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

_													
Name of facility MEYER'S TAVERN					RFE 2024056			Date 11/07/2024					
	dress 03 N MAIN			City/State/Zip Code BOTKINS OH 45306									
Lie	ense holder			Inspection '	Time	Travel 1	ime		Category/De:	scripti	ve		
ROBERT MEYER						15					SS 4 <25,000 SQ. FT.		
Ту	pe of inspection	-						Follow-u	p date (if requi	red)	Water sample date/result		
×	Standard 🗷 Cr	itical C	ontrol Point (FSO) Process Review (RFE) 🔲 Varian	ce Revie	w Follow	v Up				(if required)		
	Foodborne 🔲 30	Day	☐ Complaint ☐ Pre-licensing ☐ Consu	Itation				11			11		
=													
	Mark designated o	omnli	FOODBORNE ILLNESS ance status (IN, OUT, N/O, N/A) for each numb										
-	wark designated t	Jonnph		ered item. II	1 - III CO	inpliance U	01 = 11				ved N/A = not applicable		
L			Compliance Status		JL			Co	mpliance Sta	itus			
			Supervision			Time/Te	mper	ature Cor	trolled for Sa	afety	Food (TCS food)		
1	IN □OUT	☑IN ☐OUT ☐N/A Person in charge present, demonstrates knowledge, performs duties				IN E		Proper d	Proper date marking and disposition				
2	MIN DOUT [□N/A	Certified Food Protection Manager		7 1	D IN E		+					
			Employee Health		2	N/A	_				procedures & records		
3	☑IN ☐OUT	□N/A	Management, food employees and conditional knowledge, responsibilities and reporting	I employees;				Cons	sumer Advis	ory			
4	☑IN ☐OUT [□N/A			2	IN E]OUT	Consum	er advisory prov	ided fo	or raw or undercooked foods		
5	5 XIN OUT N/A Procedures for responding to vomiting and diamhe					Highly Susceptible Populations					ons		
		1,07,	Good Hygienic Practices	annour events		26 IN OUT Restaurised feeds used ambibited feed and feed							
				^	2	S N/A	1001	Pasteuriz	Pasteurized foods used; prohibited foods not offe				
					- 1	Chemical							
7				I I IN CLOUT									
Preventing Contamination by Hands					2	「国n/A L	1001	Food ad	ood additives: approved and properly used				
8	IN □OUT	⊒N/O	Hands clean and properly washed No bare hand contact with ready-to-eat foods	or approved	28 IN OUT Toxic substances properly identified, stored, used				ntified, stored, used				
9	9 □N/A □N/O alternate method properly followed □N/A □N/O Conformance with Approved Procedures								ncedures				
10 ☑N ☐OUT ☐N/A Adequate handwashing facilities supplied & accessible ☐ IN ☐OUT										gen Packaging, other			
Approved Source				10 16 16 1	2	N/A	1001		ed processes, a				
11	IN DOUT		Food obtained from approved source		D IN DOUT				oor plan				
12	□IN □OUT		Food received at proper temperature		30 ☑N/A ☐ N/O Special Requirements: Fresh Juice Production				uice Production				
13	N/A N/O		Food in good condition, safe, and unadulterat	ed	3	31 ☐ IN ☐ OUT Special Requirements: Heat Treatment Dispensin					eatment Dispensing Freezers		
14	□IN □OUT		Required records available: shellstock tags, p	arasite		DIN DOUT							
14	N/A □N/O	Des	destruction		N/A N/O Special Requirements: Custom Processing				Processing				
	mu man	410	tection from Contamination		3:	IN C	OUT	Special 5	Paguiramente: F	Sulle Var	ater Machine Criteria		
15	IN □OUT □ N/O		Food separated and protected			IN/A □] N/O	Special i	requirements.	DUIK VV	ater Machine Criteria		
16	⊠ IN □OUT		Food-contact surfaces: cleaned and sanitized		3	IN D		Special F Criteria	Requirements: A	Acidifie	d White Rice Preparation		
17	N/A □ N/O		Proper disposition of returned, previously sen	red,	- - 3	IN E		Critical C	Control Point Ins	pection	1		
11			reconditioned, and unsafe food		J ⊢	□N/A	_						
		eratu	re Controlled for Safety Food (TCS foo	d)	3	D IN E	OUT	Process	Review				
18	IN □ OUT □ N/A □ N/O		Proper cooking time and temperatures		3	IN □	OUT	Vorianas					
19	☑IN ☐OUT		Proper reheating procedures for hot holding		7 L	X N/A		Variance					
20	IN OUT		Proper cooling time and temperatures		;	that are ide	entified	d as the m	eparation prac	ctices t contr	and employee behaviors ibuting factors to		
21	IN OUT		Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent								
22	WIN □OUT [□N/A	Proper cold holding temperatures		-	oodborne	illness	s or injury.					

