State of Ohio

Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Sylvin (CC S) (CC) (CC)			Check		License Number		Date (9 J. T. J.)							
L	Address O O O	send ro	Kiy	State/Zip Code	CAL US	al Ussey								
COULD WOND			Inspe	ction Time	Travel Time	Ca	Category/Descriptive							
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				view 🖸 Follow up	Follow up date (if require	Follow up date (if required)								
	FOODBORNE ILLINESSERISK 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													
ন্তা		Compliance Status	Compliance Status											
		Sure retain. Person in charge present, demonstrates knowledge, ar		ctime/temparaturalegi/irollag/orsalety/Pocqi/(test/cod));										
1	, OUT DOIN	performs duties	ia	23 10 N/A 10 N/O		disp	position							
2	DN DOUT DN/	Certified Food Protection Manager	125	24 IN OUT	I Timo ao a nublio baalib -	ontrol	: procedures & records							
3	TOIN DOUT DIN/A	Management, food employees and conditional employees	3. 3.		Fig. 1900 a philopy (viv)									
4	OIN COUT CN/	kilomedge, responsibilities and reporting		25 DN/A DOUT	Consumer advisory prov	ided	for raw or undercooked foods							
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal event	8		A deligitiv spieception de la		,							
6	OUT DN/C	Proper eating, tasting, drinking, or tobacco use		□IN □ OUT 26 □N/A	Pasteurized foods used;		100000000000000000000000000000000000000							
7	DIN DOUT DN/C	No discharge from eyes, nose, and mouth			ere e e e e e e e e e e e e e e e e e e									
8	DIN DOUT DIN/C	teventing:gentamination by Hands Hands clean and properly washed		27 DIN DOUT	Food additives: approved	and	properly used							
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	∌d	²⁸ □IN □ OUT □N/A	Toyid cubetanoon premark tid _ co									
10	OUT NA	Adequate handwashing facilities supplied & accessible	[Conformance With Approve									
1	□IN □OUT	Approved Source		29 DIN DOUT	Compliance with Reduce specialized processes, a	d Oxy nd H∤	gen Packaging, other ACCP plan							
<u>11</u> 12	DIN DOUT	Food obtained from approved source Food received at proper temperature		30 NA DNO Special Requirements: Fresh Juice Production										
13	DIN DOUT	Food in good condition, safe, and unadulterated	 :	31 DIN DOUT	Special Requirements: He	Special Requirements: Heat Treatment Dispensing Freezers								
14	□IN □OUT ,□N/A□N/O	Required records available: shellstock tags, parasite destruction		32 DIN DOUT	Processing									
	DIN □OUT	Protections from complimation		33 DIN DIOUT	Special Requirements: Bu	lk We	ter Machine Criteria							
15	'□N/A □N/O -□IN □OUT	Food separated and protected	_ -	JIN DOUT	Special Requirements: Ac									
7	□N/A □N/O □IN □OUT	Frood-contact surfaces: cleaned and sanitized Proper disposition of returned, previously served,		DIN DOUT	Criteria									
	Timerrempe	reconditioned, and unsafe food fature Controlled for Safety Food (TCS food):			Critical Control Point Inspe	ction								
8	-DIN DOUT DN/A DN/O	Proper cooking time and temperatures	3	6 DIN DOUT	Process Review									
9	OIN DOUT	Proper reheating procedures for hot holding]	I7 DIN DOUT	Variance									
0	DIN DOUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors										
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures] ¦	foodborne illness.										
2	DIN DOUTDN/A	Proper cold holding temperatures	<u>-</u>	Public health interventions are control measures to prevent foodborne illness or injury.										
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HEA 5302A Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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Nar	me of Facility	and the following the)		Туре		Date /	. į.	
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		GOOD RETAIL	PRA	CTICES				Baros	<u> </u>
	Good Retail Practi	ices are preventative measures to control the introd	duction	n of pathogens,	chen	nicals, and physical objects i	Into foods.	<u>-1,142</u> s	
M		status (IN, OUT, N/O, N/A) for each numbered item; IN	l=in co	ompliance OUT=	100 0000	the control of the co	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	applica	able
0.83	ile.	Safe Food and Water	833		UE	ensils, Equipment and Vending			<u> </u>
- 16h			54	TIN A OUT	_	Food and nonfood-contact surfaces cleanable, pro- designed, constructed, and used			
39	.□IN □OUT □N/Å(Water and ice from approved source od Temperature Control	55,		ON/A	Warewashing facilities: installed, maintained, used; test strips			
(F-44.75)	1	Proper cooling methods used; adequate equipment		56 IN D'OUT		Nonfood-contact surfaces clean			
40		for temperature control	V. (1)			Physical Facilities			
41		Plant food properly cooked for hot holding	57 ,⊡ IN □ OUT I]N/A	A Hot and cold water available; adequate pressure			
42	D'IN DOUT DN/A DN/O	Approved thawing methods used		58 <u>□</u> IN □OUT		Plumbing installed; proper backflow devices			
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O						
1999.) 490.:		Food Identification		59 IN OUT IN/A		A Sewage and waste water properly disposed			
44	□ IN □ OUT	Food properly labeled; original container	60		N/A	Toilet facilities: properly constructed, supplied, cleaned			
	Preven	tion of Food Contamination	61]N/A	Garbage/refuse properly disposed; facilities maintained			
45	,© IN □ OUT	Insects, rodents, and animals not present/outer openings protected		62 JIN DOUT		Physical facilities installed, maintained, and clean; d			gs in
46	OUT OUT	Contamination prevented during food preparation,		□N/A □ N/O		outdoor dining areas			
47.	-□ IN □ OUT □N/A	storage & display Personal cleanliness	63	тио 🗆 🛍 🗀		Adequate ventilation and lighting;	j; designated ε	areas u	sed
48	.□ IN □ OUT □N/A □ N/O	Wilping cloths: properly used and stored	64	DIN DOUT D]N/A	Existing Equipment and Facilities			
49	☐ IN ☐ OUT ☐N/A ☐ N/O		7000 0.000			Administrative		300	
(%)/ 50	1	Proper Use of Utensils	65		INUA	901:3-4 OAC	man in the Figure State County of		<u> </u>
50	D-IN D OUT DN/A D N/O	In-use utensils: properly stored Utensils, equipment and linens; properly stored, dried,	- 55	L 114 LL 001 L	INIA	901.3-4 OAC			
51		handled		III II OUT II	IN/A	3701-21 OAC			
52 53		Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use							
		Observations and C	orre	ctive Actio	ns		Ser Cabat		\$2.5 8
	N- 0-4-0-43- D4-4	Mark "X":in appropriate box for COS and R: COS=corre	cted c	n-site during insp	ection	R≐repeat violation			
(n No. Code Section Priori	ty Level Comment	7	1 COM	Q1,	UNO 0122	<u> </u>	COB	<u>R</u>
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Pers	son in Charge	grand of the same				Date://27/20			
Env	ironmental Health Specialist	CC AA		Licensor:		D(1)	·		
PR	IORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL				Page	nf/		

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