#### State of Ohio

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

N	ame of facility		Oh a ala	Oleania			Tile-		1		
	•	-		Check one ☑ FSO □ RFE			License Number		Date		
_	101- Village	2)16015	<u> </u>				166 10/11/		10/11/22		
^	ddress		City/State/Zip Code								
_	3/5 5. rv Icense holder	lain	New Medison								
L			Inspection Time			Trav	·		ategory/Descriptive		
	Board of	Education	t	45			30		61616		
Type of Inspection (check all that apply)					<u> </u>		Follow up date (if required	~. 	NC4S		
☑ Standard					w 🛘 Follow up	.	onow up date (ii requirec	4)	Water sample date/result (if required)		
_	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							,		
ECODROPNE II LNESS PICK FACTORS AND BURNE											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Mark designated compliance status (IN, OUT, N/O, N/A) for each number of the IN.											
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable											
\$-360 <u>-</u>	1 ac 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Compliance Status	37.37	Compliance Status							
2.00		Supervision	170			Food (TCS food)					
1	□ IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	d	23	□ IN 図 OUT		Proper date marking and	disp	osition		
2	⊠IN □OUT □ N/A	Certified Food Protection Manager	No.	24	N □ OUT		Time as a nublic health cor	ntrol	r procedure - 0		
		Employee Health	2012 L		□N/A □ N/O	1,30,2%-	Time as a public health cor		procedures & records		
3	□ N/A □ OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	lΓ	25	IN □ OUT	1,910,000	Consumer Adviso	7).(0,00			
4	I I I OUT □ N/A	Proper use of restriction and exclusion		20	□N/A		Consumer advisory provid	led	for raw or undercooked foods		
5	□ IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even	s	York Mary			Highly Susceptible Pop	pula	tions		
6	☑ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use		26	IIIN □ OUT □N/A		Pasteurized foods used; p	bited foods not offered			
7	☑ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth				Chemical					
	P	reventing Contamination by Hands	500 P		☑ IN ☐ OUT	-	Onomical	d at a			
8	□ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved and properly used				
9	☑IN □ OUT □N/A □ N/O	alternate method properly followed					oxic substances properly identified, stored, used				
10	☑IN □OUT □ N/A	A Adoquato handre-ti f100 U. La					nformance with Approved	CAMP OF TA	the contract of the contract o		
	TOTAL TOTAL	Approved Source	2	29	□IN □OUT ,⊒N/A	<ul> <li>Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</li> </ul>					
11	☑IN □ OUT	Food obtained from approved source			□ IN □ OUT						
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		30	⊠N/A □ N/O	_	Special Requirements: Fres	sh Ji	uice Production		
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□ IN □ OUT ☑N/A □ N/O	_	Special Requirements: Heat Treatment Dispensing Fr				
14	□N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	32	□ IN □ OUT □ N/A □ N/O		Special Requirements: Cus	tom	Processing		
		Protection from Contamination		33	□ IN □ OUT	T	Special Requirements: Bulk	CMA	tor Machine Cult		
15	☐ IN ☐ OUT	Food separated and protected		-	□N/A □ N/O	-					
16	☑>IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	34	□ IN □ OUT □N/A □ N/O		Special Requirements: Acid Criteria	dified	White Rice Preparation		
17	N D OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□ IN (Ū OUT) ⊠N/A	)	Critical Control Point Inspec	ction			
21	Time/Tempe	rature Controlled for Safety Food (TCS food)			□ IN □ OUT	_	D		·.		
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	3	+	⊠N/A	-	Process Review				
19	□ IN □ OUT □N/A 및 N/O	Proper reheating procedures for hot holding	3	7	□IN □ OUT ☑N/A		Variance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□ IN □ OUT □N/A □,N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.							
22	□ OUT □ N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

