

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Village Green	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 150	Date 1.30.17
Address 1315 Kitchen Aid Way Greenville,		Category/Descriptive C4S	
License-holder Robert Green	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

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, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

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

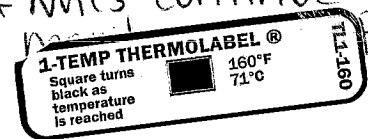
Special Requirements

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

Administrative

901.3-4 OAC
3701.21 OAC

* Notes: Continue to pop nozzles



Violation(s)/Comment(s)

3.4G) Observed BBQ Pork dated 1/23 and chili dated 1/21. Discussed all TCS RTE foods shall be date marked and consumed / discarded by the 7th day to limit growth. Critical.

4.2H) No hot water mechanical device at time of inspection. Please, acquire thermolabels or an irreversible, registering temperature indicator shall be provided & readily accessible for measuring the utensil surface temperature. Notes: Discussed employee health policy & managers training.

Inspected by Alice Schmitz	R.S./SIT # 164029	Licensor DCHD
Received by [Signature]	Title Director of Dining Services	Phone (937) 548-1993

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Village Green	License number 150	Date 1/30/17
Address 1315 Kitchen Aid Way, Greenville, OH 45315	Category/Descriptive C4S	
License holder Robert Green	Inspection time (min)	Travel time (min)

Comments:

VI) Observed BBQ Pork dated 1/23 and chili dated 1/21. Discussed all TCS RTE foods shall be date marked & consumed/discarded by the 7th day to limit growth.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
hamburgers	holding	162°F	mac salad	cold hold	42°F
milk	cold hold	38°F			
sausage	cold hold	40°F			
tomatoes	cold hold	41°F			
cole slaw	cold hold	40°F			
Lasanga	cooling	89°F			
turkey	cold hold	42°F			
Inspected by <i>Laura Schusterma</i>	R.S./SIT# 164029	Licensors DCH/D			
Received by <i>[Signature]</i>	Title Director of Dining Svcs	Phone (937) 548-1993			