

Establishment Name:	OAKLAND COUNTY CHILDRENS VILLAGE	Record ID:	EHFSL-2024-1263
Establishment Address:	1200 N TELEGRAPH	Establishment Type:	Fixed Establishment
City, State, Zip:	Pontiac, MI 48341	License Number:	SFE3963076116
Establishment Phone:	2488581160	Owner Name:	HEATHER CALCATERRA

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT
OAKLAND COUNTY HEALTH DIVISION

INSPECTION INFORMATION:

Inspection Date: 06/11/2026

NSDI: 12/11/2026

Follow-up Date:

Inspection Type: Routine

Priority and Priority Foundation Violations Cited: No

All Priority and Priority Foundation Violations Corrected: N/A

Re-inspection Fee:

Payment Status:

All Priority and Priority Foundation Violations Not Corrected:

Inspection ID: 32139222

Seating Capacity: 0

License Limitations: No

On-Site Water: No

Variance: No

On-Site Sewage: No

Risk Category: 3

Based on this inspection, the following items marked are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified, but within a period not to exceed 10 calendar days for priority and priority foundation items (8-405.11) or 90 days for core items (8-406.11). Failure to comply with this notice may result in action against your food service license. You have the right to appeal any violations listed.

Our Client Satisfaction Survey can be found on our website at www.oakgov.com/health or use this QR code:



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Check designated compliance status (IN, OUT, NO, NA) for each numbered item
IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation

	IN	OUT	NA	NO	Demonstration of Knowledge	COS	R
1	X				Person in charge present, demonstrates knowledge, and performs duties		
	IN	OUT	NA	NO	Employee Health	COS	R
2	X				Certified Food Protection Manager		
3	X				Management awareness; policy present		
4	X				Proper use of reporting, restriction and exclusion		
	IN	OUT	NA	NO	Good Hygienic Practices	COS	R
5	X				Proper eating, tasting, drinking or tobacco use		
6	X				No discharge from eyes, nose, and mouth		
	IN	OUT	NA	NO	Preventing Contamination by Hands	COS	R
7	X				Hands clean & properly washed		
8	X				No bare hand contact with RTE foods or approved alternate method properly followed		
9	X				Adequate handwashing facilities supplied & accessible		
	IN	OUT	NA	NO	Approved Source	COS	R
10	X				Food obtained from approved source		
11	X				Food received at proper temperature		
12	X				Food in good condition, safe, & unadulterated		
13			X		Required records available: shellstock tags, parasite destruction		
	IN	OUT	NA	NO	Protection from Contamination	COS	R
14	X				Food separated & protected		
15	X				Food-contact surfaces: cleaned & sanitized		
16	X				Proper disposition of returned, previously served, reconditioned, & unsafe food		

	IN	OUT	NA	NO	Highly Susceptible Population	COS	R
17	X				Proper cooking time & temperatures		
18	X				Proper reheating procedures for hot holding		
19	X				Proper cooling time & temperatures		
20				X	Proper hot holding temperatures		
21	X				Proper cold holding temperatures		
22	X				Proper date marking & disposition		
23			X		Time as a public health control: procedures & record		
24			X		Pasteurized foods used; prohibited foods not offered		
	IN	OUT	NA	NO	Consumer Advisory	COS	R
25			X		Consumer advisory provided for raw or undercooked foods		
	IN	OUT	NA	NO	Chemical	COS	R
26			X		Food additives: approved & properly used		
27	X				Toxic substances properly identified, stored, & used		
	IN	OUT	NA	NO	Conformance with Approved Procedures	COS	R
28			X		Compliance with variance, specialized process, & HACCP plan		
Risk factors: are improper practices or procedures identified as the most common contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.							
# of Risk Factor/Intervention Violations: 0							
# of Repeat Risk Factor/Interventions: 0							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

	OUT	Safe Food And Water	COS	R
29		Pasteurized eggs used where required		
30		Water & ice from approved source		
31		Variance obtained for specialized processing methods		
	OUT	Food Temperature Control	COS	R
32		Proper cooling methods used; Adequate equipment for temperature control		
33		Plant food properly cooked for hot holding		
34		Approved thawing methods used		
35		Thermometers provided & accurate		
	OUT	Food Identification	COS	R
36		Food properly labeled; original container		
	OUT	Prevention of Food Contamination	COS	R
37		Insects, rodents, and animals absent		
38		Contam. prevented during food prep., storage, display		
39		Personal cleanliness		
40		Wiping cloths: properly used & stored		
41		Washing fruits & vegetables		

	OUT	Proper Use Of Utensils	COS	R
42		In-use utensils properly stored		
43		Utensils, equip. & linens: stored, dried, handled		
44		Single-use & single-serve articles: stored & used		
45		Gloves properly used		
	OUT	Utensils, Equipment and Vending	COS	R
46		Food & non-food contact surfaces cleanable, properly designed, constructed & used		
47		Warewashing- installed, maintained & used; test strips		
48		Non-food contact surfaces clean		
	OUT	Physical Facilities	COS	R
49		Hot & cold water available, adequate pressure		
50		Plumbing installed; proper backflow devices		
51		Sewage & waste water properly disposed		
52		Toilet facilities: constructed, supplied, cleaned		
53		Garbage/refuse properly disposed; facilities maintained		
54		Physical facilities installed, maintained, & clean		
55		Adequate ventilation & lighting; designated areas used		

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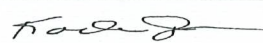
CURRENT OBSERVATIONS:				
Source - Violation Number	Violation Type	Correct by Date	Corrected	Repeat

UNCORRECTED VIOLATIONS FROM PREVIOUS INSPECTIONS:				
Source - Violation Number	Violation Type	Correct by Date	Corrected	Repeat

CORRECTED VIOLATIONS FROM PREVIOUS INSPECTIONS:				
Source - Violation Number	Violation Type	Correct by Date	Corrected	Repeat

COMMENTS

For more information regarding vaccines booster eligibility, details about these locations, walk-in availability, or to make an appointment, visit OaklandCountyVaccine.com. Nurse on Call is available at 800-848-5533, Monday through Friday, 8:30 a.m. - 5 p.m. Inspection conducted by Dawn Ransdell. Call 248-343-5404 or email ransdell@oakgov.com

	
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Received By: Karla - (Person in Charge)	Inspected By: Dawn Ransdell Senior Public Health Sanitarian	Date : 06/11/2026
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