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
License holder: Jason Poling
Check one: YES □ RFE
Check one: Inspection time (min): 45
Travel time (min): 30
Other:

<table>
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<tr>
<th>Type of visit (check)</th>
<th>Follow up</th>
<th>Footborne</th>
<th>30 day</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
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<td>Complaint</td>
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License number: 31
Date: 7/7/17

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
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
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 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

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
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

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

Violation(s)/Comment(s)

2.4) No level 2 training. Discussed at least one employee that has supervisory management responsibility to direct and control food preparation and service Shall obtain the level 2 certification in food protection. Please obtain.

4.11) No thermometers in the 2 lay down freezers in storage barn. Discussed cold hold units shall be equipped with a temperature measuring device. Please obtain.

Inspected by: [Signature]
R.S./SIT #: 16-4029
Licensor: DCH10

Received by: [Signature]
Title: [Title]
Phone: [Phone]

Distribution: Top copy—Operator; Bottom copy—Local health department

HEA 2922 2/12 Ohio Department of Health
AGF 366 2/12 Ohio Department of Agriculture

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Violation(s)/Comment(s)

4.25) No test strips available at time of inspection. Discussed a test kit that accurately measures the concentration in ppm of sanitizing solution shall be provided.

4.41N) PIC stated counter tops are cleaned with an all purpose cleaner w/ bleach. Discussed to use an approved sanitizer to sanitize food contact surfaces. Remember to date mark all TSC RTE items if not used within 24 hours.