State of Ohio

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

						Check one □ FSO □ RFE			License Number	Date			
Village of Versaille acol -							□ RFE		195	15-22-24 T			
Ac	ldress	1/1		1. 1 1	City/Sta	ity/State/Zip Code							
		J.	12	codlapa at		KNSOMB, OH 45580							
Lie	cense h	older			Inspect	ection Time Travel/T			Time Category/Descriptive				
١	L.O.	10,0	iP.	ct versions		2.	\mathcal{O}		(15)	1 AK. 25			
Ту	pe of I			k all that apply)					Follow up date (if required)	Water sample date/result			
1	Śtanda Foodba			Control Point (FSO)	ance Revi	ew	☐ Follow up	р		(if required)			
	roodbo	JITIE L.	30 Day	□ Complaint □ Pre-licensing □ Consultation									
	i de la			FOODBORNE ILLNESS RISK FACTO	RS AN	D F	PUBLIC H	EAL	TH INTERVENTIONS				
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													
				Compliance Status		Compliance Status							
	i jak			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	ΔΊΝ	N ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties				23 NO OUT Proper date marking and disposition							
2	□IN					24 ☐ IN ☐ OUT ☐ OUT ☐ OVA ☐ N/A ☐ N/O ☐ Time as a public health control: procedures & reco							
				Employee Health Management, food employees and conditional employee	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				 				
3	/DIN	DOUT	□ N/A	knowledge, responsibilities and reporting	2	_	□IN □ OU	JT					
4	☑IN	DOUT		Proper use of restriction and exclusion	L		⊡N/A	muners	Consumer advisory provided for raw or undercooked foo				
5	□IN	□ OUT	∐ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts [⊒IN □ OU	IT	Highly Susceptible Popu				
6	□IN	□ OUT	□ N/O	Proper eating, tasting, drinking, or tobacco use	2		□N/A	, ,	Pasteurized foods used; pro	ohibited foods not offered			
7	□IN			No discharge from eyes, nose, and mouth					Chemical				
8	□IN		□ N/O	eventing Contamination by Hands Hands clean and properly washed	2	77 L	□IN □ OU ⊡N/A	JΤ	Food additives: approved a	nd properly used			
9		IIN □ OUT No bare hand contact with ready-to-eat foods or app IN/A □ N/O alternate method properly followed		ved 2	ו אי	⊒IN □ OU □N/A	ΙΤ	Toxic substances properly identified, stored, used					
							Co	onformance with Approved	Procedures				
10	,⊠IN		□ N/A	Adequate handwashing facilities supplied & accessible		aı	⊒IN □ OU ⊒N/A	T	Compliance with Reduced C	Oxygen Packaging, other			
11	ΠIN	OUT		Approved Source Food obtained from approved source			JIN DOU	т	specialized processes, and				
12	ÚΝ	□OUT		Food received at proper temperature	3	30	ZIN/A II N/C	, ,	Special Requirements: Fresh	n Juice Production			
	□N/A √□IN	□N/O □OUT		Food in good condition, safe, and unadulterated	3	31			Special Requirements: Heat Treatment Dispensing Freezers				
13		DOUT		Required records available: shellstock tags, parasite					-				
14		□N/O		destruction Protection from Contamination	3	2 1	☑N/A □ N/C)	Special Requirements: Custo	om Processing			
	ΠIN	□ OUT	(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)		3		⊒N/A □ N/C		Special Requirements: Bulk	Water Machine Criteria			
15	ĺN/A	□N/O		Food separated and protected			JIN 🗆 OU	т	Special Deguirements, Asidi	Start Miletta Dia a D			
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	3				Special Requirements: Acidi Criteria	ned white Rice Preparation			
17	ЫN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 1	⊒N/A □N/A □OU	Т	Critical Control Point Inspect	ion			
115		STATE OF THE PARTY	CLARK TELEFICIAL	ature Controlled for Safety Food (TCS food)	31		⊒IN □OU	T	Process Review				
18	∐IN □N/A	☐ OUT		Proper cooking time and temperatures		-+	□ N/A						
19		OUT		Proper reheating procedures for hot holding	3		IN DOU	I	Variance				
20		OUT		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
21		OUT		Proper hot holding temperatures	f								
22	ΩiΝ	□ OUT	□N/A	Proper cold holding temperatures									

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Na	me of Facility		1	Type of Inspection	Date	_								
	<u>Village</u>	<u>? a vorscillos volo</u>		I STAINCLOIM	3-77-09	/								
V														
(Boath III		GOOD RETAIL	THE PROPERTY OF STREET PARTY OF THE PARTY OF		The state of the s									
M	G000 Retall Practil ark designated compliance s	ces are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: II	oduction of pathogens,	, chemicals, and physical objec	ts into foods.									
10		Safe Food and Water	N-in compliance OUT	Utensils, Equipment and Venc	College State Co	le The								
38	□ IN □ OUT □N/A □ N/O		54 □ IN □ OUT	Food and nonfood-contact s	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
39	□ IN □ OUT □ N/A	Water and ice from approved source		Warawashing facilities, in the										
	Foo	od Temperature Control	55 IN I OUT [strips	strips									
40	.□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces c Physical Facilities										
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 🖾 IN 🗀 OUT 🛭	N/A Hot and cold water availabl	A Hot and cold water available; adequate pressure									
42	☑ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 .☑ IN □OUT	Plumbing installed; proper backflow devices										
43	□ IN □ OUT □N/A	Thermometers provided and accurate												
		Food Identification	59 🖆 IN 🗆 OUT 🛭	N/A Sewage and waste water pro	perly disposed									
44	□ IN □ OUT	Food properly labeled; original container	60 IN OUT	N/A Toilet facilities: properly cons	Toilet facilities: properly constructed, supplied, cleaned									
	Prevent	tion of Food Contamination	61 DIN DOUT	N/A Garbage/refuse properly dispo	Garbage/refuse properly disposed; facilities maintained									
45	☑ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, m outdoor dining areas	Physical facilities installed, maintained, and clean; dogs outdoor dining areas									
46	Ü IN □ OUT	Contamination prevented during food preparation, storage & display	63 🖫 IN 🗆 OUT	Adequate ventilation and link	45									
47	☐ IN ☐ OUT ☐ N/A ☐ N/O	Personal cleanliness Wiping cloths: properly used and stored		Adequate ventilation and ligh		:d								
49		Washing fruits and vegetables	64 DIN DOUT D		0 S									
		roper Use of Utensils		Administrative										
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 IN IOUT	ÍN/A 901:3-4 OAC										
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 11N 1 OUT 1]N/A 3701-21 OAC										
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used												
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use												
		Observations and C												
Iten	No. Code Section Priorit	Mark "X" in appropriate box for COS and R∈ COS=corn ty Level Comment	ected on-site during inst	pection R=repeat violation	L cos									
			(A)	Carl Sail	. /	R 🗆								
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		and the same of th												
Per	son in Charge	1 Och		Date:										
Fnv	ironmental Health Specialist			Oflatofa	25 mg									
IIV			Licensor:	DCF(0)										
PR	IORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL		Page	7_of /									

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)