## **State of Ohio** Authority: Chapters 3717 and 3715 Ohio Revised Code

				theck one		License Number		Date					
Knox Co Children's Resource Center Conter Conter Conter Conter Conter Rd.				DKFSO □ RFE		323		1/24/19					
Ad	dress	MIMIEN ZOOM CE GETTEL	Cltv/Zin	ity/Zip Code									
''-	171 3. (	1 1 01	14 /										
_	11000 0:	Shocton Kd.	M14.	Vernoi	Υ		,						
Lic	ense holder		Inspection	on Time	Trav	vel Time	Cate	egory/Descriptive					
'	The Village	Network Tre	4	45				NC3S					
The Village Network Inc.  Type of Inspection (check all that apply)					,—	Follow up date (if required	d)	Water sample date/result					
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow u				(if required)					
	Foodborne 🛘 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						_					
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		Compliance Status									
		Supervision	10	Time/Temperature Controlled for Safety Food (TCS food)									
4	EN FOUTENA	Pomon in charge property demonstrates knowledge, and			UT	Proper date marking and disposition							
Ľ	DAN □OUT □ N/A	performs duties		□N/A □ N/	0	Proper date marking and	uispu	osiuon					
2	DHA OUT N/A	Certified Food Protection Manager	2			Time as a public health co	ntrol	procedures & records					
		Employee Health	-	N D N/MC	0			processies a receites					
3	A/A [] TUO [] N/A	Management, food employees and conditional employee		T		Consumer Advis	ory						
		knowledge, responsibilities and reporting	25	DIN DOL	JT	Consumer advisory provide	ded fo	or raw or undercooked foods					
4	DIN DOUT D N/A	Proper use of restriction and exclusion		JAN/A	_	Habbs Consortible De	(-/	fana					
5	A/N LIOOL NINE	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	ILS	DHN DOL	IT	Highly Susceptible Po	puiai	ions					
6	□ IN □ OUT □⁄¶/O	Proper eating, tasting, drinking, or tobacco use	26		) (	Pasteurized foods used;	prohib	pited foods not offered					
7	DAN OUT NO	No discharge from eyes, nose, and mouth				Chemical							
		reventing Contamination by Hands		DIN DOL	IT								
8	DIN □ OUT □ N/O	I	2	A TA	)	Food additives: approved	and	properly used					
9	D'IN () OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ved 28	D-W D OF	JT	Toxic substances properly identified, stored, used							
				Conformance with Approved Procedures									
10	□H¶ □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		JT Compliance with Reduced Oxygen Packaging other specialized processes, and HACCP plan								
		Approved Source		LIN/A		specialized processes, ar	10 HA	CCP plan					
11	MIN DOUT	Food obtained from approved source	30			Special Requirements: Fre	esh Ju	rice Production					
12	□ IN □ OUT □N/A ☑ N/O	Food received at proper temperature	]			Secript Beautoments He		patment Dispensing Freezers					
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		□N/A □ N/	0	Special Requirements, rie	ayııe	aunent Dispensing Freezers					
14	□ IN □ OUT □M/A □ N/O	Required records available: shellstock tags, parasite destruction	33			Special Requirements: Cu	stom	Processing					
		Protection from Contamination					7/	1/1/					
	DNU □ OUT	( ) assessed that a salight surement	33	ON/A ON/		Special Requirements Bui	ik Wa	tor Machine Criteria					
15	DN/A DN/O	Food separated and protected				/ //	//	1					
16	DAN DOUT	Food-contact surfaces: cleaned and sanitized	34			Special Requirements: Aci Criteria	idified	White Rice Preparation					
17	□N/A □ N/O  □A/N □ OUT	Proper disposition of returned, previously served,	35	DIN DOL	JT	Critical Control Point Inspe	ection						
	TimelTamore	reconditioned, and unsafe food	_	□N/A				<del></del>					
-		rature Controlled for Safety Food (TCS food)	36	DIN DOL	<i>y</i>	Process Review							
18	ON/A DAN/O	Proper cooking time and temperatures		IIN OL	JT								
19	□ IN □ OUT □N/A □N/O	Proper reheating procedures for hot holding	37	□N/A		Variance							
20	OUT 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									
21	OUT OUT ON/A O N/O	Proper hot holding temperatures  Meshed Potatos 1347	fo										
22	DAN OUT ON/A	Proper cold holding temperatures		illness or injury.									

