State of Ohio Food Inspection Report

| | Authority: Chapters 3/1/ and 3/15 Ohio Revised Code | | | | | | | | | | | |
|---------------------------------------------------------------------------------------|-----------------------------------------------------|------------------|------------------------------------------------------------------------------------|---------------|------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------|-----------------------|-----------------------------------------------------|--------------------------|----------------------------|--|
| | | | | | Heck one ▼ FSO □ RFE | | | | | Date 12/1 | Date 12/19/2023 | |
| | dress 20 WE | ST MICHIGAN | City/State/Zip Code SIDNEY OH 45365 | | | | | | | | | |
| License holder Inspection T FRISCH'S RESTAURANTS, INC 180 | | | | | | Travel Ti | avel Time Category/Descriptive 10 COMMERCIAL CLASS 4 <25,000 SQ. FT. | | | | | |
| Type of inspection (check all that apply) | | | | | | | | Follow-up | date (if requi | red) | Water sample date/result | |
| × | Standar | rd 🗷 Critical C | ontrol Point (FSO) Process Review (RFE |) Uariance R | | | | | | (if required) | | |
| | Foodbo | rne 🔲 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consu | Itation | | | | 11 | | | 11 | |
| | | | | | | | | | | | | |
| | , inc. | | FOODBORNE ILLNESS | | | | | | | | | |
| | Mark de | signated complia | ance status (IN, OUT, N/O, N/A) for each number | n com | pliance Ol | JT = no | t in complia | nce N/O = not | observ | ved N/A = not applicable | | |
| | | | Compliance Status | | Compliance Status | | | | | | | |
| | | | Supervision | | | Time/Te | mpera | ature Con | trolled for S | afety | Food (TCS food) | |
| 1 | ⊠ IN | OUT N/A | Person in charge present, demonstrates know performs duties | ledge, and | 23 | ⊠ IN □ | sition | | | | | |
| 2 | ⊠IN | □OUT □N/A | Certified Food Protection Manager | | 24 | IXI IN ПОИТ | | | | | | |
| | | | Employee Health | | 24 | □N/A □ | | Time as a | procedures & records | | | |
| 3 | ⊠ IN | □OUT □N/A | Management, food employees and conditional | employees; | Consumer Advisory | | | | | | | |
| 4 | | □OUT □N/A | knowledge, responsibilities and reporting Proper use of restriction and exclusion | | 25 | ⊠ IN □ □N/A | OUT | Consume | r advisory prov | ided fo | r raw or undercooked foods | |
| 5 | ⊠IN | □OUT □N/A | Procedures for responding to vomiting and dia | rrheal events | | | Н | ighly Sus | ceptible Por | oulatio | ons | |
| | | | Good Hygienic Practices | | | | OUT | Ī | | | | |
| 6 | ⊠IN | □OUT □N/O | Proper eating, tasting, drinking, or tobacco use | 9 | 26 | ⊠ N/A | | Pasteurizo | Pasteurized foods used; prohibited foods not offere | | | |
| 7 | | | No discharge from eyes, nose, and mouth | | Chemical | | | | | | | |
| | 1018 | Preve | enting Contamination by Hands | | 27 | | OUT | Food add | itives: approve | d and g | properly used | |
| 8 | ⊠ IN | □OUT □N/O | | | - | ⊠ N/A ⊠ IN □ | LOUT | | | | | |
| 9 | | □OUT □N/O | No bare hand contact with ready-to-eat foods of alternate method properly followed | or approved | 28 | N/A | | | | | tified, stored, used | |
| 10 | | □OUT □N/A | | | | | | with Approv | _ | | | |
| 10 XIN OUT N/A Adequate handwashing facilities supplied & accessible Approved Source | | | | | | □ IN □ N/A | OUT | | | | gen Packaging, other | |
| 11 | ⊠ IN | DOUT | Food obtained from approved source | | | □ IN □ | OUT | Specialize | d processes, a | III IIA | CCP pian | |
| 12 | □IN | □OUT N/O | Food received at proper temperature | | 30 | ⊠N/A □ | | Special R | equirements: F | resh Ju | uice Production | |
| 13 | | □OUT | Food in good condition, safe, and unadulterate | ed | 31 | □ IN □ ⊠N/A □ | OUT N/O | Special R | eatment Dispensing Freezers | | | |
| 14 | _ | □OUT □N/O | Required records available: shellstock tags, padestruction | arasite | 32 | □ IN □ ⊠N/A □ | | Special R | equirements: C | Custom | Processing | |
| Protection from Contamination | | | | | | | | | | | | |
| 15 | ⊠ IN □N/A | OUT N/O | Food separated and protected | | 33 | ⊠N/A □ | N/O | - | | | ater Machine Criteria | |
| 16 | ⊠ IN | □OUT □ N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ ☑N/A □ | | Special R Criteria | equirements: A | Acidified | d White Rice Preparation | |
