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

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	me of f	facility HY LOVE RET	Check one	RF	E	100000000000000000000000000000000000000	nse Numbe 023159	r	Date 06/02	2/2023	
	Idress 003 W	. CISCO RD		City/State/Zip SIDNEY C		65					
License holder Inspe DOROTHY LOVE RETIREMENT COMMUNITY 60					me	Travel To	me		Category/Des		e S 4 <25,000 SQ. FT.
Tv	Type of inspection (check all that apply)							Follow-ur	date (if requir		Water sample date/result
		TOTAL NEW PROPERTY OF THE PARTY	Control Point (FSO) Process Review (RFE) \square Variance	Review	v П Follow	Up		radio (ii roquii	-	(if required)
		orne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	· -			-	11			11
드											
			FOODBORNE ILLNESS	RISK FACT	ORS.	AND PU	BLIC	HEALTH	INTERVE	NOITE	IS
	Mark de	esignated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN	= in com	pliance Ol	JT = no	t in complia	nce N/O = not	observe	ed N/A = not applicable
			Compliance Status					Cor	npliance Sta	tus	
			Supervision			Time/Te	mpera	ature Con	trolled for Sa	afety F	ood (TCS food)
1	⊠ IN	OUT N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	⊠ IN □		Proper da	te marking and	disposi	tion
2	⋉ IN	□OUT □N/A	Certified Food Protection Manager						12.22		
	ALC: U		Employee Health		24	⊠N/A □		Time as a	public health c	ontrol: p	procedures & records
3	[MIN	□OUT □N/A	Management, food employees and conditional	employees;	687			Cons	umer Adviso	ory	
4		OUT DN/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□ IN □	OUT	Consume	r advisory provid	ded for i	raw or undercooked foods
5	⊠ IN	□OUT □N/A	Procedures for responding to vomiting and dia	rrheal events			Н	ighly Sus	ceptible Pop	ulatio	ns
	Market 1		Good Hygienic Practices			X IN 🗆					
6	⊠ IN	OUT NO	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurize	ed foods used; p	prohibite	ed foods not offered
7	⊠ IN	□OUT □N/O	No discharge from eyes, nose, and mouth	***					Chemical		
130		Prev	enting Contamination by Hands		27		OUT	Food add	itives: approved	and pro	operly used
8	⊠ IN		Hands clean and properly washed		1	× N/A	OUT		Walion 1 (1997)		
9		OUT	No bare hand contact with ready-to-eat foods of alternate method properly followed	or approved	28	■ N/A		Toxic substances properly identified, stored, used formance with Approved Procedures			
10			Adequate handwashing facilities supplied & ac	cessible							
10		LIGOT LIN/A	Approved Source	cessible	29	☐ IN ☐	OUT				en Packaging, other
11	XIN.	ООТ	Food obtained from approved source		┨		OUT	Specialize	d processes, an	IO HACK	GP pian
12	□IN		1 dea obtained from approved dearee		30		001	Special Re	aguiromente: Er		
	I I NI/A	OUT	Food received at proper temperature			⊠N/A □	N/O		equirements. Fi	esh Juid	ce Production
13	□N/A ※ IN	OUT N/O OUT	Food received at proper temperature Food in good condition, safe, and unadulterate	d	31	00-00-0	OUT		0200 02 0000		ce Production
13	NIN	N/O		~	31	⊠ N/A □	OUT N/O	Special Re	0200 02 0000	eat Trea	atment Dispensing Freezers
	NIN	OUT OUT	Food in good condition, safe, and unadulterate Required records available: shellstock tags, pa	~	32		OUT N/O OUT N/O	Special Re	equirements: He	eat Trea	atment Dispensing Freezers
	⊠IN □IN ⊠N/A	OUT OUT	Food in good condition, safe, and unadulterate Required records available: shellstock tags, padestruction	~	32	N/A □ IN □ N/A □ IN □ N/A □ IN □ N/A □ IN □ N/A □ N/A □	OUT N/O OUT N/O OUT N/O	Special Ro	equirements: He	eat Trea ustom P	atment Dispensing Freezers Processing er Machine Criteria
14	IN I	OUT OUT Pro	Food in good condition, safe, and unadulterate Required records available: shellstock tags, pa destruction tection from Contamination	~	32 33 34		OUT N/O OUT N/O OUT N/O OUT N/O	Special Ro	equirements: He	eat Trea ustom P	atment Dispensing Freezers