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

Ready to eat TCS foods under refrigeration must be date marked to ensure they are used or discarded within 7 days of prep. PIC date marked 10-25-2024 out of date. Ready-to-eat, time/temperature controlled for safety food - disposition. Ready to eat foods under refrigeration must be discarded after 7 days of prep. PIC discarded food. 35 CCP-VI.0011 Ham out of date. TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required. TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required. Sausage and ham not properly date marked. TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. PIC date marked foods. CCP-IV.0004 Positive- Demonstration of Knowledge: The person in charge is Certified in Food Protection.	Name of Facility MEYER'S TAVERN							Type of I sta ccp	nspection	Date 11/07/2024			
Sood Refall Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods, what designated compliance Move and the compliance Move and th			11251			GOOD RETA	II PI	RACTICE	S	Ting to			
Second and Waster Second and Property Second and Second a			Good Retail P	ractice	es are prev	entative measures to control the intro	ductio	n of patho	gens, chei	micals, and physic	al objects into foods.		
30	1	vlark de	esignated complian	ice stat	us (IN, OUT,	N/O, N/A) for each numbered item: IN =	in cor	npliance O	JT= not in c	compliance N/O = no	t observed N/A = not app	olicable	
									Utens				
Second S	-	_		N/O			54	54 KIN OUT					
A	39	x N	LJOUT LIN/A	East			\vdash						_
Second Contemporation Contemporati	40	FEI IV					55				iles: installed, maintained,	•	
2	40						56	⊠ IN □	DUT				
43	_			-		properly cooked for hot holding	13						
Provention of Food Contamination Food Identification Food properly labeled; original container Food Identification Food Contamination Food Conta	42	⋉ IN	OUT N/A	□N/O	Approved to	nawing methods used	57	IN □C	DUT N/A	Hot and cold water	available; adequate press	sure	
44 E N OUT	43	□IN	⊠ OUT □N/A		Thermomet	ers provided and accurate	58	ZIN 🗖	TUC	Plumbing installed;	proper backflow devices		
Severage and waste water property disposed Severage and waste				- 1	ood Ident	ification			1/0				
Insects, rodents, and animals not present/outer openings protected o	44	⋉ IN					50			Courses and wents	water and advisor of		-
Contamination prevented during food preparation, storage & display Contamination prevented during food preparation, storage & display			Preve	ention			\vdash						_
46	45	⋉ IN	OUT				_						
Stringle & Display Stringle & Display	46	FIN	☑ OUT				-						ned
Prisonal action Prisonal a			15-14			orage & display				Physical facilities installed, maintained, and clean; dogs in outdoor dining areas			
49 E OUT N/A N/O Washing fruits and vegetables Froper Use of Utensils	$\overline{}$			IN/O			63						
Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored, died, handled In-use utensils, equipment and linens: properly stored, died, handled In-use utensils, equipment and linens: properly stored, died, handled In-use utensils, equipment and linens: properly stored, died, handled In-use utensils, equipment and linens: properly stored, died, handled In-use utensils, equipment and linens: properly stored, used In-use utensils, equipment and linens: properly stored, In-use utensils, equipment and linens: p	-						\vdash					areas	usec
Usersilis, equipment and linens: properly stored, dried, handled Usersilis, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly Single-use/single-use/single-service articles: properly Single-use/single-service articles: properly Single-use/single-service articles: properly Single-use/single-service articles: properly Single-use/single-use/single-service articles: properly Single-use/single-use/single-service articles: properly Single-use/single-service articles: properly Single-use/single-service articles: properly Single-use/single-service articles: properly Single-use/single-use/single-service articles: properly Single-use/sing							64	64 KIN LOUT LIN/A Existing Equipment and Facilities					
