## State of Ohio

## Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

|       |                             |   | <b>A</b>                                   |   |                       |          | License Number   |           | Date                                   |  |  |
|-------|-----------------------------|---|--|---|-----------------------|----------|--|-----------|--|--|--|
| Na    | ame of facility             |   | Check                                      | ieck one<br>iec∧ □ □□□□   |                       |          |  |           |  |  |  |
|       | Village of V                | lersailles swimming Pool Por<br>land Drive  | CESS                                       | <u>101</u>  |                       |          | 195  |           | 7-19-19                                |  |  |
| A     | ddress                      | J   | City/Z                                     | City/Zip Code   |                       |          |  |           |  |  |  |
| ١.    | 448 Uland                   | land Onive  | 1/   | Versailles /45380   |                       |          |  |           |  |  |  |
| l I i | cansa haidar                |   | Inspe                                      | ctio  | n Time                |          | vel Time   | Ca        | tegory/Descriptive                     |  |  |
|       | 1/1/2 - 0                   | Versailles  |  | 1   | $\cap$                | =        |  |           |  |  |  |
|       |                             |   |  | 1   | <u> </u>              |          |  | (         | 235                                    |  |  |
| h     | pe of Inspection (chec      |   |  |   |                       |          | Follow up date (if required                              | d)        | Water sample date/result (if required) |  |  |
| 200   |                             | Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation     | ince Re                                    | viev  | v 🗆 Follow u          | qı       |  |           | (ii required)                          |  |  |
| _     |                             |   |  |   |                       |          |  |           |  |  |  |
|       |                             | FOODBORNE ILLNESS RISK FACTO  | RS A                                       | ND  | PUBLIC H              | IEAL     | TH INTERVENTION  | S         |  |  |  |
| N     | fark designated complia     | ance status (IN, OUT, N/O, N/A) for each numbered it  | tem: IN:                                   | ≕in   | compliance (          | OUT=     | not in compliance N/O=not                                | ot o      | oserved N/A=not applicable             |  |  |
|       |                             | Compliance Status   |  | Compliance Status   |                       |          |  |           |  |  |  |
|       |                             | Supervision   |  | Time/Temperature Controlled for Safety Food (TCS food)            |                       |          |  |           |  |  |  |
|       | (                           | Person in charge present, demonstrates knowledge, a   | nd   | TUO II NICE   |                       |          |  |           |  |  |  |
| 1     | MIN DOUT DNA                | performs duties   |  | 23  |                       |          | Proper date marking and                                  | disp      | position                               |  |  |
| 2*    | √DIN □OUT □ N/A             | Certified Food Protection Manager   |  | 24  | □ IN □ OI             |          | Time as a public health as                               | ntro      | : procedures & records                 |  |  |
|       | Bhase San B                 | Employee Health   |  | 24 Jan/A □ N  |                       | /O       | Time as a public health control: procedures & records    |           |  |  |  |
| 3     | Malin □out □ N/A            | Management, food employees and conditional employee   | ;  |   |                       |          | Consumer Advis   | ory       |  |  |  |
|       | , -                         | knowledge, responsibilities and reporting   |  | 25  | 15 IN I OUT           |          | Consumer advisory provided for raw or undercooked for    |           |  |  |  |
| 5     | Man □ OUT □ N/A             | Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever | nts  |   |                       |          | <br>  Highly Susceptible Po                              | stinge    |  |  |  |
| J     |                             | Good Hygienic Practices   | 1110                                       |   | Пи По                 | I IT     | 1  |           |  |  |  |
| 6     | NO DOUT DO                  |   |  | 26  | N/A                   | J.       | Pasteurized foods used;                                  | proh      | ibited foods not offered               |  |  |
| 7     | N/O I TUO II NI             | No discharge from eyes, nose, and mouth   |  |   |                       |          | Chemical   |           |  |  |  |
|       | Pi                          | reventing Contamination by Hands  |  | 0.7   |                       | UT       | Food additives, approved                                 | í ani     | I proporty upod                        |  |  |
| 8     | DN DOUTDNO                  | Hands clean and properly washed   | ŀ  | 27  | >□N/A                 |          | Food additives: approved                                 | and       | properly used                          |  |  |
|       | $\sim$                      |   |  | 28  | DOUT NED¢             |          | Toxic substances properly identified, stored, used       |           |  |  |  |