| 17 | ⊠IN | □о∪т | ed, | 35 | □ IN 🗷 | OUT | Critical Co | ontrol Point Ins | pection | 1 | | |
| | Tim | ne/Temperatui | re Controlled for Safety Food (TCS foo | 36 | | OUT | Process F | Review | | | | |
| 18 | | □OUT ☑N/O | Proper cooking time and temperatures | | 37 | N/A □ IN □ | OUT | | | | | |
| 19 | □IN | □OUT ☑N/O | Proper reheating procedures for hot holding | | 37 🗷 N/A Variance | | | | | | | |
| 20 | ⊠ IN | OUT N/O | Proper cooling time and temperatures | | th | Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. | | | | | | |
| 21 | | □OUT □N/O | Proper hot holding temperatures | | Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | |
| 22 | DIN | IXIOUT □N/A | Proper cold holding temperatures | | " | | | or myary. | | | | |

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

Type of Inspection

Date

| FRISCH'S BIG BOY RESTAURANTS #221 sta ccp 12/ | | | | | | | 12/19/2023 | | | | | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|-----|--|
| | | | 4 | | GOOD RETA | IL PF | RACTIO | CES | 00 | | | | |
| GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | | | | |
| M | ark de | signated compliance | e stati | us (IN, OUT, | N/O, N/A) for each numbered item: IN = | in con | npliance | OUT= not in a | ompliance N/O = no | ot observed N/A = not ap | oplicable | | |
| | Safe Food and Water Utensils, Equipment and Vending | | | | | | | | | | 127 | | |
| 38 ☐IN ☐OUT ☒N/A ☐N/O Pasteurized eggs used where required | | | | | | | | -contact surfaces cleanab | le, prope | erly | | | |
| 39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source | | | | | | | | | designed, construc | cted, and used | | | |
| Food Temperature Control | | | | | | | XIN [| □OUT □N/A | | ities: installed, maintained | d, | | |
| 40 IN MOUT N/A N/O Proper cooling methods used; adequate equipment for temperature control | | | | | | | used; test strips | | | | | _ | |
| \vdash | | OUT N/A | | | roperly cooked for hot holding | 56 | | | Physical Faci | | | | |
| \rightarrow | | | | | | 57 | EN I | OUT N/A | | r available; adequate pres | OLUTO. | | |
| \rightarrow | _ | | 114/0 | | awing methods used | \vdash | | | | | | | |
| 43 | Z)IN | OUT N/A | | | ers provided and accurate | 58 | IXIN [| OUT | Plumbing installed | l; proper backflow devices | \$ | | |
| 44 | | X OUT | - 1 | ood Identi | | | □n/al | □N/O | | | | | |
| 44 | | | ation | | rly labeled; original container | 59 | 9 🗷 IN 🔲 OUT 🔲 N/A Sewage and waste water properly disposed | | | | | | |
| 45 | [a] 14 1 | | ILIOII | | ents, and animals not present/outer | 60 | | OUT N/A | | pperly constructed, supplie | | ed | |
| 45 | × III | ОООТ | | openings pr | | 61 | | OUT N/A | | operly disposed; facilities | | | |
| 46 | ⊠ IN | □о∪т | | | on prevented during food preparation, | \vdash | 62 DIN XOUT | | Physical facilities installed, maintained, and clean; | | | .00 | |
| 47 | X IN | □OUT □ N/A | | storage & di | | | □N/A | | dogs in outdoor dir | | ologii, | | |
| | | | | | 63 | | RIOUT | Adequate ventilation | on and lighting; designate | d areas i | used | | |
| | | □OUT □N/A 🗷 | | | | 64 | | OUT 🗷 N/A | Existing Equipmen | 0 0 | | - | |
| Proper Use | | | Pro | per Use of | Utensils | U4 | | 1001 EINA | Existing Equipmen | it and raciities | a Facilities | | |
| 50 | ⊠IN | OUT N/A | N/O | In-use utens | sils: properly stored | | | | Administra | tive | | | |
| 51 | X IN | □OUT □N/A | | dried, handl | | 65 | □IN [| OUT 🗷 N/A | 901:3-4 OAC | | | | |
| 52 | ⊠ IN | □OUT □N/A | | Single-use/s stored, used | single-service articles: properly | 66 | XIN [| OUT N/A | 3701-21 OAC | | | | |
| 53 | | | | | | | | | | | | | |
| | Observations and Corrective Actions | | | | | | | | | | | | |
| | His | | - 34 | | | orre | ctive A | ctions | | | | | |
| | | | 10 | FILE | | | | | on R = repeat vio | elation | | | |
| Item | No. | Code Section | | FILE | Observations and Coppropriate box for COS and R: COS = co | | | | on R = repeat vio | lation | cos | R | |
| Item | No. | Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = co Comment Dishwasher = OK | orrecte | d on-site | during inspect | | lation | cos | | |
