

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Village Green Healthcare Center	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 150	Date 5/25/17
Address 1315 Kitchen Aid Way, Greenville	Category/Descriptive Commercial Class IV		
License holder Trilogy Health Services, LLC	Inspection time (min) 75	Travel time (min) 10	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <input type="checkbox"/> Other specify
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
<input checked="" type="checkbox"/> 2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 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

Violation(s)/Comment(s)

3.A.G) Refrigerated ready-to eat foods shall be date marked properly - 7 days from the date opened. Many items were improperly labeled. Ex: tomatoes apple sauce, melons dressing, pudding, etc. Many items marked 30 days **\*CRITICAL**

3.4.H) Food shall be discarded after the 7 day date marking. Observed several items in the walk-in that needed discarded (melons, tomatoes, pudding, dressing, etc.)  
\*corrected at time of inspection **CRITICAL** → + orange juice

3.3.A) Gravy was being cooked at a low temperature on purpose to set on buffet to continue heating. Gravy is

Inspected by Singer Nagolo, RSMS	R.S./SIT # 3203	Licenser Darke County Health
Received by 	Title	Phone

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**Violation(s)/Comment(s)**

powdered but still should be heated to 135°F as part of the cooking process. gravy was 118°F on buffet

2.A.C) Janitors have body fluid kit but no written procedures on how to clean up spills. PIC should have knowledge if needed. \*CRITICAL

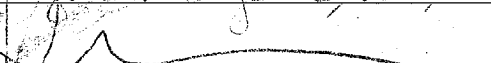
6.2E) Handwash signs need to be displayed at all handwashing stations. Signs were not located at buffet <sup>area</sup> hand sinks?

4.8 G1) Many dishes & serving plates were observed in the kitchen face up. These items should all be displayed SD (contamination is limited) & placed face down & handles for silverware up. \* Was correcting during inspection

4.8 G2) Silverware in the dining area is not wrapped. Any tableware not prewrapped needs to be in containers with handles up. If on tables, they need to be wrapped.

3.2 Q) Box of orange juice used to keep storage door open & was on the floor. All foods need to be stored at least 6" off of the floor.

4.2H) NO HOT water mechanical device observed at time of inspection. mentioned to PIC that they need to check the hot wash by acquiring thermolabes.

Inspected by Marsu Maglio, R.S. # 3203	R.S./SIT # 3203	Licenser Darke county Health
Received by 	Title	Phone

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Violation(s)/Comment(s)

3.2 D) Sugar was found in kitchen without label. PIC stated this was just done & she wasn't able to label yet. All food products removed from their original containers needs to be properly identified.

10.A D) Walk in cooler was beginning to have a build up of ice debris along the door & food containers. PIC stated it was not like that the day before. Walk in needs to be checked & cleaned ~~so~~ the ventilation system is working properly & a build up of debris does not occur.

Inspected by Maggie Magoto, RS, MS	R.S./SIT # 3203	Licensors Wake Co. Health
Received by 	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Village Green Healthcare Center</i>	License number <i>150</i>	Date <i>5/25/17</i>
Address <i>1315 Kitchen Highway, Greenville</i>	Category/Descriptive <i>Commercial Class IV</i>	
License holder <i>Trilogy Health Services, LLC</i>	Inspection time (min) <i>50</i>	Travel time (min) <i>10</i>
<b>Comments:</b> <i>2.4C) Body spill fluid kit available in janitor rooms but PIC did not have a policy + kitchen staff is not trained. PIC needs to have knowledge of kit location + a policy on how to use it.</i>		

### 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
<i>Roast beef</i>	<i>hot holding</i>	<i>188°F</i>			
<i>mashed potatoes</i>	<i>" "</i>	<i>153.6°F</i>			
<i>Chicken tender</i>	<i>cooking</i>	<i>182°F</i>			
<i>Roast beef</i>	<i>hot holding</i>	<i>194°F</i>			
<i>tomato</i>	<i>cold holding</i>	<i>37.5°F</i>			
<i>gravy</i>	<i>hot holding</i>	<i>117°F</i>			
<i>Roast beef</i>	<i>hot holding</i>	<i>193°F</i>			
Inspected by <i>Margu Magolo, R.S.H.S.</i>	R.S./SIT# <i>3203</i>	Licensors <i>DCITD</i>			
Received by <i>[Signature]</i>	Title	Phone			