Standard Standard					In-use uten	sils: properly stored	Administrative						
Stored, used Stor				Utensils, ed			□іи □0	UT 🗷 N/A	901:3-4 OAC				
Cobservations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation	52	⊠ IN					66 MIN OUT N/A 3701-21 OAC						
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation													
Item No. Code Section Priority Level Comment Code					Mark "X" in :					tion B - repeat viole	otion		
23 3717-1-03.4(G) C Ham and sausage bag not date marked. Ready-to-eat, time/temperature controlled for safety food - date marking. Ready to eat TCS foods under refrigeration must be date marked to ensure they are used or discarded within 7 days of prep. PIC date marked foods. 23 3717-1-03.4(H) C Ham date marked 10-25-2024 out of date. Ready-to-eat, time/temperature controlled for safety food - disposition. Ready to eat foods under refrigeration must be discarded after 7 days of prep. PIC discarded food. 35 CCP-VI.0011 Ham out of date. TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required. PIC discarded. 35 CCP-VI.0012 Sausage and ham not properly date marked. TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. PIC date marked foods. 35 CCP-IV.0004 Positive- Demonstration of Knowledge: The person in charge is Certified in Food Protection.	Ite	m No.	Code Section	_			medie	u on-site uu	iling inspect	ion K – repeat viole	auon	Icos	В
Ready-to-eat, time/temperature controlled for safety food - disposition. Ready to eat foods under refrigeration must be discarded after 7 days of prep. PIC discarded food. 35		23	3717-1-03.4(G)			Ham and sausage bag not date marked. Ready-to-eat, time/temperature controller Ready to eat TCS foods under refrigerati within 7 days of prep.	d for s	afety food - o	date markir arked to er	ng. nsure they are used c	or discarded	E	
TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required. Sausage and ham not properly date marked. TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. PIC date marked foods. CCP-IV.0004 Positive- Demonstration of Knowledge: The person in charge is Certified in Food Protection. Temporate discarded when required. Sausage and ham not properly date marked. PIC date marked. PIC date marked foods.	23		, ,		С	Ready-to-eat, time/temperature controlled for safety food - disposition. Ready to eat foods under refrigeration must be discarded after 7 days of prep.						×	
TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. PIC date marked foods. 35 CCP-IV.0004 Positive- Demonstration of Knowledge: The person in charge is Certified in Food Protection.			CCP-VI.0011			TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required.							
43 3717-1-04.1(Y) NC Thermometer missing in milk cooler by bar.	35 CCP-VI.0012					TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.							
43 3717-1-04.1(Y) NC Thermometer missing in milk cooler by bar.			CCP-IV.0004			Positive- Demonstration of Knowledge: The person in charge is Certified in Food Protection.							
Temperature measuring devices.	43		3717-1-04.1(Y)	NC		Thermometer missing in milk cooler by bar. Temperature measuring devices.							
46 3717-1-03.2(Q) NC A couple of boxes of food are stored on the floor in the walk in freezer. Food storage - preventing contamination from the premises. Food needs to e stored 6 inches off the floor.		46	3717-1-03.2(Q)		NC	Food storage - preventing contamination	from the premises.					-	

Person in Charge BOB	A	Date 11/07/2024		
Environmental Health Specialist JAY STAMMEN, REHS RS/SIT# #2806	& Shame	Licensor: Sidney-Shelby County Health D	epartment	

PRIORITY LEVEL: C= CRITICAL NE = NON-AS PET HEA 5302B The Baldwin Group, Inc. (11/19) As per AGR 1268 The Baldwin Group, Inc. (11/19)