#### State of Ohio

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

Type of Inspection

Date

	Tri-Willege	Sc	10015				Standard	10/11/2	2.2		
18		Periodical de		GOOD RETAIL		edero.			Tuest State	0.034, 23.89	
	ist is with the delication and the delication with the second state.	LIFERENCE COLD PROPERTY		reventative measures to control the intro	CARREST RELEASE		chemicals and physical objects in	oto foode			
Mark d				OUT, N/O, N/A) for each numbered item: In					applica	able	
				and Water			Utensils, Equipment and Vending				
38 ४□ 1	N □ OUT □N/A	□ N/O	Pasteuriz	zed eggs used where required	54	TUO 🗆 NI 🗔<	Food and nonfood-contact surfa- designed, constructed, and used	ces cleanab	le, pro	perly	
39 ⅓⊡ I	N □OUT □N/A	no region by the second	Water ar	and ice from approved source  55 II IN OUT NA Warewashing facilities: installed, in						test	
		Fo		rature Control		,	strips				
40 IN OUT NA NO Proper for tem			Proper of for tempe	ooling methods used; adequate equipment erature control	56	N□ OUT	Nonfood-contact surfaces clean Physical Facilities	Nonfood-contact surfaces clean  Physical Facilities			
41 □ IN □ OUT □N/A □ N/O Plant fo			Plant foo	d properly cooked for hot holding	57	™ IN □ OUT □	IN/A Hot and cold water available; ad	Hot and cold water available; adequate pressure			
42 🗆 II	N □ OUT □N/A<[	□ N/O	Approved	d thawing methods used	58	≯□ IN □OUT	Plumbing installed; proper back	Plumbing installed; proper backflow devices			
43 ×□ Ⅱ	N 🗆 OUT 🗆 N/A		Thermon	neters provided and accurate		□N/A □ N/O					
			Food Ide	entification	IN/A Sewage and waste water properly	disposed					
44 \□	N 🗆 OUT		Food pro	operly labeled; original container 60 □ IN □ OUT □			A Toilet facilities: properly constructed, supplied, cleaned				
		Preven	ition of Fo	od Contamination	IN/A Garbage/refuse properly disposed;	Garbage/refuse properly disposed; facilities maintained					
45 🖒 🛭	N 🗆 OUT			rodents, and animals not present/outer s protected 62 ½□ IN □ 0			Physical facilities installed, mainta	ined, and cle	an; do	gs in	
46 🗆	 V∕⊡ OUT			nation prevented during food preparation,		□N/A □ N/O	outdoor dining areas				
	N 🗆 OUT 🗀 N/A		storage &	display cleanliness	63	☐ IN ☐ OUT	Adequate ventilation and lighting;	designated a	nated areas used		
	A/N D TUO D N	□ N/O		loths: properly used and stored	64	N□ N□ OUT □			_		
49 ⊀⊡ Ⅱ	N 🗆 OUT 🗆 N/A [	□ N/O	Washing	fruits and vegetables			N/A Existing Equipment and Facilities  Administrative				
Proper Use of Utensils				of Utensils							
50 N OUT NA NO In-use utensils: properly stored						│ │ IN │ OUT)□	IN/A 901:3-4 OAC				
51 IN OUT ONA Utensils, equipment and linens: properly stored, dried, handled				equipment and linens: properly stored, dried,	66	)□ IN □ OUT □	IN/A 3701-21 OAC				
52 🗇 IN 🗆 OUT 🗀 N/A Single-use/single-service articles: properly stored, used											
53 🖺 1	53 C IN OUT N/A N/O Slash-resistant, cloth, and latex glove use										
			Mark "X"	Observations and C in appropriate box for COS and R. COS=corr							
Item No.   Code Section   Priority Level   Comment							12.7439111.79F-94 Ellefsel	cos	R		
23	3.4G			Observed a container	ð	lettuce	in cold holding un	it w	ΥΠ		
				NO COR			<u> </u>				
	Disserved Crutons in dry Storage area w/ no dore							л ж			
						3(0)	· vy no acu		XLI		
46	3.26	NC	c	Observed contons in de	., (	Chattage -	100 Charles I day				
162				77	7	0	TECH ( JULIE )   JULIE				
17	3.61	-(-	-	Observed a denied can	10	due Sto	1661 6166		≻□		
13 3.16 NC				Observed a dented can in dry storage area  Critical Control Point							
3.46				VI. Time / Temperance Controlled Salety Food							
23 346 6			ura 24'	Observed a continer of letture in cold holding unit							
	3-11-	fel-									
				Opseived Courts of the classes							
Observed Coutons in dry storage arec if no deix								归			
Da '	010-1-1-						next page				
Person in Charge  Date:  10/11/22  Sanitarian  Carry  Contro											
Sanitaria	n de l	$0^{-}$		Ø		Licensor:					
	,,						<u> </u>				
PRIORIT	PRIORITY LEVEL: $C = CRITICAL$ $NC = NON-CRITICAL$ Page $2 \text{ of } 3$								_		

Name of Facility

### State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code...

Name of	Date						
Trivillage Schools Standard							
			Observations and Corrective Actions (continued to the continued to the con				
Item No.	Code Section	Mark-"X Priority Level	in appropriate box for COS and R: COS=corrected on-site during inspection	n <b>R</b> =repeat violation			
IXOM IVO	Out Contin	THOTHY ECVO				cos	R
1 "7		and the second second	Observed dested can be de	to the parameter of the			
		<u> </u>		1 101102 010100			
13	3.16	AJC.	V. Food from Approved Source			E)	
		I de la constanta de la consta	V. Food from Approved Source				
			Observed a dental can in any	Storare area			· 🗆
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Person in Charge Date: Sanitarian: Licensor: DCHO

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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