

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE VILLAGE INN	REGULAR	2018-04-04	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.113	Improper storage of maintenance tools.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				4-202.18	Ventilation hood systems, filters are improperly designed and constructed.	N
THE VILLAGE INN	REGULAR	2019-04-02	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-904.11.(A).(C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
THE VILLAGE INN	REGULAR	2023-02-22	Yes	3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-203.12	Shell stock identification not properly maintained.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N

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				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.19	Toilet room door is not closed.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.16	Mops are not being properly stored.	N
THE VILLAGE INN	FOLLOW_UP_FULL	2023-03-08	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-203.12	Shell stock identification not properly maintained.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				3-305.11	Food not protected from contamination during storage.	N
				6-404.11	Distressed merchandise improperly stored.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-203.14	Backflow prevention device not installed when required.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.19	Toilet room door is not closed.	N
				6-501.16	Mops are not being properly stored.	N
THE VILLAGE INN	FOLLOW_UP_FULL	2023-03-23	No	4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				3-305.11	Food not protected from contamination during storage.	N

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				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
THE VILLAGE INN	REGULAR	2023-06-08	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-303.11	Insufficient lighting provided.	N
THE VILLAGE INN	REGULAR	2023-09-14	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-303.11	Insufficient lighting provided.	N
THE VILLAGE INN	FOLLOW_UP_FULL	2023-10-12	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-303.11	Insufficient lighting provided.	N
THE VILLAGE INN	REGULAR	2023-11-30	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				4-502.11.(B)	Food Temperature measuring devices not calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.	N

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				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-501.16	Mops are not being properly stored.	N
THE VILLAGE INN	REGULAR	2023-12-28	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
THE VILLAGE INN	REGULAR	2024-03-14	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.16	Mops are not being properly stored.	N