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

Name of facility: Tri-Village Summer Recreation
Address: Hollansburg Arcanum Rd Union St C35
License holder: Jason Poling
Check one: JOE ☐ RFE ☑
License number: 31
Date: 4-26-17

<table>
<thead>
<tr>
<th>Category/Descrip.</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>Follow-up data (if required)</td>
<td>Sample date/result (if required)</td>
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</tbody>
</table>

Type of visit (check):
- Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☑
- Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify ☐

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

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

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
- 3701:3-4 OAC
- 3701-21 OAC

Violation(s)/Comment(s)
(2.4) No level 2 training. Discussed at least one employee that has supervisory & management responsibility & authority to direct & control food preparation & service, shall obtain the level 2 certification in food protection.

(12/1) 1 year effective date of this rule.
(March 2010)
License issued.
Water sample taken.

Inspected by: [Signature] 
R.S. AHT ☑ 143366 License 
Received by: [Signature] 
Title: [Title] Phone: [Phone]