# Standard Inspection Report

**State of Ohio**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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### Name of facility

**VILLAGE CAFE**

### Address:

**CRIDERSVILLE, OH 45806**

5320 DIXIE HWY.

### License holder

**PRZ INVESTMENTS LLC**

### License number

16

### Date

03/07/2018

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### Type of visit (check)

- [ ] Standard
- [x] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Foodborne Complaint
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other

### Inspection Time (min)

75

### Travel Time (min)

15

### Follow-up date (if required)

I /

### Sample date/result (if required)

I /

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### 3717-1 OAC Violation Checked

**Management and Personnel**

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1</td>
<td>Employee health</td>
</tr>
<tr>
<td>2.2</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>2.3</td>
<td>Hygienic practices</td>
</tr>
<tr>
<td>2.4</td>
<td>Supervision</td>
</tr>
</tbody>
</table>

**Food**

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.0</td>
<td>Safe, unadulterated and honestly presented</td>
</tr>
<tr>
<td>3.1</td>
<td>Sources, specification and original containers</td>
</tr>
<tr>
<td>3.2</td>
<td>Protection from contamination after receiving</td>
</tr>
<tr>
<td>3.3</td>
<td>Destruction of organisms</td>
</tr>
<tr>
<td>3.4</td>
<td>Limitation of growth of organisms</td>
</tr>
<tr>
<td>3.5</td>
<td>Identity, presentation, on premises labeling</td>
</tr>
<tr>
<td>3.6</td>
<td>Discarding or reconditioning unsafe, adulterated</td>
</tr>
<tr>
<td>3.7</td>
<td>Special requirements for highly susceptible populations</td>
</tr>
</tbody>
</table>

**Equipment, Utensils, and Linens**

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
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<tbody>
<tr>
<td>4.0</td>
<td>Materials for construction and repair</td>
</tr>
<tr>
<td>4.1</td>
<td>Design and construction</td>
</tr>
<tr>
<td>4.2</td>
<td>Numbers and capacities</td>
</tr>
<tr>
<td>4.3</td>
<td>Location and installation</td>
</tr>
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</table>

**Physical Facilities**

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>5.0</td>
<td>Water</td>
</tr>
<tr>
<td>5.1</td>
<td>Plumbing system</td>
</tr>
<tr>
<td>5.2</td>
<td>Mobile water tanks</td>
</tr>
<tr>
<td>5.3</td>
<td>Sewage, other liquid waste and rainwater</td>
</tr>
<tr>
<td>5.4</td>
<td>Refuse, recyclables, and returnables</td>
</tr>
</tbody>
</table>

**Poisonous or Toxic Materials**

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
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<tbody>
<tr>
<td>6.0</td>
<td>Materials for construction and repair</td>
</tr>
<tr>
<td>6.1</td>
<td>Design, construction and installation</td>
</tr>
<tr>
<td>6.2</td>
<td>Numbers and capacities</td>
</tr>
<tr>
<td>6.3</td>
<td>Location and placement</td>
</tr>
<tr>
<td>6.4</td>
<td>Maintenance and operation</td>
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**Special Requirements**

<table>
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<th>Description</th>
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<tbody>
<tr>
<td>7.0</td>
<td>Labeling and identification</td>
</tr>
<tr>
<td>7.1</td>
<td>Operational supplies and applications</td>
</tr>
<tr>
<td>7.2</td>
<td>Storage and display separation</td>
</tr>
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**Administration**

<table>
<thead>
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<th>No.</th>
<th>Description</th>
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<tr>
<td>8.0</td>
<td>Fresh juice production</td>
</tr>
<tr>
<td>8.1</td>
<td>Heat treatment dispensing freezers</td>
</tr>
<tr>
<td>8.2</td>
<td>Custom processing</td>
</tr>
<tr>
<td>8.3</td>
<td>Bulk water machine criteria</td>
</tr>
<tr>
<td>8.4</td>
<td>Acidified white rice preparation criteria</td>
</tr>
<tr>
<td>9.0</td>
<td>Facility layout and equipment specifications</td>
</tr>
<tr>
<td>20</td>
<td>Existing facilities and equipment</td>
</tr>
</tbody>
</table>

