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

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Na	ame of facility	11 151	Check		M BCC		License Number	֓֟֟֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓	Date つどつける / 1			
1/	illage la	rean Meally care		D-FSO □ RFE			1/5//		1/31/24			
À	1315 Ki	Telporard Way	Ĝ	Grpone (12 OH 45 33)								
-250	cense holder	1 1-4 C	Inspec	Inspection Time Tra			avel Time Category/Descri		gory/Descriptive			
	rilage to	Patty Services		00	/	L_,	10		<u>C41</u>			
	i	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Re	view	□ Follow up	p	Follow up date (if required		Water sample date/result (if required)			
E N	HOODBORNE ILLINESS RISKURACTORS AND RUBLIC 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		Compliance Status								
1	□IN □ OUT □ N/A	Supervision Person in charge present, demonstrates knowledge, a performs duttes			ZIMO OU)T	peralure/controlled (of Safety, Food (TCS rodd))					
2	.⊠M □ OUT □ N/A	Certified Food Protection Manager		24 DIN OUT Time as a public health control: proce				procedures & records				
		Averagement food employees and conditional employee					Gonstimar Advisory					
3	⊡IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es,	25 DIN DOU								
4	DIN DOUT DIN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal eve			□N/A	e de cione	Consumer advisory provided for raw or undercooked food Highly susceptible Populations					
5	Dew Cool Day	Court Welenic 2 rollices	1115		⊡ 1Ñ □ OU	遊機器 /T						
6	DIN DOUT DAYO	· · · · · · · · · · · · · · · · · · ·		26	Pasteurized foods used; prohibited							
7	□IÑ □OUT □ N/O			□N □OU	T.	annual ser de service al la companie de la companie						
8	□ IN □ OUT □ N/O					′1	Food additives: approved and properly used					
9	DÍN □ OUT	No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved				Toxic substances properly identified, stored, used					
_	FINE FORE FAMA					onizani nje u vanažavejtovi						
10 DIN DOUT DNA Adequate handwashing facilities supplied & accessible					29 OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11			30 PN DOUT		JT 2	Special Requirements: Fresh Juice Production						
12	I □IN □OUT □N/A.⊡N/O	Food received at proper temperature			IZIN/A LI N/O			· · · · · · · · · · · · · · · · · · ·				
13	,⊡N □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freezers					
14	JAMA LINO	Required records available: shellstock tags, parasite destruction			PEIN/A LI N/O				Processing			
	Ги Борт	Argestion from pontenination இது இது இது இது				JT O	Special Requirements: But	lk Waf	ter Machine Criteria			
15	□N/A □N/O	Food separated and protected			©N/A □ N/C □1N □ OU		Special Requirements: Aci	idifiad	White Dica Propagation			
16	.⊡NA □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DÑA DN∕)	Criteria	unied	write rice Preparation			
17	□N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOU DIÑ/A	ЛΤ	Critical Control Point Inspe	etion				
	//me/Tempe	Ature (cantrollection shiety, #0001)(#051(#0a));; e i 4		36	UÖ™, MI□	JΤ	Process Review					
18	□IN □ OUT □N/A □ ſŇ/O			\vdash	□N/A		TO SOUTH TO THE TOTAL THE TOTAL TO THE TOTAL TOTAL TO THE					
19	□IN □ OUT □N/A,□·N/O	Proper reheating procedures for hot holding		37	DIN, DOU DN/A	,ı	Variance					
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foc	dborne illne	res to prevent foodborne						
22	.⊠N □ OUT □ N/A	Proper cold holding temperatures		illness or injury.								

State of Ohio

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| Name of Facility | Type of Inspection | Date |
| Village Group | Moult 11 Care | Sunday (CP 7/31/24)

F	ole co		140100	- 1947 <u>), 19</u>									
				950 M	GOOD RETAIL					740£			
l M	orle de				preventative measures to control the intro , OUT, N/O, N/A) for each numbered item: If								
191	ain u	ssignated compila	Section 1999	and the second second	de la completa de la caración de la completa de la caración de la completa de la completa de la completa de la	N-III Q	The second secon	tensils, Equipment and Vending	Maria Cara and a contract	able			
				,,	J and Water zed eggs used where required	54		Food and nonfood-contact surfaces clear designed, constructed, and used	137 *** * **	operly			
					nd ice from approved source	55	√⊡ IN □ OUT □N/A	Warewashing facilities: installed, maintained, used; strips					
l l Propos					cooling methods used; adequate equipment	56	□'IN □ OUT	Nonfood-contact surfaces clean					
40 IN OUT N/A IN N/O Floper for temp			N/O	for temp	erature control	5		Physical Facilities	TO SAY	75			
41	41 IN OUT IN/A IN/O Plant fo			Plant fo	od properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available; adequate	pressure	yaya namas			
42	2 IN IN OUT IN/A IN/O Approv			Approve	d thawing methods used	58	.□ ÎN □OUT	Plumbing installed; proper backflow devi	ices				
43	(I),(I)	T□ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O						
9727. 12.67	Food Is			Food Id	entification	59	-⊠ IN □ OUT □N/A	Sewage and waste water properly disposed	1				
44	Al '⊡.	I 🗆 OUT		Food pr	operly labeled; original container	60	A/N D TUO D NI D.	Tollet facilities: properly constructed, supplied	ed, cleane	ed			
9 (4) (5) (5) (8) (6)		Pı	reventi	200	ood Contámination	61	Æ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities	maintaine	ed			
45					rodents, and animals not present/outer s protected	62	IN □ OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in			
46	□·IN	I 🗆 OUT			ination prevented during food preparation, & display	_	□N/A □ N/O						
47		OUT DN/A			I cleanliness	63	☐ N □ OUT	Adequate ventilation and lighting; designate	d areas u	used			
48 49					cloths: properly used and stored	64	N/N□ TUO □ ÑI □	Existing Equipment and Facilities					
49	989 389	OUT []N/A []	A	2000) fruits and vegetables			Administrative					
Proper Use of Utensils: 50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored						65	□ IN □ OUT □N/A	901:3-4 OAC					
51	 Jihn	I 🗆 OUT 🗆N/A			equipment and linens: properly stored, dried,	66	EÍN OUTONA	3701-21 OAC		<u> </u>			
52		OUT ON/A		handled Single-u	se/single-service articles: properly stored, used	90	I III II OOT LINA	3701-21 GAC					
53		OUT DN/A			sistant, cloth, and latex glove use								
33736 34736			2000 X		Observations and C	orre	ctive Actions						
					் in appropriate box for CQS and R COS≑corr	ected	on-site during inspection	n R≓repeat violation.					
lten	No.	Code Section I	Priority /	/ Level	Comment / A of a		/ / /		cos	R			
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1795 7.26 6 Observed eyes stare						619	boor below	in retrigion low	-⊡"				
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Pers	on in	Charge //		-/	<i>g</i>			Date:		1			
1 / L 2NHA 2/31/24													
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	March Cyps												
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PRIORITY LEVÉL: C= ÆRITICAL NO HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

NC= NON-CRITICAL

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