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

Name of facility				Check one			License Number	Date			
WINERY at clrscules				□-FSO □ RFE			139		4/4/23		
,					City/State/Zip Code						
1 057d St 81 47 1					JUSCHUS CH USTYO						
License holder Insp					Time ·	l Time	Ca	itegory/Descriptive			
THE WHOM OIL CORRELLA				60			40		CUS		
Tvi	pe of Inspection (chec	ck all that apply)				F	ollow up date (if requir	ed)	Water sample date/result		
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					☐ Follow up	Ι.	onow up date in regun	cuj	(if required)		
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation □ C// C// Z											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
N/A	ark designated comple			Mant on	A	-	And the second s	200	L		
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					Compliance Status						
		Supervision		T			erature Controlled for l	Safety	Food (TCS food)		
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd 23	'-XI	IN □ OUT IN/A □ N/O		Proper date marking ar	nd disp	position		
2	□IN □OUT □ N/A	Certified Food Protection Manager	24	<i>1</i> 11	IN DOUT	- 1	Time as a public health o	contro	l: procedures & records		
,		Employee Health		1 15	⊒N/A □ N/O	,	Consumer Adv	longi			
3	A/A 🗆 TUO 🗆 NÍ🖸.	Management, food employees and conditional employee knowledge, responsibilities and reporting	· [-	Τг]IN □ OUT	<u>билану</u> г Т					
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	25	5 2	∄Ñ/A		Consumer advisory pro	vided	for raw or undercooked foods		
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	00 AT		ida i	Highly Susceptible F	opul	ations		
		Good Hygienic Practices	26		TUO D NIE	Г	Pasteurized foods used	l: proh	nibited foods not offered		
6 7	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	26) L	⊒N/A	A (238) (17)	Santa de la companya	Contraction in			
/	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands			2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Chemical				
8	□IN □ OUT □ N/O		27		⊒IN □ OUT ⊒N⁄A	r	Food additives: approve	ed and	d properly used		
9	.□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	XI.	ÌIN □ OUT JN/A	r .	Toxic substances proper	rly ide	ntified, stored, used		
_						han John Calendar	formance with Appro	ved F	rocedures		
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	ul	∃IN □ OUT ⊒N/A		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan				
11	□'IN □ OUT	Approved Source Food obtained from approved source			JIN □ OUT		specialized processes,	and r	ACCP plan		
	□IN □OUT		30				Special Requirements: F	resh	Juice Production		
12	□N/A □-N/O	Food received at proper temperature Food in good condition, safe, and unadulterated	31		IN □ OUT		Special Requirements: I	leat T	reatment Dispensing Freezers		
	□IN □ OUT	Required records available: shellstock tags, parasite		17	TUO D NIC	г			THE THE		
14	DN/A DN/O	destruction	32	² <u> </u>	JN/A □ N/O)	Special Requirements: (Custor	n Processing		
	DIN DOUT	Protection from Contamination	33		⊒IN □ OUT ŽN/A □ N/O		Special Requirements: E	Bulk W	/ater Machine Criteria		
15	□N/A □ N/O	Food separated and protected		+							
16	□.IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		⊒IN □ OUT ∄N/A □ N/O		Special Requirements: <i>I</i> Criteria	Acidifie	ed White Rice Preparation		
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		JIN □ OUT JN/A	۲	Critical Control Point Ins	pectic	n		
	Time/Tempe	rature Controlled for Safety Food (TCS food)		Ī	JIN □ OUT	г	·				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	با	IN/A		Process Review				
19	□IN □ OUT □N/A ⊡^N/O	Proper reheating procedures for hot holding	37		⊒IN □ OUT ⊒N/A	,	Variance	<u></u>			
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 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	fo								
22	ĬN □ OUT □N/A	Proper cold holding temperatures									

State of Ohio

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Name of Facility	Type of Inspection Sign Car/((P 4/25								
When all persails	Stance/1012 4/4/25								
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	Utensils, Equipment and Vending								
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54, □ IN □ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 IN OUT NA Water and ice from approved source	55 IN OUT NA Warewashing facilities: installed, maintained, used; test strips								
Food Temperature Control	56 IN OUT Nonfood-contact surfaces clean								
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities								
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 □ IN □ OUT □N/A Hot and cold water available; adequate pressure								
42 IN OUT N/A N/O Approved thawing methods used	58 IN OUT Plumbing installed; proper backflow devices								
43 IN OUT N/A Thermometers provided and accurate	□N/A□N/O								
Food Identification	59 □ IN □ OUT □N/A Sewage and waste water properly disposed								
44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT NA Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 IN OUT NA Garbage/refuse properly disposed; facilities maintained								
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46 ' □ IN □ OUT Contamination prevented during food preparation, storage & display									
47 /									
48 /□ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables	64 IN OUT NA Existing Equipment and Facilities								
Proper Use of Utensils	Administrative								
50 IN OUT NA NO In-use utensils: properly stored	65 🗆 IN 🗆 OUT 🖺 N/A 901:3-4 OAC								
51 Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN 🗆 OUT 🗆 N/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									
Observations and Mark "X" in appropriate box for COS and R: COS=cc									
Item No. Code Section Priority Level Comment	COS R								
HI TOTALLE	0 100001000								
(1/11607 10M	VECT BOINT, TO VICIOUS 0								
CH CH									
Person in Charge Date: 4/4/23									
Sanitarian Licensor:									
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of									