| 9     | DN/A DUT                    | No bare hand contact with ready-to-eat foods or approved alternate method properly followed       |  |   | □N/A                  |          |  |           |  |  |  |
|       |                             |   |  |   |                       | C        | onformance with Approve                                  | rocedures |  |  |  |
| 10    | N/A □ TUO□ N/A              | Adequate handwashing facilities supplied & accessible   | !  | 29  |                       | UT       | Compliance with Reduced                                  | d Ox      | ygen Packaging, other                  |  |  |
|       |                             | Approved Source   |  | 23  |                       |          | specialized processes, ar                                | nd H      | ACCP plan                              |  |  |
| 11    | סוים מוים                   | Food obtained from approved source  |  | 30  | □IN □OU<br>NA □ NØDEN | UT<br>/O | Special Requirements: Fre                                | esh .     | Juice Production                       |  |  |
| 12    | □IN □ OUT<br>□N/A 12 3 N/O  | Food received at proper temperature   |  |   |                       |          |  |           |  |  |  |
| 13    | 8                           | Food in good condition, safe, and unadulterated   |  | 31 IN II OUT  |                       |          | Special Requirements: Heat Treatment Dispensing Freezers |           |  |  |  |
|       | □IN □ OUT                   | Required records available: shellstock tags, parasite   |  |   | ПІМ ПО                |          | Special Regularments Cu                                  |           | - Dracecing                            |  |  |
| 14    | MANA □ N/O                  | destruction   |  | 32  | y⊒nn □ N/             | 0        | Special Requirements: Cu                                 | Ston      | i Processing                           |  |  |
|       | I.                          | Protection from Contamination   |  | 33  |                       |          | Special Requirements: Bu                                 | ılk W     | ater Machine Criteria                  |  |  |
| 15    | Man □ OUT                   | Food separated and protected  |  |   | MN/A □ N/             | /O       |  |           |  |  |  |
|       | □N/A □ N/O                  |   |  | 34  |                       |          | Special Requirements: Ac                                 | idifie    | d White Rice Preparation               |  |  |
| 16    |                             | Food-contact surfaces: cleaned and sanitized  |  |   | Sen/A In/             | /O       | Criteria   |           | •                                      |  |  |
| 17    | ABIN COUT                   | Proper disposition of returned, previously served,  |  | 35  |                       | UT       | Critical Control Point Inspe                             | aatia     |  |  |  |
| 1:1   |                             | reconditioned, and unsafe food  |  | 33  | <b>y</b> ⊠:N/A        |          | Childar Control Foint hispe                              |           |  |  |  |
|       | Time/Tempe                  | rature Controlled for Safety Food (TCS food)  |  | 36  | □IN □ O               | UT       | Process Review   |           |  |  |  |
| 18    | □IN □ OUT<br>□N/A V⊋rNjjo   | Proper cooking time and temperatures  |  | H   | N/A                   |          |  |           |  |  |  |
|       |                             |   | $\dashv$                                   | 37  | y⊠Ñ/A                 | UT       | Variance   |           |  |  |  |
| 19    | □ IN □ OUT<br>□ N/A \□ 13/O | Proper reheating procedures for hot holding   |  | $\sqcup$  | SPIMIU                |          |  |           |  |  |  |
|       |                             |   |  |   |                       |          |  |           |  |  |  |
| 20    | □IN □OUT                    | Proper cooling time and temperatures  |  | Risk factors are food preparation practices and employee behavior |                       |          |  |           |  |  |  |
|       | >DIN DOUT                   |   |  |   |                       |          | s the most significant co                                | ontr      | buting factors to                      |  |  |
| 21    |                             | Proper hot holding temperatures   |  |   | odborne illn          |          |  | L         |  |  |  |
|       |                             |   |  |   |                       |          | rventions are control m                                  | eas       | ures to prevent foodborne              |  |  |
| 22    | □ IN 🏚 OUT □N/A             | Proper cold holding temperatures  | olding temperatures     illness or injury. |   |                       |          |  |           |  |  |  |

## State of Ohio

## Food Inspection Report

|                  | <u> </u>   |         |                               | Authority: Chapters 3/1/ ar                               | d 37               | 15 C   |                      |  |          |              |  |  |
|------------------|--|---------|-------------------------------|---|--------------------|--|----------------------|--|----------|--------------|--|--|
| Name o           | f Facility   |         |                               |   | _                  |  | Туре                 | e of Inspection Date                                 |          | c /          |  |  |
| Vi//             | age on V   | ers     | aille                         | s Swimming Pool   | 6                  | 1760   | ession SI            | and Standard !                                       | 7.19     | 17           |  |  |
