**Food Inspection Report**

**Name of facility:** BEER & WINE DEPOT INC.

**City/State/Zip Code:** WAPAKONETA OH 45895

**License holder:** BRADLEY L. SANDERS

**License Number:** 3

**Date:** 02/13/2020

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>5</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

**Category/Descriptive:** COMMERCIAL CLASS 3 <25,000 SQ. FT.

**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

**Compliance Status**

**Supervision**

1. [x] IN  [ ] OUT  [ ] N/A  Person in charge present, demonstrates knowledge, and performs duties

2. [x] IN  [ ] OUT  [ ] N/A  Certified Food Protection Manager

3. [x] IN  [ ] OUT  [ ] N/A  Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. [x] IN  [ ] OUT  [ ] N/A  Proper use of restriction and exclusion

5. [x] IN  [ ] OUT  [ ] N/A  Procedures for responding to vomiting and diarrheal events

**Employee Health**

6. [ ] IN  [ ] OUT  [ ] N/A  Proper eating, tasting, drinking, or tobacco use

7. [ ] IN  [ ] OUT  [ ] N/A  No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. [ ] IN  [ ] OUT  [ ] N/A  Hands clean and properly washed

9. [ ] IN  [ ] OUT  [ ] N/A  No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [x] IN  [ ] OUT  [ ] N/A  Adequate handwashing facilities supplied & accessible

**Approved Source**

11. [x] IN  [ ] OUT  [ ] N/A  Food obtained from approved source

12. [ ] IN  [ ] OUT  [ ] N/A  Food received at proper temperature

13. [x] IN  [ ] OUT  [ ] N/A  Food in good condition, safe, and unadulterated

14. [ ] IN  [ ] OUT  [ ] N/A  Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. [x] IN  [ ] OUT  [ ] N/A  Food separated and protected

16. [x] IN  [ ] OUT  [ ] N/A  Food-contact surfaces: cleaned and sanitized

17. [x] IN  [ ] OUT  [ ] N/A  Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**

18. [ ] IN  [ ] OUT  [ ] N/A  Proper cooking time and temperatures

19. [ ] IN  [ ] OUT  [ ] N/A  Proper reheating procedures for hot holding

20. [ ] IN  [ ] OUT  [ ] N/A  Proper cooling time and temperatures

21. [ ] IN  [ ] OUT  [ ] N/A  Proper hot holding temperatures

22. [x] IN  [ ] OUT  [ ] N/A  Proper cold holding temperatures

**Compliance Status**

**Time/temperature Controlled for Safety Food (TCS food)**

23. [x] IN  [ ] OUT  [ ] N/A  Proper date marking and disposition

24. [ ] IN  [ ] OUT  [ ] N/A  Time as a public health control: procedures & records

**Consumer Advisory**

25. [ ] IN  [ ] OUT  [ ] N/A  Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. [ ] IN  [ ] OUT  [ ] N/A  Pasteurized foods used; prohibited foods not offered

**Chemical**

27. [ ] IN  [ ] OUT  [ ] N/A  Food additives: approved and properly used

28. [x] IN  [ ] OUT  [ ] N/A  Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. [x] IN  [ ] OUT  [ ] N/A  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. [ ] IN  [ ] OUT  [ ] N/A  Special Requirements: Fresh Juice Production

31. [x] IN  [ ] OUT  [ ] N/A  Special Requirements: Heat Treatment Dispensing Freezers

32. [ ] IN  [ ] OUT  [ ] N/A  Special Requirements: Custom Processing

33. [x] IN  [ ] OUT  [ ] N/A  Special Requirements: Bulk Water Machine Criteria

34. [x] IN  [ ] OUT  [ ] N/A  Special Requirements: Acidified White Rice Preparation Criteria

35. [x] IN  [ ] OUT  [ ] N/A  Critical Control Point Inspection

36. [ ] IN  [ ] OUT  [ ] N/A  Process Review

37. [x] IN  [ ] OUT  [ ] N/A  Variance

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

Name of Facility: BEER & WINE DEPOT INC.

Date: 02/13/2020

### 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 No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
<td></td>
<td></td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Food Temperature Control

<table>
<thead>
<tr>
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<th>Comment</th>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td></td>
<td></td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Food Identification

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Prevention of Food Contamination

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

#### Proper Use of Utensils

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

### Observations and Corrective Actions

Mark “X” in appropriate box for COS and R: COS = corrected on-site during inspection, R = repeat violation.

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<tr>
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<tbody>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Uncovered batter and several other items inside the reach-in doors of the walk-in cooler. During storage, ready to eat food must be protected from cross-contamination through proper storage practices such as covering. ITEMS COVERED DURING THE INSPECTION.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food Several unlabeled squeeze bottles and shakers in the kitchen were not labeled with the common name of the food and containers of sugar/brown sugar mix in the walk-in cooler were not labeled.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. Cardboard cases of pop in the walk-in cooler on the floor. Racks of rolled pizza crust stored on the floor in the walk-in cooler and one rack in the dish wash area.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(I)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials. The grates in the reach-in doors of the walk-in cooler door and the shelf and inside drawer of the table to the right of the homestyle freezer and the racks in the dish wash room are rusty and no longer easily cleanable. The rust is also a potential physical hazard to the food if it breaks off when moving the items on the racks.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(B)</td>
<td>NC</td>
<td>Cutting surfaces.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Person in Charge

Sanitarian: KENT MARTZ
RS/SIT# 2937

Licensor: Auglaize County Health Department

Date: 02/13/2020
**Name of Facility**  
BEER & WINE DEPOT INC.

**Type of Inspection**  
sta

**Date**  
02/13/2020

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### Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R:  
- **COS** = corrected on-site during inspection  
- **R** = repeat violation

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</tr>
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</table>
| 56       | 3717-1-04.5(A)(2) | NC | Cleanliness of food-contact surfaces of cooking equipment and pans.  
Dried/baked on food particles are on the cooking surface of the pizza pans. |
| 56       | 3717-1-04.5(D) | NC | Nonfood-contact surfaces - cleaning frequency.  
Grease build-up on the side of the fryer. |
| 62       | 3717-1-06.4(B) | NC | Cleaning - frequency and restrictions.  
Build-up on the ceiling around the exhaust above the pizza oven, dust build-up on the electrical conduit line  
on the ceiling above the fryer and around the electrical box by the fryer. |
| 63       | 3717-1-06.4(D) | NC | Cleaning ventilation systems, nuisance and discharge prohibition.  
The hood and vents have a build-up of grease and need cleaned. |
| 64       | 3717-1-20 | NC | Existing Facilities and Equipment - Requirements for Replacement  
The homestyle freezer is rusted through on the outside and has several large cracks inside the unit and  
must be replaced with an approved unit for commercial kitchens.  
3717-1-20: Existing facilities and equipment in a food service operation or retail food establishment shall be replaced with equipment and facilities meeting the requirements of this chapter when any of the following occur:  
3717-1-20.A.1: Are in good repair and can be maintained in a sanitary condition;  
3717-1-20.A.2: Have food contact surfaces that comply with the requirements of this chapter; |

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**Person in Charge**  
KENT MARTZ  
RS/SIT# 2937  

**Date**  
02/13/2020

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**Sanitarian**  
KENT MARTZ  
RS/SIT# 2937

**Licenser:**  
Auglaize County Health Department

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**Priority Level:**  
- **C** = CRITICAL  
- **NC** = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (10/19)  
As per AGR 1268 The Baldwin Group, Inc. (10/19)