

State of Ohio
Standard Inspection Report

SCANNED

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 9-12-16
Address 1315 Kitchen Mid 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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) 9-14-16		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

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

Poisonous or Toxic Materials

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

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
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

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

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

Equipment, Utensils, and Linens

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

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

Administrative

901:3-4 OAC
3701-21 OAC



Violation(s)/Comment(s)

(Note) Will follow-up with a phone call Wednesday, September 14th around 9am to discuss level 2 training and requirements with kitchen manager.

Satisfactory at time of inspection.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licenser Darke Co HD
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

SCANNED

Name of facility Village Green	License number 150	Date 9-12-16
Address 1315 Kitchen Aid Way Greenville	Category/Descriptive C45	
License holder Robert Green	Inspection time (min)	Travel time (min)

Comments:

Satisfactory at time of inspection.

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
mac salad	Cold Hold	36°F			
lettuce-sliced	Cold Hold	35°F			
Cut melon	Cold Hold	35°F			
tomato diced	Cold Hold	34°F			
ham-sliced	Cold Hold	30°F			
mashed pot.	hot hold	158°F			
hotdogs	COOKING	140°F			
Inspected by Tregan Kausew	R/S/SIT# 45136	Licenser Dartke Co F10			
Received by Jay R	Title	Phone			