|                  | 10   |         |                               | J   |                    |  |                      |  |          |              |  |  |
| 375              |  |         | 4.                            | GOOD RETAI  | _ PR/              | ACTI   | CES                  |  |          |              |  |  |
|                  | Good Retail  | Practic | ces are p                     | preventative measures to control the inti                 | oducti             | ion of   | pathogens, cher      | micals, and physical objects into foods.             |          |              |  |  |
| Mark             | designated compl   | iance s | tatus (IN                     | , OUT, N/O, N/A) for each numbered item:                  | IN=in              | compl  | iance OUT=not in     | compliance N/O=not observed N/A=not                  | applice  | able         |  |  |
|                  |  | S       | Safe Food                     | I and Water   |                    |  | U                    | tensils, Equipment and Vending                       |          |              |  |  |
| 38 🗆             | AKAME,TUO □ NI   | □ N/O   | Pasteuri                      | ized eggs used where required                             | 5                  | 4 17   | ÎN 🗆 OUT             | Food and nonfood-contact surfaces cleans             | ble, pro | perly        |  |  |
|                  |  |         |                               |   | 4 F                | · /~   |                      | designed, constructed, and used                      |          |              |  |  |
| 39 🔼             | DUT □ OUT  | -       |                               | and ice from approved source                              | 5                  | 5  | ÎN 🗆 OUT 🗆 N/A       | Warewashing facilities: installed, maintained strips | l, used; | test         |  |  |
|                  |  | Foo     |                               | erature Control   |                    | as A   | IN 🗆 OUT             | •  |          |              |  |  |
| 40 🗖             | IN OUT N/A J   | À N/O   |                               | cooling methods used; adequate equipment erature control  | 5                  | ρ ( <mark>⊸[≖</mark> ]   | IN [] OUT            | Nonfood-contact surfaces clean  Physical Facilities  |          |              |  |  |
|                  |  |         |                               |   |                    | 1  |                      |  |          |              |  |  |
| ļ                | IIN □ OUT 函称A □ N/O Plant food properly cooked for hot holding   |         |                               |   |                    | 57 🖃 OUT 🗆 N/A Hot and cold water available; adequate pressure |                      |  |          |              |  |  |
| 42 🗆             | IN OUT ON/A  | ¶⊋N/O   | Approve                       | d thawing methods used                                    | 5                  | 58 SN DOUT DN/A Plumbing installed; proper backflow devices    |                      |  |          |              |  |  |
| 43               | A/N 🗆 TUO 🗆 N/A  |         | Thermoi                       | meters provided and accurate                              | 5                  | 59 ☑ N □ OUT □ N/A Sewage and waste water properly disposed    |                      |  |          |              |  |  |
|                  |  |         | Food Id                       | entification  | 6                  | 0 周  | IN OUT N/A           | Toilet facilities: properly constructed, supplied    | , cleane | d ·          |  |  |
| 44               | TUO 🗆 🕅  |         | Food pr                       | operly labeled; original container                        | 6                  | 1 🚉  | DN □ OUT □N/A        | Garbage/refuse properly disposed; facilities m       | aintaine | d            |  |  |
|                  |  | Prevent | tion of F                     | ood Contamination   | 6                  | 2 🖼  | IN 🗖 OUT             | Physical facilities installed, maintained, and c     | ean      |              |  |  |
| 45               |  | •       |                               | rodents, and animals not present/outer                    | F                  | 3 .51  | IN 🗖 OUT             | Adequate ventilation and lighting; designated        | areas u  | sed          |  |  |
|                  |  |         |                               | s protected<br>ination prevented during food preparation, | $+\vdash$          | ويعد ن   | ,,,                  | , addate formation and agrange acceptation           |          |              |  |  |
| 46 🗆             | TUO 📆 NI   |         | ł                             | & display   | _                  | 64 <b>(</b>  | IN □ OUT □N/A        | Existing Equipment and Facilities                    |          |              |  |  |
| 47 <b>&gt;</b> E | IN 🗖 OUT   |         | Persona                       | l cleanliness .   |                    |  |                      |  |          |              |  |  |
| 48 📆             | I A/N D TUO D NI   | □ N/O   | Wiping                        | cloths: properly used and stored                          |                    |  |                      | Administrative                                       |          |              |  |  |
| 49 🗆             | IN 🔲 OUT 🗖N/A [  | ⊐ N/O   | Washing                       | g fruits and vegetables                                   |                    | 5 0  | IN □ OUT ☐ NI        | 901:3-4 OAC  |          |              |  |  |
|                  | 1  | P       | roper Us                      | e of Utensils   |                    | "  | п п оот п т          | 001.0 4 07.0   |          |              |  |  |
