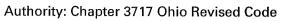
State of Ohio Standard Inspection Report



Autho	rity: Chapters 3717 and 3715 Ohio Re	vised Code		
Name, of facility	Check one	License number Date		
Willage Green	□ÆSO □ RFE	150 9-12-16		
Address		Category/Descriptive		
1 1315 Kitchen Hid W	av hreenville	(4S)		
License holder	Inspection time (min)	Travel time (min) Other		
1 Unhert Green	•	100		
Type of visit (check)		Follow-up date (if required), Sample date/result (if required)		
Standard		10-14-11		
□ Complaint □ Prelicensing □ Consultation □ Other specify				
3717-1 OAC Violation Checked	·			
Management and Personnel		Poisonous or Toxic Materials		
2.1 Employee health	4.4 Maintenance and operation	7.0 Labeling and identification		
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils	7.1 Operational supplies and applications		
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils	7.2 Storage and display separation		
2.4 Supervision	4.7 Laundering	Special Requirements		
Food	4.8 Protection of clean items	8.0 Fresh juice production		
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste	8.1 Heat treatment dispensing freezers		
3.1 Sources, specifications and original containers	5.0 Water	8.2 Custom processing		
3.2 Protection from contamination after receiving	5.1 Plumbing system	. 8.3 Bulk water machine criteria		
3.3 Destruction of organisms	5.2 Mobile water tanks	8.4 Acidified white rice preparation criteria		
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater	9.0 Facility layout and equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables	20 Existing facilities and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Dhuaigal Capilities	Bulletedies		
3.7 Special requirements for highly susceptible populations	Physical Facilities	Administrative		
Equipment, Utensils, and Linens	6.0 Materials for construction and repair	901:3-4 OAC		
4.0 Materials for construction and repair	6.1 Design, construction, and installation 6.2 Numbers and capacities			
4.1 Design and construction				
4.2 Numbers and capacities	6.3 Location and placement			
4.3 Location and installation	6.4 Maintenance and operation	1-TEMP THERMOLABEL ®		
4.3 Location and installation Location and installation Square turns black as temperature is reached is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as temperature is reached in the square turns black as the s				
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Violation(s)/Comment(s)				
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Made Home				
HEA 5302 2/12 Ohio Department of Health Distribution: Top copy—Operator, Bottom copy—Local health department				
AGR 1268 2/12 Ohio Department of Agriculture	E. C. Botton Top Sopy Operator, Dotton Copy—L	pgof		

Critical Control Point Inspection





Name of facility Address Address	License number	9-12-16
1315 Kitchen Aid Way	Category/Descriptive	CHS
License-holder KINERI GHEN	Inspection time (min)	Travel time (min)
Comments:		
Satisfactory at	time of	inspection.
J		
·		
		•
Temperature Log	produced to the second	
Indicate state food is in (receiving, storage, Temperature preparation, cooling, Temperature holding, reheating, etc.)	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)

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