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

							I I I Novele		,				
Name of facility Winery at Versailles EF					RFE		License Number	Date 4/2)-/)(
Ad	dress /	- mrsi	City/S	y/State/Zip Code									
6	57) ST	RT 49	Persailles OH. 45380										
Ljg	ense holder	magnetic 1	ction	n Time	Trav	rel Time	Ca	tegory/Descriptive					
The Winer at Versuilles)		2		C3 [
Type of Inspection (check all that apply)						T	Follow up date (if required	d)	Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re					□ Follow up		, up (,	(if required)				
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
315-35025	FOODDODNE LUNESCHIEV FACTORS AND DUBLIC DEALTH 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													
20000000		Compliance Status	Compliance Status										
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	-DIN DOUT N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23	UO I ÑI I OU I N/A II N/C	position							
2	DIN □ OUT □ N/A	Certified Food Protection Manager Employee Health	25.71	24	□ N/O □ N/O		Time as a public health control: procedures & records						
3	DIN □OUT □ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting			Consumer Advisory.								
4	✓□ OUT □ N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provi	ided	for raw or undercooked foods				
5	√∐N □OUT □ N/A		ts			107	Highly Susceptible Po	pul	ations				
		Good Hygienic Practices		26	□IN □ OU □N/A	T	Pasteurized foods used;	proh	ibited foods not offered				
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth			E IVA		 Chemical	. 4.5					
		reventing Contamination by Hands				/47(*) T		505					
8	ON DOUT DNO		SAFEE	27	□IN □ OU ,⊡'N/A	!	Food additives: approved and properly used						
9	□IN □ OUT □N/A ☑ Ñ/O	o bare hand contact with ready-to-eat foods or approved ternate method properly followed			DÍN □ OU □N/A	15-562-5	Toxic substances properly identified, stored, used						
	The Flour Flow					- and control of	onformance with Approve	980 AS:TO					
10	DOLT N/A	Adequate handwashing facilities supplied & accessible Approved Source	CONTRACTOR CO.	29	□IN □OU □IN/A	T	Compliance with Reduced specialized processes, as						
11	-DIN □OUT	Food obtained from approved source	NAME OF THE OWNER O		DIN DOU	т							
12	пи поут	Food received at proper temperature		30	□·N/A □ N/C	· 	Special Requirements: Fro	esh	Juice Production				
13	ON/A, ON/O	Food in good condition, safe, and unadulterated		31	ON/A D N/C	T)	Special Requirements: He	eat T	reatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	equired records available: shellstock tags, parasite			□IN □ OU		Special Requirements: Cu	ustor	n Processing				
		destruction Protection from Contamination					Special Deguirements D	dl- 14	Jotor Mochine Ovitori -				
15	ON/A ON/O	Food separated and protected		33	.□·N/A □ N/C		Special Requirements: Bu	JIK VI					
16	OIN DOUT	Food-contact surfaces: cleaned and sanitized		34	□IN □ OU	T)	Special Requirements: Ad Criteria	cidifie	ed White Rice Preparation				
17,	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OU	Т	Critical Control Point Inspection		n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	DIN DOU	T	D D						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			.⊡·N/A		Process Review						
19	DIN DOUT	Proper reheating procedures for hot holding		37	□IN □OU'	ŀ	Variance						
20	□IN □ OUT □N/A/□ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	DIN DOUT	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne									
22	OUT □N/A	Proper cold holding temperatures		illness or injury.									

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Nar	ne of Facility	1 (1	Type of Inspection Date						
11	Vinery at b	lessailles			Standowl	4/24/) J		
	A Transfer Control of the State	GOOD RETAIL	205,7			s symple Comm	AKAW		
,,		ices are preventative measures to control the intro							
IVI		status (IN, OUT, N/O, N/A) for each numbered item: IN Safe Food and Water	v=in co	ompliance OUI=	not in compliance N/O=not obse Utensils, Equipment and Venc	SERVICE STREET, STATE OF THE PARTY.	applica	able	
38	□ IN □ OUT,□Ñ/A □ N/O		54	,⊒ IN □ OUT	Food and nonfood-contact sidesigned, constructed, and u	surfaces cleanab	le, pro	perly	
39	☑1Ñ □OUT □N/A	Water and ice from approved source			Warowashing facilities: insta		nsed.	test	
Food Temperature Control				I IN I OUT I	strips		,		
40	IN I OUT IN/A I N/O	ioi temperature control		DIII □ OUT	Nonfood-contact surfaces clean Physical Facilities IN/A Hot and cold water available; adequate pressure				
41	☐ IN ☐ OUT ☐N/A, ☐ N/O			ÍN □ OUT □					
42	□ IN □ OUT □N/A ☑ N/O Approved thawing methods used		58		Plumbing installed; proper l				
43					ridifibility installed, proper i	Dacknow Gevices	,		
43	N IN COLUMN	Thermometers provided and accurate	59	-□IN □ OUT □	INIA Course and wests water and				
		Food Identification	60			wage and waste water properly disposed			
44	☐ÍN ☐ OUT Food properly labeled; original container			,⊡ IN □ OUT □	IN/A Toilet facilities: properly const	tructed, supplied,	cleane	id	
	1 Preven	ition of Food Contamination	61	-⊠¹N □ OUT □	IN/A Garbage/refuse properly dispo	osed; facilities ma	intaine	d	
45	O'IN OUT	Insects, rodents, and animals not present/outer openings protected	62	☑ÍN ☐ OUT □N/A ☐ N/Ó	Physical facilities installed, m outdoor dining areas	aintained, and cle	an; do	gs in	
46	In □ OUT	Contamination prevented during food preparation, storage & display							
47	☑ÎN □ OUT □N/A	Personal cleanliness	63	N □ OUT	Adequate ventilation and light	ting; designated a	reas u	sed	
48		Wiping cloths: properly used and stored	64	D-IN D OUT D	N/A Existing Equipment and Faciliti	es			
49 IN OUT N/A N/O Washing fruits and vegetables					Administrative				
EO		Proper Use of Utensils	65	□IN □ OUT □	ไฟ้/A 901:3-4 OAC				
50	□ IN □ OUT □N/A,☑ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,				111/1				
51	☐ IN ☐ OUT ☐N/A	handled	66	PIÑ □ OUT□	IN/A 3701-21 OAC				
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used							
53	□ IN □ OUT □N/A·□ N/O	Slash-resistant, cloth, and latex glove use				State Second College	Variani il	ASSANDAGE:	
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre							
lten	No. Code Section Priori	ty Level Comment	-13 -0 3-100				cos	R	
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Pers	son in Charge				Date:	105	<u> </u>	I	
Environmental Health Specialist Licensor: O(611)									
17/	atted Covax				.6 HD				
PR	IOBITY LEVEL: C	CRITICAL NC= NON-CRITICAL		King W.	Page). of).			
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)