| 50 📶             | I ANN 🗆 TUO 🗖 MÍL  | □ N/O   | In-use u                      | itensils: properly stored                                 | 6                  | 6  | N □ OUT □N/A         | 3701-21 OAC  |          |              |  |  |
| 51 / 🗇           | ÎN 🗆 OUT 🗀 N/A   |         |                               | , equipment and linens: properly stored, dried,           | 1                  | 4  |                      |  |          |              |  |  |
|                  | <u> </u>   |         | handled                       |   |                    |  |                      | -  |          |              |  |  |
|                  | IN OUT ON/A  |         |                               | se/single-service articles: properly stored, used         | 41                 |  |                      |  |          |              |  |  |
| 53               | IN OUTSETWA I  | _1 M/O  | Slasn-re                      | esistant and cloth glove use                              |                    |  |                      |  |          |              |  |  |
|                  | de la companya da la |         |                               | Observations and  |                    |  |                      |  |          |              |  |  |
| item No          | o. Code Section  | Priori  | ∵wark <i>&gt;</i><br>ty Level | ⟨" in appropriate box for COS and R: COS=cc   Comment     | rrected            | i on-si  | te curing inspection | 1. R=repeat violation                                | cos      | R            |  |  |
| 22               | 3 WF   |         | 70                            | Stiding Hingeral  | Sar                | 7/1  | wit hol              | dina at least.                                       |          |              |  |  |
| ())()            | 10   |         | .=                            | 7 0011/2 08 60  | 1/1/1              |  | MIS                  | 1 8 12   |          |              |  |  |
|                  |  |         |                               | Tubalacida C Vall   | CALA               |  | JAMAS ON             | Candod la  |          |              |  |  |
|                  |  | 1       |                               | HILL CLADIOS VOIL   |                    |  | THE CAIS             | araca py   |          |              |  |  |
|                  |  |         |                               | The Pic at him  | $\frac{\nu}{2}$    | 4)-  | 11111001             | ron aug 13   | +        | <del> </del> |  |  |
|                  |  |         |                               | THURY YIOIAITIA   | UP.                | CU   | T abov               | e III F. PIEUSE                                      |          |              |  |  |
|                  |  |         |                               | LEPAIR Unit 18  | <u>AO</u>          |  | 701 US               | 2 41151  |          |              |  |  |
|                  |  |         |                               | nolding HIF OF  | = D                | 010  | DU. FAC              | ilitu - Mer morres                                   |          |              |  |  |
|                  |  | 1       |                               | in unit chowe   | 2                  | LP   | 3F. Dis              | scussed  |          |              |  |  |
|                  | mutingly minitaring cold hilding   |         |                               |   |                    |  |                      |  |          |              |  |  |
|                  | Unite for appropriate to magnetic  |         |                               |   |                    |  |                      |  |          |              |  |  |
|                  |  |         |                               | Dielo Manina  | ر) از از<br>د ادرا | 1710<br>1007   | NAC TO IN            | HACKOUNE OF  | P        |              |  |  |
|                  |  |         |                               | TVIP /W9110   | <u> </u>           | 111  | JULIU IVI            | C.S. IVI VIIIICASZ                                   |          |              |  |  |
| ///              | 120  | A       | 10                            | Obcaraed a stra   | 10                 | 1-0  | in a A               | -0.00 Lun  |          | _            |  |  |
| 710              | 3.02   | <b></b> | //                            | Chrocka preize  | 65                 | pl   | 1/19 2/0             | ica III a  |          |              |  |  |
| ļ                |  |         |                               | DO. NON TOUCAY  | ad                 | e,   | MA. L                | 115 CUSSEQ   |          |              |  |  |
|                  |  |         |                               | TOOK Shall be   | 2 (                | 7  | 1904 10              | TODO GIUCLE  |          |              |  |  |
| Person           | in Charge  |         |                               | containers or   | bac                | 15   | , the                | Date:  |          |              |  |  |
| 9                | Deather  | (10     | eur                           | <b>ソ</b>  |                    |  |                      | 7/19/19  |          |              |  |  |
| Sanitar          | ian,   |         | \ Z                           | 1 0.1   |                    |  | Ligensor: 7          |  |          | -            |  |  |
| JY               | WAGA   |         | 9                             | HUEL  |                    |  | 11)(1                | 71-)   |          |              |  |  |
| PRIOR            | ITY LEVEL: C =   | CRITIC  | CAL N                         | C = NON-CRITICAL  |                    |  |                      | Page of of   |          |              |  |  |

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)