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### Violations/Comment(s)

**CRITICAL VIOLATION**

1. **3717-1-02.4 Management and personnel: supervision.**

   **(A)Person in charge - assignment of responsibility.**
   
   (1) The license holder shall be the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or shall designate a person or persons in charge and shall ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation. This paragraph does not apply to a micro market as defined in Chapter 3717-1 of the Administrative Code.

   (2) One year after the effective date of this rule, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

   (3) Temporary, mobile, vending and risk level I and risk level II food service operations or retail food establishments are exempt from paragraph (A)(2) of this rule.

There is no level 2 training for this location.

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2. **3717-1-03.2 Food: protection from contamination after receiving.**

   **(Q)Food storage - preventing contamination from the premises.**

   Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:
   
   (1) In a clean, dry location;
   
   (2) Where it is not exposed to splash, dust, or other contamination; and
   
   (3) At least six inches (fifteen centimeters) above the floor.

   Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in
plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

Food was stored on the floor. CORRECTED BY MOVING.
Cardboard cases of beer are on walk-in floor.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(G)Ready-to-eat, time/temperature controlled for safety food - date marking.
(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.
(2) Except as specified in paragraphs (G)(5) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:
   (a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and
   (b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.
(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.
(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:
   (a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;
   (b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;
   (c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;
   (d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.
(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.
(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock.
(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:
   (a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;
   (b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;
   (c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
   (d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
   (e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;
   (f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
   (g) Shelf stable salt-cured products such as prosciutto and Parma (ham)

The following items were not dated when they were removed from the freezer: 4 baggies of ham, 2 baggies of turkey, 1
baggie of bologna. Date marking helps limit pathogen buildup over time. CORRECTED BY REMOVING OR DATING FOR THE PRODUCTS THAT WERE STILL THAWING FROM YESTERDAY.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(H) Ready-to-eat, time/temperature controlled for safety food - disposition.
(1) A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:
   (a) Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the product is frozen;
   (b) Is in a container or package that does not bear a date or day; or
   (c) Is appropriately marked with a date or day that exceeds the temperature and time combination as specified in paragraph (G)(1) of this rule.
(2) Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.
(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code.

A package of cooked sausage patties was in the cooler marked 2-28. Date marking helps limit pathogen buildup over time. CORRECTED BY REMOVING TO TRASH.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

The silverware storage tray and the interior of the microwave have food debris. CORRECTED BY CLEANING.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.
(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
   (a) In a clean, dry location;
   (b) Where they are not exposed to splash, dust, or other contamination; and
   (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.
(2) Clean equipment and utensils shall be stored as specified under paragraph (E)(1) of this rule and shall be stored:
   (a) In a self-draining position that allows air drying; and
   (b) Covered or inverted.
(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

2 Cases of food containers are on the floor. CORRECTED BY REMOVING TO SHELVING.

3717-1-06.4 Physical facilities: maintenance and operation.
(B) Cleaning - frequency and restrictions.
(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.
   This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The floor in the back room and the floor under the 3 vat sink are dirty.

3717-1-06.4 Physical facilities: maintenance and operation.
(F) Drying mops.
After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment,
Mop is sitting in the mop bucket, wet. Hang mops to keep them dry and prevent pathogen growth.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(KK) Food equipment - certification and classification.
(1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.
(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

There is a roaster and a crockpot in the back room of the kitchen.

The walk-in floor has been repaired with concrete and paint. The walls and ceiling are FRP.

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>3034</td>
<td>Auglaize County Health Department</td>
<td>1-419-645-1193</td>
</tr>
</tbody>
</table>

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.