14 15 16	IN I	N/O	Food in good condition, safe, and unadulterate Required records available: shellstock tags, pa destruction tection from Contamination Food separated and protected	arasite	32 33 34	N/A	OUT N/O OUT N/O OUT N/O OUT N/O	Special Re Special Re Special Re Special Re Criteria	equirements: He	ustom Pulk Wate	atment Dispensing Freezers Processing er Machine Criteria
14 15 16	XIN IN XN/A XIN N/A XIN XIN	Pro OUT OUT OUT OUT N/O Pro OUT N/O OUT N/O OUT OUT	Food in good condition, safe, and unadulterate Required records available: shellstock tags, pa destruction tection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously serve	arasite	32 33 34	N/A	OUT N/O OUT N/O OUT N/O OUT N/O	Special Re Special Re Special Re Special Re Criteria	equirements: He equirements: Bu equirements: Bu equirements: Ac	ustom Pulk Wate	atment Dispensing Freezers Processing er Machine Criteria
14 15 16	IN I	Pro OUT OUT OUT OUT N/O Pro OUT N/O OUT N/O OUT OUT	Food in good condition, safe, and unadulterate Required records available: shellstock tags, padestruction stection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously server reconditioned, and unsafe food	arasite	32 33 34 35	N/A	OUT N/O OUT N/O OUT N/O OUT N/O OUT N/O OUT	Special Re Special Re Special Re Special Re Criteria	equirements: He equirements: Bu equirements: Bu equirements: Ac	ustom Pulk Wate	atment Dispensing Freezers Processing er Machine Criteria
14 15 16 17		N/O OUT OUT OUT N/O OUT N/O OUT N/O OUT OUT OUT OUT OUT OUT OUT OUT OUT OU	Food in good condition, safe, and unadulterate Required records available: shellstock tags, pa destruction rection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously server reconditioned, and unsafe food re Controlled for Safety Food (TCS foo	arasite	32 33 34 35 36	N/A	OUT N/O OUT N/O OUT N/O OUT N/O OUT N/O OUT	Special Re Special Re Special Re Criteria Critical Co	equirements: He equirements: Bu equirements: Bu equirements: Ac	ustom Pulk Wate	atment Dispensing Freezers Processing er Machine Criteria
14 15 16 17		N/O OUT OUT OUT N/O OUT N/O OUT N/O OUT OUT OUT OUT OUT OUT OUT	Food in good condition, safe, and unadulterate Required records available: shellstock tags, padestruction tection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously server reconditioned, and unsafe food re Controlled for Safety Food (TCS foo	arasite	32 33 34 35 36 37		OUT N/O OUT N/O OUT N/O OUT N/O OUT OUT OUT OUT	Special Respecial Respectation	equirements: He equirements: Bu equirements: Bu equirements: Ac equirements: A	eat Trea	atment Dispensing Freezers Processing er Machine Criteria
14 15 16 17 18		N/O OUT OUT N/O OUT OUT N/O OUT OUT OUT OUT OUT OUT OUT OUT OUT OU	Food in good condition, safe, and unadulterate Required records available: shellstock tags, pa destruction tection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously server reconditioned, and unsafe food re Controlled for Safety Food (TCS food) Proper cooking time and temperatures Proper reheating procedures for hot holding	arasite	32 33 34 35 36 37 R th fo	N/A	OUT N/O OUT N/O OUT N/O OUT N/O OUT OUT OUT OUT OUT OUT Irs are	Special Respecial Respectation	equirements: He equirements: Bu equirements: Bu equirements: Ac equirements: A	eat Trea	etment Dispensing Freezers Processing er Machine Criteria White Rice Preparation

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

		Facility HY LOVE RETIF	RE CC	DMM HOP	RIZONS			Type of sta ccp	nspection	Date 06/02/2023		
	_	THE COVE TREET		, , , , , , , , , , , , , , , , , , ,				Sta cop		00/02/2025		
GOOD RETAIL PRACTICES												
		Good Retail P	ractic	es are prev	ventative measures to control the intro	ductio	on of pat	thogens, che	emicals, and phys	sical objects into for	ods.	
