AGR 1268 Ohio Department of Agriculture (8/18)**

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**Satisfactory - no violations noted at time of inspection**