

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SHIN POND PUB	REGULAR	2019-10-30	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-201.11.(B)	Food prepared in a private home is being used or offered for human consumption.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-501.114.(D). (E).(F)	Chemical solution for sanitization has not been approved or is not properly used according to manufacturer's instructions.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				5-502.11	Refuse, recyclables, and returnables not removed from the premises at a frequency that will minimize odors or attract or harbor insects and rodents.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.17	Absorbent materials being used on floors.	N
OWLS NEST TAVERN	NEWOWNER	2021-01-29	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-603.11.(A)	There is no consumer advisory.	C
				4-302.14	No chemical test kit available.	N
				5-202.13	Air gap required.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
SHIN POND PUB	REGULAR	2023-10-13	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N