## State of Ohio rood Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code Type of Inspection

Nar	ne of Facility			Type of Inspection	Date								
	Knox Co Child	rens Resource Center		Standard	1/24/19	7							
					1 /								
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.													
IVI	MANUFACTURE STATE OF THE STATE	Safe Food and Water	Utensils, Equipment and Vending										
38	IN OUT ZN/AON/O		4 D IN POUT	Food and nonfood-contact	Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used								
39	ZIN DOUT	Water and ice from approved source	5 MI OUT (			d; test							
1	Fo	od Temperature Control	Surps										
40	MIN - OUT -N/A - N/O	Proper cooling methods used; adequate equipment for temperature control	56 AIN OUT Nonfood-contact surfaces clean  Physical Facilities										
41	IN OUT ON/A M N/O	Plant food properly cooked for hot holding 57	7 PN DOUTE	ie; adequate pressure	3								
42	DIN OUT ON/A ON/O	Approved thawing methods used 58	58 IN I OUT IN/A Plumbing installed; proper backflow d										
<b>-</b>	DA'N □ OUT □N/A	Thermometers provided and accurate 59		operly disposed									
73	DA IN CO CON CHINA	Food Identification 60											
44	ØN□ OUT	Food properly labeled; original container 61		□N/A Garbage/refuse properly disp	osed; facilitles maintain	ied							
	Prever		2 ZIN OUT	Physical facilities installed, n	naintained, and clean								
45	ØÍN □ OUT	openings protected	3 DAN DOUT	nting; designated areas	used								
46	.efin □ out		EIN OUT	□N/A Existing Equipment and Facili	ties	Bigue Bigue							
48		Personal cleanliness  Wiping cloths: properly used and stored		Administrative		1							
49	□ IN □ OUT □N/A □/N/O	Washing fruits and vegetables		, saget same cape an		- 1							
		Proper Use of Utensiis	5 IN COUT	2N/A 901:3-4 OAC									
50	IN OUT ON/A ON/O	In-use utensils: properly stored 66	6 ZIN OUT C	□N/A 3701-21 OAC									
51	EZIN OUT ON/A	Utensils, equipment and linens: properly stored, dried,				경향							
52	₽1N □ OUT □N/A	Single-use/single-service articles: properly stored, used			1	8							
53													
		Observations and Corre	ective Actio	ns		et-In							
		Mark "X" in appropriate box for COS and R: COS=corrected											
.5		ity Level Comment	5 . Ja \	- ld - s. el	pot toe	R							
-2	7 7.1	VC Observed a crockpot in	use tax	not hold mushed	12/2/4/6-2/1	-							
_		Croxpots are not appro	manadia	tol. Discussed		+-							
-		CIONETI CEASE IST	MURICEL 1241	The state of the s	_	╁							
$\vdash$		terson-in-charge about	1.1.		Cam -	╁							
<del> </del>		Table will. Ensure	1 / 1	mrcial NIST a	porava	10							
$\vdash$	equipment. Or use a roaster pan with temperatur												
	The same of the action of the remplement												
_	- New dishmachine reachine accordable tamperature												
<del> </del>		to sanitize. Interc	epror 11	DIGINA WAL	Jang Bi	7 / FK							
<u> </u>		Note YC marcarea Nu	MAJIAK	TO DI FeloCoile	Motorial	+=							
<u> </u>		allow for a single with	Lilian B	roage alspored	. ///////	+=							
$\vdash$		AL I I I I A A A A A A A A A A A A A A A	Tille a	HERISIA PILIMO	dr-100	+-							
		Note: Keep pans legining	ear pu	JS WHEL	dain	+=							
Person in Charge													
1/24/19													
Sanitarien Licensor:													
Z	LUNCHTUNITY ENOX CO TTU												
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page of												

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)