

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility VALLEY VIEW FARMS	Check one ☐ FSO ☒ RFE	License Number 5	Date 07/18/2026
Address 26310 LEGION RD	City/State/Zip Code LANGSVILLE OH 45741		
License holder REBECCA SCOTT	Inspection Time 30	Travel Time 8	Category/Descriptive MOBILE LOW RISK
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2	☐ IN ☐ OUT ☒ N/A Certified Food Protection Manager	24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health		Consumer Advisory	
3	☐ IN ☐ OUT ☒ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25	☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	26	☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices		Chemical	
6	☐ IN ☐ OUT ☒ N/O Proper eating, tasting, drinking, or tobacco use	27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9	☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
10	☐ IN ☐ OUT ☒ N/A Adequate handwashing facilities supplied & accessible	31	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
11	☒ IN ☐ OUT Food obtained from approved source	33	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
12	☒ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature	34	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated	35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
14	☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	36	☐ IN ☐ OUT ☒ N/A Process Review
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A Variance
15	☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	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 illness or injury.	
16	☐ IN ☐ OUT ☒ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized		
17	☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)			
18	☐ IN ☐ OUT ☒ N/A ☐ N/O Proper cooking time and temperatures		
19	☐ IN ☐ OUT ☒ N/A ☐ N/O Proper reheating procedures for hot holding		
20	☐ IN ☐ OUT ☒ N/A ☐ N/O Proper cooling time and temperatures		
21	☐ IN ☐ OUT ☒ N/A ☐ N/O Proper hot holding temperatures		
22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures		

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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	54	☒ IN ☐ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☐ IN ☐ OUT ☒ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☒ IN ☐ OUT
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	57	☐ IN ☐ OUT ☒ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	58	☐ IN ☐ OUT
Approved thawing methods used		☒ N/A ☐ N/O	
43	☒ IN ☐ OUT ☐ N/A	Plumbing installed; proper backflow devices	
Thermometers provided and accurate		59	☐ IN ☐ OUT ☒ N/A
Food Identification		Sewage and waste water properly disposed	
44	☒ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		60	☐ IN ☐ OUT ☒ N/A
45	☒ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Insects, rodents, and animals not present/outer openings protected		61	☒ IN ☐ OUT ☐ N/A
46	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Contamination prevented during food preparation, storage & display		62	☒ IN ☐ OUT
47	☒ IN ☐ OUT ☐ N/A	☐ N/A ☐ N/O	
Personal cleanliness		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	63	☒ IN ☐ OUT
Wiping cloths: properly used and stored		Adequate ventilation and lighting; designated areas used	
49	☐ IN ☐ OUT ☒ N/A ☐ N/O	64	☐ IN ☐ OUT ☒ N/A
Washing fruits and vegetables		Existing Equipment and Facilities	
Proper Use of Utensils		Administrative	
50	☐ IN ☐ OUT ☒ N/A ☐ N/O	In-use utensils: properly stored	
51	☒ IN ☐ OUT ☐ N/A	65	☒ IN ☐ OUT ☐ N/A
Utensils, equipment and linens: properly stored, dried, handled		901:3-4 OAC	
52	☐ IN ☐ OUT ☒ N/A	66	☐ IN ☐ OUT ☒ N/A
Single-use/single-service articles: properly stored, used		3701-21 OAC	
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection **R** = repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		FACILITY WAS MISSING HAND SANITIZER AT THE TIME OF INSPECTION. ENSURE HANDSANITIZER IS USED EVERY TIME MOBILE IS SET UP.	☐	☐
			FACILITY IS GOOD TO OPERATE.	☐	☐

Person in Charge Environmental Health Specialist MATTHEW METZGER RS/SIT# 25-5505	Date 07/18/2026 Licensors: Meigs County Health Department
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PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
 As per HCA 5302B The Baldwin Group, Inc. (11/19)
 As per AGR 1268 The Baldwin Group, Inc. (11/19)