Mark	< de	esignated complian			N/O, N/A) for each numbered item: IN = and Water	in cor	npliance				ot applicable	е
00 155	3		THE REAL PROPERTY.					Utens	sils, Equipment			
_	_		_N/O		d eggs used where required	54	□IN [X OUT	designed, construct	l-contact surfaces clea	inable, prop	perly
39 🗷	JIN	OUT N/A	Food		ice from approved source	\vdash				lities: installed, mainta	ined	
					ling methods used; adequate equipment	55	XIN [OUT N/A	used; test strips	inies. Installed, mainte	med,	
40	IN	OUT N/A	□N/O		iture control	56	XIN [OUT	Nonfood-contact s	surfaces clean		
41	IN	OUT N/A	×N/O	Plant food	properly cooked for hot holding				Physical Faci	ilities		
42 x	IN	OUT N/A	N/O	Approved t	hawing methods used	57	XIN [OUT N/A	Hot and cold water	r available; adequate	pressure	
43 🗷	IN	OUT N/A		Thermome	ters provided and accurate	58	DIN [X OUT	Plumbing installed	f; proper backflow dev	ices	
			F	ood Ident	tification							
44 X	IN	ОООТ		Food prope	erly labeled; original container	\vdash						
		Preve	ntion	of Food C	Contamination	59		OUT N/A	Sewage and waste	e water properly dispo	sed	
45 X	lin	ОООТ			lents, and animals not present/outer	60	XIN [OUT N/A	Toilet facilities: pro	perly constructed, sup	plied, clear	ned
				Openings p		61		OUT N/A	Garbage/refuse pr	operly disposed; facili	ies maintai	ned
		ОООТ		storage & d	tion prevented during food preparation, lisplay	62	OIN [Physical facilities in dogs in outdoor dir	nstalled, maintained,	and clean;	
		OUT N/A	_	Personal cl			□N/A [
					hs: properly used and stored	63	XIN []OUT	Adequate ventilation	on and lighting; design	ated areas	used
49	IIN	LIOUI LIN/A B		per Use of	uits and vegetables	64		OUT 🗷 N/A	Existing Equipmen	t and Facilities		Ì
50 🗷	LIAL	OUT N/A		· Committee State of the Committee of th	sils: properly stored				Administra	tive		35.69
			_IN/U		quipment and linens: properly stored,	65		OUT N/A	901:3-4 OAC			
51 🗷	IIN	OUT N/A		dried, hand	led	03		JOOT ENVA	901.3-4 OAC			
52 🗷	IN	□OUT □N/A		Single-use/ stored, use	single-service articles: properly	66	XIN [OUT N/A	3701-21 OAC			
53	IN	OUT N/A	□N/O	Slash-resist	tant, cloth, and latex glove use							
					Observations and C							
				Mark "X" in a	appropriate box for COS and R: COS = co	rrecte	d on-site	during inspecti	on R = repeat viol	lation		
Item N	0.	Code Section	Pric	rity Level	Comment							S R
		Comment/ Obs	_		Dishwasher = OK							
	_	Comment/ Obs	-		All coolers = 41 F Good!</td <td></td> <td></td> <td></td> <td>New Control</td> <td></td> <td></td> <td></td>				New Control			
		Comment/ Obs	-		This report covers Horizons Servery and R							
35	_	CCP-I.0007	-		Employee Health: The operation had an er							
35	-	CCP-III.0011	-		Preventing Contamination by Hands: Hand							
35	-	CCP-IV.0004	-		Demonstration of Knowledge: The person				Protection, Good!			무
35 35		CCP-VI.0018	-		TCS Food: Observed cold foods being hell Highly Susceptible Population:The operation			2-1000 TOXICOM	ican to highly our	atible population		
33		GGF-1A.0			Good!	JII Wd:	serving	pasteurizeu ju	ices to riighly suscep	onoie population.		
35	-	CCP-X.5	-		Chemical: Toxic materials are properly ide	ntified	and store	ed Good!			\rightarrow	+
54	-	3717-1-04.4(A)(1)	-	NC	Equipment - good repair and proper adjust		and Stole	. Good:				<u> </u>
		0/11/1-04.4(/3)(1)	ĺ	110	Equipment good repair and proper adjust	mont.						
					Hinged door on ice machine in Horizons S	erverv	is cracke	ed on the unde	rside and at risk of n	plastic breaking off		
					into ice. Please replace.	0,	io oracino	or the bride	iolae and at not of p	nadio breaking on		
58		3717-1-05.1(S)	 	NC	Plumbing system - maintained in good rep.	air.						
