### State of Ohio

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Village Green HealthCare Center</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>1315 Kitchen Aireway Greenville</td>
</tr>
<tr>
<td>License holder</td>
<td>Trilogy Health Services</td>
</tr>
</tbody>
</table>

#### Type of visit (check)
- [ ] Standard
- [ ] Follow up
- [ ] Foodborne
- [ ] 30 day
- [ ] Complaint
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other specify

<table>
<thead>
<tr>
<th>Check one</th>
<th>[ ] FSO</th>
<th>[ ] RFE</th>
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</thead>
<tbody>
<tr>
<td>License number</td>
<td>ISO</td>
<td></td>
</tr>
<tr>
<td>Date</td>
<td>7/26-18</td>
<td></td>
</tr>
</tbody>
</table>

#### Poisonous or Toxic Materials
- [ ] Labeling and identification
- [ ] Operational supplies and applications
- [ ] Storage and display separation

#### Special Requirements
- [ ] Fresh juice production
- [ ] Heat treatment disposing freezers
- [ ] Custom processing
- [ ] Bulk water machine criteria
- [ ] Acidified white rice preparation criteria
- [ ] Facility layout and equipment specifications
- [ ] Existing facilities and equipment

#### 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, unsalted 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

**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

**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

**Violations/Comment(s)**

*34F Noted cottage cheese at 43°F up to 44°F. Both had come from Quick Bar cart and were being dished up for resident snack. All refills were kept in 41°F or below. Critical (Product was immediately discarded). Corrected.*

*32D Dressing in bottle with unknown substance on shelf across from grill label products. Critical (Product was discarded). Corrected.*

*436E Spoons and utensils in drawers across from grill stored with handles in different directions. Could be handled in the same direction so that food contact surface is not touched by employees.*

---

**Inspected by**

[Signature: T. Wolfe]

**R.S/SIT #**

2534

**Licensor**

DCHD

**Received by**

[Signature: B. Beck]

**Title**


distribution: Top copy—Operator, Bottom copy—Local health department

pg 1 of 1
Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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<td>150</td>
<td>7-26-18</td>
</tr>
<tr>
<td>Address</td>
<td>Category/Descriptive</td>
<td>Inspection time (min)</td>
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<tr>
<td>1315 Kitchen Aid Way</td>
<td>CS</td>
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<td>Comments:</td>
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<tr>
<td>Trilogy Health Services</td>
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- **34F** Noted Cottage Cheese at 43°F/ Yogurt at 44°F Maintain foods <41°F
  Both items were discarded (Correct)

- Employees were informed of health policy on reportable symptoms.

- Observed proper glove use of employees preparing watermelon and vegetables. Also, employee used gloves with soiled dishes and washed hands prior to handling sanitized dishes.

- PIC knowledge of about reheating temperatures, cooling/thawing practices, and thermometer calibration. Gravy is reheated.

- Suppliers: GF&S and Piazza Produce

- Records taken daily of foods held in steamtables & refrigerated drinks. Also, sanitizer concentrations & refrigeration units.

- No unpasteurized product offered due to susceptible population.

- Excellent date marking practices of RTE/TCG Foods

- \[36°F \] 2 door beverage unit \[37°F \] Prep Fridge 37°F

### Temperature Log

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
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<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cottage Cheese</td>
<td>Preparation</td>
<td>43°F</td>
<td>Yogurt</td>
<td>Preparation</td>
<td>44°F</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>Storage</td>
<td>37°F</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Note:** No foods hot holding/reheating for cooling at the time of inspection.

**Signed by:** Carrie Winkle

**R.S./SIT#:** 2534

**Licensor:** DC-1D

**Received by:** [Signature]

**Title:**

**Phone:**

HEA (Rev. 5/95) 2/12 Ohio Dept. of Health Distribution: Top copy—operator. Bottom copy—Local health department.