

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

*Open 7/27/11
Last Day - 8/6*

Name of facility <i>Lamp Sychar</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>24</i>	Date <i>7/27/2017</i>
Address <i>201 Sychar Rd, Mt. Vernon</i>	Category/Descriptive <i>NC35</i>		
License holder <i>Grace Baughman</i>	Inspection time (min) <i>100</i>	Travel time (min) <i>10</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required)		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

Level II ODH Certified person in Charge

Hand sink functional and fully stocked in washing area.

San - Tabs present for three compartment sink - test papers present.

Disposable gloves in use. Date marking practices in place.

Acceptable temperatures - Main outside walk-in - 41°F, Upright Unit - South Side - 39°F, Cooked beef water - 163°F.

Metal stem probe thermometers present - All refrigeration units are equipped with thermometers for temperature

Inspected by <i>Lennie L. Hubler RS</i>	R.S./SIT # <i>2084</i>	Licenser <i>Knox County HD</i>
Received by <i>Amyette Brennan</i>	Title <i>Head Cook</i>	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Camp Sycher</i>	Type of visit <i>Standard</i>	Date <i>7/27/17</i>
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Violation(s)/Comment(s)

Control.

- Reviewed Employee Health Policy Requirements and Clean-up info with Person-In-Charge.

** ensure all personal belongings and chemicals are properly separated from food product and equipment.*

Inspected by <i>Teri L Huber RN</i>	R.S./SIT # <i>2084</i>	Licenser <i>Knox County HD</i>
Received by <i>Arnette Brennan</i>	Title <i>Head Cook</i>	Phone