State of Ohio

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

Na	Name of facility Che						License Number	Date				
	Address Aldress Address				If so \Box RFE 134 2							
Ad	dress		City/Sta	ity/State/Zip Code								
	(25	72 54 17 47	'	Versailles, OH 45380								
Lic	ense holder		Inspecti	ion '	Time	Trav	el Time C	Category/Descriptive				
The Winery at Versailles					5		15	C45				
I	pe of Inspection (chec	k all that apply)		<u> </u>	1		Follow up date (if required)	Water sample date/result				
	Standard D Critical C	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	ew	☐ Follow up)		(if required)				
Щ.	Foodborne LI 30 Day	Li Complaint Li Pre-licensing Li Consultation										
	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					. Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	ØIN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2)'2 K		- 1	Proper date marking and di	sposition				
2	IDIN □ OUT □ N/A	Certified Food Protection Manager	2		JIN □ OU ⁻ ZIN/A □ N/O		Time as a public health contr	ol: procedures & records				
		Employee Health Management, food employees and conditional employee		ا الارزا	ANA PINA		Gonsumer Advisor					
3	ÚN □OUT □N/A	knowledge, responsibilities and reporting	2:	_ [⊐no∩.	T						
4	IIIN OUT ON/A	Proper use of restriction and exclusion		,	ŹN/A			d for raw or undercooked foods				
5	DÍIN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices:	its ,	Ť,		- 11 / 1 / 1 / 1 / 1 / 1 / 1 / 1 / 1 / 1	Highly Susceptible Popt	ilations				
6	pÓIN □ OUT □ N/O	1	20		JIN □ OU¹ ZIN/A	'	Pasteurized foods used; pro	phibited foods not offered				
7	ÍØIN □OUT □N/O						Chemical	all profesion constitution				
	l .	eventing Contamination by Hands	2		JIN 🗆 OU	Т	Food additives: approved a	nd properly used				
8	DOUT IN/O	Hands clean and properly washed	[,	ZÎN/A			The property does				
9	 ⊈IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2	או אי	ZÍN □OU ⁻ □N/A	Т	Toxic substances properly id	entified, stored, used				
	1000	alicinate method properly followed				Co	nformance with Approved	Procedures				
10	DIN □OUT □ N/A		2	വ	JIN □ OUT	Т	Compliance with Reduced C					
11	`⊠IN □OUT	Approved Source Food obtained from approved source			Z IN/A	т	specialized processes, and					
	□IN □OUT	Food received at proper temperature	3	30 L	□,IN □ 0U1 ☑N/A □ N/O	,	Special Requirements: Fresh	n Juice Production				
12	□N/A ☑N/O	AND ADDRESS OF THE PROPERTY OF	3				Special Requirements: Heat	Treatment Dispensing Freezers				
13	□IN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite			JIN DOUT							
14	N/A N/O	destruction	3		ZIN/A 🗆 N/O		Special Requirements: Custo	om Processing				
	A ANALYSI SI S	Protection from Contamination	3	3	TUO II NIC	T.	Special Requirements: Bulk	Water Machine Criteria				
15	ÍM □OUT □N/A□N/O	Food separated and protected			·			maomilio Ontolia				
16	ØIN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3	4	JIN 🗆 OUT ZIN/A 🗖 N/O	T)	Special Requirements: Acidi Criteria	fied White Rice Preparation				
17	Дім □очт	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 [JIN □ OU1 Z IN/A	Т	Critical Control Point Inspect	ion				
, .		rature Controlled for Safety Food (TCS food)	36	<u>_</u> [ZN/A □ OUT	Т	Process Review	1177				
18	ØIN □ OUT □N/A □ N/O	Proper cooking time and temperatures			ZIN/A ⊐in □ou1		1 100639 1 (GAIGM					
19	□IN □ OUT □N/A 🖫 N/O	Proper reheating procedures for hot holding	3	7	JN/A	,	Variance					
20	□IN □ OUT □N/A 및 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	MIN OUT ON/A O N/O	Proper hot holding temperatures	f									
22	DIN OUT ON/A	Proper cold holding temperatures										

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Name of Facility	A		pe of Inspection / Date									
Winery a	+ Versailles		Standard/CCP 8-9	-73								
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 Wa	ter		Jtensils, Equipment and Vending									
	used where required 54	IN DOUT	Food and nonfood-contact surfaces cleanal designed, constructed, and used	ole, properly								
39 DIN OUT ONA Water and ice fro	m approved source	IN OUT ON/A	Warewashing facilities: installed, maintained strips	, used; test								
40 II IN OUT ON/A N/O Proper cooling m for temperature of	ciriodo doca, adequate equipinent	IN □ OUT	Nonfood-contact surfaces clean Physical Facilities									
41 IN OUT ON/A D N/O Plant food proper	ly cooked for hot holding 57	IN OUT ON/A	Hot and cold water available; adequate pre	ssure								
42 IN OUT N/A N/O Approved thawing	g methods used 58 🞵	Ім □ошт	Plumbing installed; proper backflow device	s								
43 IN OUT N/A Thermometers pro	ovided and accurate	IN/A 🗆 N/O										
Food Identificati	on 59 🗗	IN OUT N/A	Sewage and waste water properly disposed									
44 DIN OUT Food properly lab	peled; original container	IN OUT ON/A	Toilet facilities: properly constructed, supplied,	cleaned								
Prevention of Food Cont	amination 61 📮	IN OUT ON/A	Garbage/refuse properly disposed; facilities ma	aintained								
openings protecte	d <i>i</i>	ÍN 🗆 OUT IN/A 🗆 N/O	Physical facilities installed, maintained, and clean; do outdoor dining areas									
46	63 🗖	IN OUT	Adequate ventilation and lighting; designated	areas used								
+ * * * * * * * * * * * * * * * * * * *		IN OUT ON/A	Existing Equipment and Facilities									
49 II IN OUT ON/A N/O Washing fruits an	d vegetables		Administrative									
Proper Use of Uter		N □ OUT 🗖 NI	901:3-4 OAC									
50 D'IN OUT OUT N/A N/O In-use utensils: p	nt and linens: properly stored dried	,										
51 Lilly Li OUT LIN/A handled	66 4	IN OUT ON/A	3701-21 OAC									
1	service articles: properly stored, used											
53 D IN OUT OUT N/A N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions												
	ppriate box for COS and R. COS=corrected on-s											
Item No. Code Section Priority Level Commo	ent	,		COS R								
		Andrew Marketon Company	•									
	Satistactorul	(9)	acoecti-									
			JPCC 1/07									
	() ()		1									
	Critical Covin	01 10	1 (14)									
1 1 2 1 1 1 1												
LNO Violations												
Person in Charge MANA FIG.												
Environmental Health Specialist		Licensor:	DCHD									
PRIORITY I EVEL: C- CRIVICAL	NC- NON-CRITICAL		Page 7 of									

PRIORITY LEVEL: C= CRINCAL NO HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)