

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 7-26-18
Address 1315 Kitchen Aid Way Greenville		Category/Descriptive C45		
License holder Triology Health Service LLC		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"/> Precicensing <input type="checkbox"/> Consultation <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
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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
<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

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

*** 2.4A2** At least one employee has supervisory ^{responsibility} shall obtain a level 2 certification from ODH.

Violation(s)/Comment(s)

*** 34 F** Noted cottage cheese at 43°F yogurt at 44°F. Both had come from salad bar cart and were being dish'd up for resident snack. All RTE/RCS foods shall be kept 41°F or below. Critical (Product was immediately discarded) - Corrected

*** 32D** Dressing like bottle with unknown substance on shelf across from grill. Label prohibits when at or their original containers to prevent misuse. Item was discarded. - Corrected

4.86 - Scoops & utensils in drawers across from grill stored with handles in different directions. Store with handles in the same direction so that food contact surface is not touched by employees.

Inspected by Carnie Wilham	R.S./SIT # 2534	Licensors DC HD
Received by Brian Mark	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Village Green Health Care Center	License number 15D	Date 7-26-18
Address 1315 Kitchen Aid Way	Category/Descriptive C45	
License holder Triology Health Service LLC	Inspection time (min)	Travel time (min)

Comments:

- # **3.4F** Noted Cottage cheese at 43°F / yogurt at 44°F Maintain foods < 41°F
Both items were discarded (Corrected)
- + **I.** New employees are informed of health policy & reportable symptoms.
- + **III.** Observed proper glove use of employees prepping watermelon and vegetables. Also employee used gloves with soiled dishes and washed hands prior to handling sanitized dishes.
- + **IV** PIC knowledgeable about reheating temperatures / cooling / thawing practices and thermometer calibration. Gravy is reheated
- + **V** Suppliers GFS and Piazza Produce
- + **VI** Records taken daily of foods hold in steam tables & refrigerated drinks
Also sanitizer concentrations & refrigeration units.
- + **IX** No unpasteurized product offered due to susceptible population
- + **XII.** Excellent date marking practices of RTE / TCS foods
Walk-in 36°F 2 door beverage unit 37°F ~~prep~~ ^{Salad} prep fridge 37°F

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
Cottage cheese	preparation	43°F			
Yogurt	preparation	44°F			
tomatoes	storage	37°F			
Note:		No foods hot holding / reheating / or cooling at the time of inspection			
Inspected by Carrie Wilton		R.S./SIT# 2534	Licensor DCHD		
Received by [Signature]		Title		Phone	