10000											-	
					During dishwasher rinse cycle, water is por	uring o	out from u	inderneath vac	uum breaker cap an	nd onto floor. Please		
					have repaired/replaced by licensed plumber	er.						
62		3717-1-06.4(B)		NC	Cleaning - frequency and restrictions.							
					Total Section						_	
Person	in	Charge			,					Date		
	_	LARK AND AMY PE		S						06/02/2023		
RUST	nm Y S	ental Health Spec CHWEPE, REHS	ialist	RS/SIT# 29	93			Licensor: Sidney-She	elby County Health D	enartment		
1.001	, 0	OTTTEL E, INCHIO		Ο/ ΟΙ Ι π 23				Gidiley-Silk	outly riealiff D	ерационц		

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL As per HEA 5302B The Baldwin Group, Inc. (11/19) As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of I	Facility HY LOVE RETIF	RE COMM HOR	Type of Inspection Date		
		Mark "X" in a	Observations and Corrective Actions (continued) appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation		
Item No.	Code Section	Priority Level	Comment	cos	R
			Trash can and cart in Rehab Servery is dirty. In addition, top of cabinet next to air conditioner in Rehab Servery is dirty. Please clean		

Person in Charge PENNY CLARK AND AMY PERKINS	S		Date 06/02/2023
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL As per HEA 5351 The Baldwin Group, Inc. (11/19) As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised C

			Authority, Chapte	15 3/ 1/ and	31	5 Onio	Revi	seu cou	е		
	me of f OROTI	acility HY LOVE RET	Check one	RF	E		nse Numbe 1023157	r	Date 06/0	2/2023	
	dress 003 W	CISCO ROAD		City/State/Zip C SIDNEY OH		65					
License holder Inspection Ti					е	Travel Ti	me		Category/Des		
DOROTHY LOVE RETIREMENT COMMUNITY 75						10					S 4 <25,000 SQ. FT.
100	70	spection (check				П- "		Follow-up	date (if require	ed)	Water sample date/result (if required)
	Standa	rd 🗷 Critical Corne 🔲 30 Day	Control Point (FSO) Process Review (RFE Complaint Pre-licensing Consu	. —	Reviev	Follow	Up	11			/ /
ш	roodbo	one 130 Day	Complaint Pre-licensing Consu	itation				8 8			
			FOODBORNE ILLNESS	RISK FACTO	RS	AND PU	BLIC	HEALTH	INTERVEN	ITIOI	NS .
8	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	red item: IN = i	n com	pliance O L	JT = no	ot in complia	nce N/O = not o	observ	ed N/A = not applicable
	0.21		Compliance Status					Cor	npliance Stat	tus	1 100
			Supervision			Time/Ter	mper	ature Con	trolled for Sa	fety F	ood (TCS food)
1	⊠ IN	□OUT □N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	⊠ IN □		Proper da	te marking and	dispos	ition
2	≭ IN	□OUT □N/A	Certified Food Protection Manager		24			Time as a	nublic health co	ontrol:	procedures & records
			Employee Health		2.4	⊠N/A □	N/O		Westernian		procedures & records
3	≭ IN	□OUT □N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;				Cons	umer Adviso	ry	
4	⊠ IN	OUT N/A	Proper use of restriction and exclusion		25	□ IN □ ■ N/A	OUT	Consume	r advisory provid	ded for	raw or undercooked foods
5	≭ IN	□OUT □N/A	Procedures for responding to vomiting and dia	rrheal events			Н	ighly Sus	ceptible Pop	ulatio	ns
		STATE OF THE STATE OF THE STATE OF	Good Hygienic Practices		26	¥ IN □	OUT	Pasteurize	ed foods used; p	rohibit	ed foods not offered
6	⋉ IN	OUT NO	Proper eating, tasting, drinking, or tobacco use		10000	□N/A	018000000			Marie Control	
7	≭ IN	OUT NO	No discharge from eyes, nose, and mouth		-27.02		OUT		Chemical		
	40 HM	THE RESERVE OF THE PARTY OF THE	enting Contamination by Hands		27	N/A □	001	Food addi	tives: approved	and pr	roperly used
8	⋉ IN	OUT NO	Hands clean and properly washed		28	□ IN 🗷	OUT	Toxic sub	stances properly	v identi	fied, stored, used
9		□OUT □N/O	No bare hand contact with ready-to-eat foods of alternate method properly followed	or approved		□ N/A				100	
10		□OUT □N/A	Adequate handwashing facilities supplied & ac	cessible	238			CONTRACTOR CONTRACTOR	with Approve	CHARLE	THE RESIDENCE OF THE PARTY OF T
10			Approved Source	CCSSIDIC	29	□ IN □ ■ N/A	OUT		ce with Reduced d processes, an		en Packaging, other
