

**State of Ohio**  
**Standard Inspection Report**  
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Lyons Den</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>23</b>	Date <b>7/31/18</b>
Address <b>3 South Market</b>	Category/Descriptive <b>C35</b>		
License holder <b>Lyons E Lyons</b>	Inspection time (min) <b>45</b>	Travel time (min) <b>20</b>	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 specify	Follow-up date (if required) <b>9/7/18</b>		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	Laundering
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
2.0	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

observed manager training a new employee in food safety procedures

Violation(s)/Comment(s) ODH level 2 certified manager present

- Date marking procedures in place, reviewed with manager  
 - Hand sink functional and stocked, disposable gloves present  
 3.4) Observed chocolate milk in walk-in cooler at 45 F, other temp/temperature controlled for safety (TCS) products with surface temperatures 45 F-46 F. TCS foods must be held at 41 F or below in cold holding. Note: 3 new condenser fan units present in walk-in. Manager made adjustment to colder setting. Rechecked at end of inspection, no change observed. Manager to call owner to schedule repair.  
 Note: New Fogel 3 door upright cooler model # CR-105-US present. Refrigerator is holding acceptable temperatures at time of inspection. Menu salad 37 F

Inspected by <i>[Signature]</i>	R/S/SIT # <b>3438</b>	Licensors <b>Knox Co HPD</b>
Received by <i>[Signature]</i>	Title	Phone