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

Name of facility
CELINA WINE STORE INC DBA VILLA NOVA DRIVE THRU

Check one
☐ FSO  ☑ RFE

License number
402

Date
05/28/2018

Category/Descriptive
COMMERICAL CLASS 3 <25,000 SQ. FT.

Address: 182 EAST BANK RD.
ST. MARYS, OH 45885

License holder
PETE HIERHOLZER

Inspection Time (min)
120

Travel Time (min)
30

Type of visit (check)
☐ Standard  ☑ Follow Up  ☐ Foodborne  ☐ 30 Day  ☐ Follow-up date (if required)
[ ] Complaint  ☐ Prelicensing  ☐ Consultation  ☐ Other specify  ☐ Sample date/result(if required)

05/31/2018

3717-1 OAC Violation Checked

Management and Personnel

2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
2.4 Supervision

Food

3.0 Safe, unadulterated and honestly presented
3.1 Sources, specification and original containers
3.2 Protection from contamination after receiving
3.3 Destruction of organisms
3.4 Limitation of growth of organisms
3.5 Identity, presentation, on premises labeling
3.6 Discarding or reconditioning unsafe, adulterated
3.7 Special requirements for highly susceptible populations

Physical Facilities

4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation
4.4 Maintenance and operation

Equipment, Utensilsand Linens

4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation

Poisonous or Toxic Materials

☐ 7.0 Labeling and identification
☐ 7.1 Operational supplies and applications
☐ 7.2 Storage and display separation

Special Requirements

☐ 8.0 Fresh juice production
☐ 8.1 Heat treatment dispensing freezers
☐ 8.2 Custom processing
☐ 8.3 Bulk water machine criteria
☐ 8.4 Acidified white rice preparation criteria
☐ 9.0 Facility layout and equipment specifications
☐ 20 Existing facilities and equipment

Administration

901.3-4 OAC
3701-21 OAC

Violations/Comment(s)

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one. (2) Except as specified in paragraphs (G)(6) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:

(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and

(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:

(a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under
paragraph (G)(1) of this rule;
(c) Marking the date or day the original container is opened in a food service operation or retail food
establishment, with a procedure to discard the food on or before the last date or day by which the food
must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or
(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided
that the marking system is disclosed to the licensor upon request.
(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for
sale from a bulk container upon a consumer's request.
(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock
(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing
plant under inspection:
   (a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken
       salad, egg salad, pasta salad, potato salad, and macaroni salad;
   (b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such
       as cheddar, gruyere, parmesan and reggiano, and romano;
   (c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent
       moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
   (d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
   (e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish
       products defined in 21 C.F.R. 114;
   (f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
   (g) Shelf stable salt-cured products such as prosciutto and Parma (ham)

"Ready-to eat foods" that are "temperature controlled for safety" need to be dated. Examples: cooked meats, deli meats,
sandwiches, cut lettuce, cut tomatoes, any sauces made in the store, cooked vegetables. Currently, some foods are are
being color coded (sandwiches, pizza meats) Each color represents a different day of the week. this system needs
dates added to it. This will prevent a food from accidentally being kept for more than a week. There are labels in the
store that will meet this rule, they just weren't being utilized everywhere as needed.

Also, be sure that the foods are only kept for 7 days, including the open/prep day as day one. If products are frozen, the
grand total of days can only be 7. If slice ham on Monday and freeze it on the same day, then I have 6 days of use when I
remove it from the freezer. The 7 days includes thawing time.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
   (A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.
      (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.
      (2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits
          and other soil accumulations.
      (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue,
          and other debris.

The following equipment is dirty during the inspection: deep dish pizza pan (external), the backside of the slicer,
refrigerator handles.

3717-1-03.2 Food: protection from contamination after receiving.
   (Q) Food storage - preventing contamination from the premises.
   Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:
      (1) In a clean, dry location;
      (2) Where it is not exposed to splash, dust, or other contamination; and
      (3) At least six inches (fifteen centimeters) above the floor.
   Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor
   on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and
   pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in
   plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

Ten cardboard packages of drinks in the coolers. The floors are subject to moisture and approved shelving is needed.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.
(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
   (a) In a clean, dry location;
   (b) Where they are not exposed to splash, dust, or other contamination; and
   (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.
(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
   (a) In a self-draining position that allows air drying; and
   (b) Covered or inverted.
(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

A case of 3 oz cups was stored on the floor.

An open stack of pizza boxes was laying in the drive-thru. This area is subject to animals and dust.

Four ice buckets were stored with the food contact surface up. Turning them over prevents contamination.

3717-1-06.4 Physical facilities: maintenance and operation.
(B) Cleaning - frequency and restrictions.
(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The following areas of the facility were dirty at the time of inspection: The walls and ceiling over the pizza oven, the wall over the 3 vat sink, the wall over the rear computer in the kitchen, the floor under the pop crates and the mop room floor.

3717-1-04.1 Equipment, utensils, and linens: design and construction.
(KK) Food equipment - certification and classification.
(1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.
(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

The wooden shelves in the walk-in coolers are not commercially approved kitchen equipment.

Over-turned pop/beer crates are not approved commercial kitchen equipment. The intent of this rule is top allow complete and effective cleaning. Wood is absorbent and the crates do not allow floor cleaning.