11	X IN	OUT	Food obtained from approved source				OUT				
12	□IN	OUT N/O	Food received at proper temperature		30	⊠ N/A □	N/O	Special Re	equirements: Fre	esh Ju	ice Production
13	X IN	□оит	Food in good condition, safe, and unadulterate	d	31	□ IN □ ■ N/A □	OUT N/O	Special Re	equirements: He	eat Tre	atment Dispensing Freezers
14		□OUT □N/O	Required records available: shellstock tags, padestruction	rasite	32	☐ IN ☐ ■ N/A ☐		Special Re	equirements: Cu	ıstom l	Processing
			tection from Contamination		33		OUT	Cassial D	accies mantes De	II. VA/a	an Mashina Caltaria
15	□N/A	OUT N/O	Food separated and protected		200000	×N/A □		1000 100000000		40500400 000	ter Machine Criteria White Rice Preparation
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	≥ N/A □	N/O	Criteria			
17	≥ IN	□о∪т	Proper disposition of returned, previously serve reconditioned, and unsafe food	ed,	35	□ IN 🗷		Critical Co	ntrol Point Inspe	ection	
			re Controlled for Safety Food (TCS foo	d)	36		OUT	Process R	eview		
18		□ OUT N/O	Proper cooking time and temperatures		37	⊠N/A	OUT	Variance			
19		□OUT □ N/O	Proper reheating procedures for hot holding			x N/A			- 100		
20	□IN	□ OUT N/O	Proper cooling time and temperatures		th		ntified	as the mo			nd employee behaviors buting factors to
21		□OUT □N/O	Proper hot holding temperatures		Р		lth in	tervention	s are control	meas	ures to prevent
22		DOUT DN/A	Proper cold holding temperatures		"	24201110 11		J. Injury.			

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

		HY LOVE RET	TREME	NT COMM	-MAIN			sta ccp	nspection	06/02/2023		
					GOOD RETA	IL PI	RACTICE	S				N. Sept.
_	lark de				entative measures to control the intro N/O, N/A) for each numbered item: IN =							
				afe Food			The state of the s		ils, Equipment a		ppiloabic	land.
38	×IN	OUT N/A	□N/O	Pasteurized	d eggs used where required	5.4	EN D		AND RESIDENCE OF STREET	-contact surfaces cleana	ble, prop	erly
39	×IN	□OUT □N/A		Water and	ice from approved source	54	⊠IN □C	101	designed, construc	cted, and used		
			Foo		ture Control	55	⊠IN □C	OUT N/A	Warewashing facil used; test strips	lities: installed, maintaine	d,	
40	≭ IN	□OUT □N/A	□N/O	Proper cool for tempera	ing methods used; adequate equipment	56	⊠IN □	OUT	Nonfood-contact s	urfaces clean		
41	₩ IN	OUT N/A	ΠN/O		properly cooked for hot holding				Physical Faci			
42					nawing methods used	57	XIN D	OUT N/A		r available; adequate pre	ssure	
43		OUT N/A			ers provided and accurate	58	⊠IN □)LIT	Plumbing installed	; proper backflow device		
45				ood Ident					Triditibility installed	i, proper backnow device	3	
44	× IN	OUT			rly labeled; original container							
			ention		ontamination	59	⊠ IN □0	UT N/A	Sewage and waste	e water properly disposed	1	
45	⊠ IN	□оит			ents, and animals not present/outer	60	⊠ IN □0	UT N/A	Toilet facilities: pro	perly constructed, suppli	ed, clear	ned
	******	10-10-10-10-10-10-10-10-10-10-10-10-10-1		Openings pr		61	⊠ IN □0	UT N/A	Garbage/refuse pro	operly disposed; facilities	maintai	ned
46		ОООТ		storage & d		62			Physical facilities in dogs in outdoor dir	nstalled, maintained, and	clean;	
47		OUT N/A		Personal cl		00						
48		OUT N/A			ns: properly used and stored uits and vegetables	63	⊠IN □0			on and lighting; designate	ed areas	used
				per Use of		64		UT 🗷 N/A	Existing Equipmen	nt and Facilities		
50	≭ IN	□OUT □N/A	□N/O	In-use utens	sils: properly stored				Administra	tive		
51	X IN	□OUT □N/A		Utensils, ed dried, handl	puipment and linens: properly stored, ed	65		UT 🗷 N/A	901:3-4 OAC			
52 53	-	OUT N/A	_	stored, used	single-service articles: properly d ant, cloth, and latex glove use	66	⊠ IN □0	UT N/A	3701-21 OAC	17 500 4711 - 11		
Ite	n No.	Code Section	Pric	Mark "X" in a	Observations and C appropriate box for COS and R: COS = co Comment				on R = repeat viol	lation	Icos	R
		Comment/ Obs			Dishwasher=OK				1000.000	51-41VIS - 1-1-		
					However, new installation requires permit.	. Pleas	e contact sta	ite licensed	plumber to obtain p	ermit from our office.		
