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

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Name of facility				Check one			License Numl	oer !	Date				
to village summer rec			□ F80 □ RFE						10-11 W				
Address			City/S	City/State/Zip Code									
LUMBOURS BURY COVERNOUS RD			1.7	$V(\cdot)$	4ahs	127	L/VJ	OHC	[方 乏りて	,			
License holder			Inspection Time		Trav	/el Time	C	ategory/Descript	ategory/Descriptive				
VIT VILLOCH SAMMER ME				36			(2,6)		672				
Type of Inspection (check all that apply)				محرب محرر			Follow up date (if required)		Water sample date/result				
Type of inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variar				view	/ □ Follow up		ronon ap aato	(ii roquirou):	(if required)	auto/result			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
Supering.			75	DUBLIO III		THUTTON	ENTIONO						
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH 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 Supervision					Compliance Status Time/Temperature Controlled for Safety Food (TQS food)								
		Person in charge present demonstrates knowledge as			ПІМ ПОЦТ		Proper date marking and disposition						
	DIN OUT N/A	performs duties		23	□1Ñ/A □ N/C		Proper date m	arking and dis	sposition	<u> </u>			
2	□IN □OUT□N/A	Certified Food Protection Manager		24			Time as a pub	lic health contr	ol: procedures & re	cords			
	1	Employee Health											
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		□ім □ о∪	TAN	Gonst	ımer Advisor	l eabhle least i agus				
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	□N/A	'	Consumer adv	visory provided	d for raw or under	cooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		7		Highly Susc	eptible Popu	lations				
		Good Hygienic Practices		26	□IN □ OU	Т	Pasteurized for	ods used; pro	phibited foods not	offered			
6				20	□N/A		100	Chemical	1207-1170-1270	Establish Santan			
一	CLUMNIA THE RESIDENCE OF THE PROPERTY OF THE P	eventing Contamination by Hands			□IN □ OU	rios Li		Sileimeai	40 0 8 2 2 1 2 1 2 1 2 1 2 1 2 2 2 2 2 2 2 2				
8	DIN DOUT DN/O	Hands clean and properly washed		27	□N/A	ı	Food additives	s: approved ar	nd properly used				
		No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ved 28		DIN DOU	т							
9	DIN DOUT			28	.□N/A	Toxic substances properly identified, stored, u			entified, stored, use	∌d .			
	□N/A □ N/O	alternate method property followed				G	onformance wi	th Approved	Procedures				
10	□ N/A □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OU	T			xygen Packaging,	other			
	Called the Called State of	Approved Source			□N/A		specialized pr	ocesses, and	HACCP plan				
11	□IN □OUT □IN □OUT	Food obtained from approved source		30			Special Requir	ements: Fresh	Julce Production				
12		Food received at proper temperature	İ	-	OU OU								
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	"□N/A □ N/C		Special Requir	ements: Heat	reatment Dispensing Freezers				
14	DIN DOUT	Required records available: shellstock tags, parasite		32	□IN □OU		 Special Requir	ements: Custo	om Processing				
i de la composición dela composición de la composición de la composición dela composición dela composición dela composición de la composición de la composición de la composición dela composición de la composición dela c	. □N/A □N/O	destruction Protection from Contamination	ng ka		□N/A □ N/C								
*****	DIN DOUT	Protection from Contamination		33			Special Requir	ements: Bulk	Water Machine Cri	teria			
15	- N/A N/O	Food separated and protected		-			0		Y-1140 H				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requir Criteria	ements: Acidit	ied White Rice Pre	paration			
17	□N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU	Т	Critical Contro	Point Inspecti	íon	711 00111111111111111111111111111111111			
100	Time/Tempe	rature Controlled for Safety Food (TCS food)/-		<u> </u>	DIN DOU	т							
Line	DIN DOUT			36	□N/A	•	Process Revie	W		·			
18	□N/A □ N/O	Proper cooking time and temperatures		37	ПИ ПОЛ	Т	Variance						
19	DIN DOUT	Proper reheating procedures for hot holding		31	□Ŋ/A		variance						
<u> </u>	□N/A □ N/O												
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ri	sk factors a	re fo	od preparatio	n practices a	and employee b	ehaviors			
			-	tha	at are identifi	ed a	as the most significant contributing factors to						
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness.									
22		Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nam	e of Facility LOCO	e summer rec		'	Type of Ins	pection $1/2$	Date /	1-25				
L		·)										
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. 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												
Safe Food and Water Utensils, Equipment and Vending												
38	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54	□ IN □ OUT		and nonfood-contact ned, constructed, and		anable, pro	perly			
39	□ IN □ OUT □N/A	Water and ice from approved source	55	.⊠1N □ OUT □N	WAI.	Warewashing facilities: installed, maintained, used; test strips						
Santonia.	FO	od Temperature Control Proper cooling methods used; adequate equipment	56	□ IN □ OUT		Nonfood-contact surfaces clean						
40	D'IN OUT ON/A ON/O	for temperature control			Nacadic amazgrananasija	Physical Facilities						
41	☑ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □N	N/A Hota	A Hot and cold water available; adequate pressure						
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	1,000	Plumb	Plumbing installed; proper backflow devices						
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O									
		Food Identification	□ IN □ OUT □N	V/A Sewag								
44	□ IN □ OUT	Food properly labeled; original container	ntainer 60 🔲 IN 🗆			Toilet facilities: properly constructed, supplied, cleaned						
aces in	Preven	tion of Food Contamination	61 DIN DOUT		V/A Garba	Garbage/refuse properly disposed; facilities maintained						
45	☑ IN □ OUT	Insects, rodents, and animals not present/outer openings protected		.⊡ IN □ OUT □N/A □ N/O		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas						
46	☐ IN ☐ OUT ☐ N/A	Contamination prevented during food preparation, storage & display	63	,	Adequ	Adequate ventilation and lighting; designated areas used						
-		Personal cleanliness Wiping cloths: properly used and stored	64		N/A Existin	g Equipment and Facili	ties	7-40-1				
	☑ÍN □ OUT □N/A □ N/O	Washing fruits and vegetables	W G			Administrative						
	entimos propriedo por propried	Proper Use of Utensils				Adminstrative						
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65		N/A 901:3-	4 OAC						
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	OUT ON	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 Co	A	A CANADA CONTRACTOR OF THE CON		peat violation						
Item	No. Code Section Priori	ty Level Comment						cos	R			
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Person in Charge Date:												
Environmental Health Specialist Licensor:												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2												

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