					For further information, please contact Ba	rry Mc	Millen at Mia	mi County F	Plumbing (937) 573-	3500.		_
		Comment/ Obs			All coolers = 41 F Good!</td <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>							
		Comment/ Obs			Please replace water damaged ceiling tile	in dry	storage roor	n now that i	oof has been replac	ced. This will allow		
_		0 1101			for future leak monitoring.						-	-
_		Comment/ Obs	-		Bacon and ground beef (chili) are only rav					on or in food	무무	무
		Comment/ Obs			Ensure that hydrogen peroxide disinfectar preparation areas (per label).	ıı al M	ob silik is MC	or used for	1000 contact surface	es of in 1000		
-		Commont/ Ohs	+		This report covers Main Kitchen, West Se	D/OD/	and Program	Sonioni	The state of the s		-	-
	28	Comment/ Obs 3717-1-07(B)	+-	C	Poisonous or toxic materials: Working cor							H
	20	0117-1-01(5)		O	Tobalicus of toxic materials. Welking con	itali ici	o common	name.				-
					Unlabeled spray bottle of liquid hanging or	n shelf	near mop si	nk. Please	ensure all containers	s of chemicals are		
					labeled with their common name for ease							
					In addition, if green container is used to he	old sar	itizer, please	ensure it is	s clearly labeled as	"sanitizer" since the		
					green buckets are normally used to hold of	leterge	nt.					
	35	CCP-I.0007		in the second se	Employee Health: The operation had an e	mploy	ee health pol	icy on file. (Good!			
	35	CCP-II.0005			Good Hygienic Practices: Food employee	was d	emonstrating	good hygie	ene practices. Good	!		
	35	CCP-III.0011			Preventing Contamination by Hands: Han	d wash	ing facilities	are properl	y supplied. Good!			
Per	son in	Charge CLARK AND AMY	PERKIN	S			4			Date 06/02/2023		
-		nental Health Spe	20 180 2				Т	Licensor:		100,02,2020		nes i d
RU	STY S	CHWEPE, REHS	Colalist	RS/SIT# 29	93				elby County Health D	epartment		

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL As per HEA 5302B The Baldwin Group, Inc. (11/19) As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of DOROT	Facility HY LOVE RETIF	REMENT COMM		Type of Inspection Sta ccp Date 06/02/2023			
		Mark "X" in	Observations and Corrective Actions (continued) appropriate box for COS and R: COS = corrected on-site during inspection	R = repeat viola	ation		
Item No.	Code Section	Priority Level	Comment			cos	R
35	CCP-IV.0004		Demonstration of Knowledge: The person in charge is Certified in Food Pro	tection. Good!			
35	CCP-VI.0018		TCS Food: Observed hot foods being held at 135 F or above; cold foods be	ing held at 41 F o	or below. Good!	1	
35	CCP-IX.6		Highly Susceptible Population:The operation was serving pasteurized juices population. Good!	and eggs to high	nly susceptible		
35	CCP-X.2		Chemical: Found unlabeled spray bottle of liquid at mop sink.				
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions.				
			Some air supply grates are dirty which is creating dirty ceilings in their vicinit	ty. Please clean.			

Person in Charge PENNY CLARK AND AMY PERKINS			2044	Date 06/02/2023
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993		Licensor: Sidney-Shelby County Health De	epartment