| Item | No. | Comment/ Obs Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = co Comment Dishwasher = OK Please ensure waste cans are available a | rrecte | d on-site | during inspect | al of paper towels. | | | 믐 | |
| Item | No. | Comment/ Obs Comment/ Obs Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = co Comment Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplas | t all ha | d on-site | for the dispose n hand sinks, e | al of paper towels, | s restroom. | | | |
| Item | ı No. | Comment/ Obs Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = control Comment Dishwasher = OK Please ensure waste cans are available at Recommend recaulking around backsplast Per PIC, hydrated batter for fried chicken | t all ha | and sinks t restroor | for the dispose m hand sinks, emperature is sa | al of paper towels. especially in women's | s restroom. se provide credible | | 믐 | |
| Item | No. | Comment/ Obs Comment/ Obs Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplate Per PIC, hydrated batter for fried chicken documentation to our office that this is true | t all hashes a | and sinks t restroor t room te | for the disposa n hand sinks, e mperature is sa atter may only | al of paper towels. especially in women's | s restroom. se provide credible | | | |
| Item | ı No. | Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplate Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of | at all hashes a held a e. Other | and sinks t restroor t room te erwise, ba | for the disposa n hand sinks, e mperature is sa atter may only ocedure. | al of paper towels. especially in women's | s restroom. se provide credible | | | |
| Item | No. | Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplate Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with your propriate box for COS and COS are content of the cost of t | at all hashes a held a e. Other temperature omit/disperse | and sinks t restroor t room te erwise, be rature pro | for the disposa m hand sinks, emperature is sa atter may only ocedure. | al of paper towels. especially in women's afe for 6 hours. Pleas be kept at room tem | s restroom. se provide credible perature for 4 hours | | | |
| | | Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplast Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vortice Please update list of employees in binder | t all hashes a held a e. Other temperature that he | and sinks t restroor t room te erwise, be rature pro | for the disposa n hand sinks, a mperature is sa atter may only ocedure. ean-up policy. made aware o | al of paper towels. especially in women's afe for 6 hours. Pleas be kept at room tem | s restroom. se provide credible perature for 4 hours | | | |
| | 1 No. | Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplate Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with your propriate box for COS and COS are content of the cost of t | t all hashes a held a e. Other temperature that he | and sinks t restroor t room te erwise, be rature pro | for the disposa n hand sinks, a mperature is sa atter may only ocedure. ean-up policy. made aware o | al of paper towels. especially in women's afe for 6 hours. Pleas be kept at room tem | s restroom. se provide credible perature for 4 hours | | | |
| | | Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = continuous comment Dishwasher = OK Please ensure waste cans are available at Recommend recaulking around backsplate. Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vortice please update list of employees in binder Time/temperature controlled for safety for | at all hashes a held a le. Other temperature that held a cod - co | and sinks t restroor t room te erwise, be rature pro | for the disposa in hand sinks, a imperature is sa atter may only ocedure. ean-up policy. made aware o | al of paper towels. especially in women's afe for 6 hours. Pleas be kept at room tempore. f employee illness re | s restroom. se provide credible perature for 4 hours eporting policy. | | | |
| | | Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplate Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vor Please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left services) | at all hashes a held a e. Other temper omit/distribut hat had a could be wide) w | and sinks t restroor t room tererwise, be rature pro | for the disposa in hand sinks, a imperature is sa atter may only ocedure. ean-up policy. made aware of | al of paper towels. especially in women's afe for 6 hours. Pleas be kept at room temple f employee illness re | s restroom. se provide credible perature for 4 hours eporting policy. | | | |
| | | Comment/ Obs | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplate Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vortice Please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left services) Please ensure lettuce pan is fully surrounder Please Please ensure lettuce pan is fully surrounder Please Plea | at all hashes a held a e. Othetemper omit/distributed - conside) wided by | and sinks t restroor t room ter erwise, be arture pro errhea cle ave been d holding as too wate | for the disposa in hand sinks, a imperature is sa atter may only ocedure. ean-up policy. made aware of a. | al of paper towels. especially in women's afe for 6 hours. Pleas be kept at room tem f employee illness re F). Heat lamp near with a lid to maintain | s restroom. se provide credible perature for 4 hours eporting policy. food containers. | | | |
| | 222 | Comment/ Obs 3717-1-03.4(F)(1)(b) | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplated a Recommend recaulking around backsplated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vor Please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left see Please ensure lettuce pan is fully surrounder OR use time in lieu of temperature process.) | t all hashes a held a held a e. Oth tempe omit/dia that hod - co | and sinks t restroor t room telerwise, be rature pro arrhea cle ave been d holding as too wa i ice wate | for the dispose in hand sinks, or imperature is seatter may only occidure. The manual policy. The made aware of the control of the control occidents are again (>41 or and covered and to written). | al of paper towels. especially in women's afe for 6 hours. Pleas be kept at room temple f employee illness re F). Heat lamp near with a lid to maintain time in lieu of tempe | s restroom. se provide credible perature for 4 hours eporting policy. food containers. | | | |
| | 222 | Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs 3717-1-03.4(F)(1)(b) | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = comment Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplated and provided in the comment of the commen | t all hashes a held a h | and sinks t restroor t room telerwise, be rature pro arrhea cle ave been d holding as too wat ice wate 'PIC will ee health | for the disposa in hand sinks, a imperature is sa atter may only ocedure. ean-up policy. made aware of interpolicy. arm again (>41 or and covered add to written in policy on file. | al of paper towels. especially in women's afe for 6 hours. Pleas be kept at room temper f employee illness re F). Heat lamp near with a lid to maintain time in lieu of temper "Good! | s restroom. se provide credible perature for 4 hours eporting policy. food containers. h temperature = 41 erture procedure.</td <td></td> <td></td> | | | |
| | 35 35 | Comment/ Obs 3717-1-03.4(F)(1)(b) CCP-I.0007 CCP-II.0004 | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = comment Dishwasher = OK Please ensure waste cans are available at Recommend recaulking around backsplate. Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vortice Please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left september 1 please ensure lettuce pan is fully surrounder OR use time in lieu of temperature procedure procedure in lieu of temperature procedure. | t all hashes a held a held a lee. Oth that held a co dide) will ded by edure. | and sinks t restroor t room telerwise, be rature pre- arrhea cle ave been d holding as too wate 'PIC will ee health re eating | for the disposa m hand sinks, emperature is sa atter may only ocedure. ean-up policy. made aware of g. arm again (>41 or and covered add to written in policy on file. | al of paper towels. especially in women's especially in the especial especially in the especial especially especially in women's especially in wom | s restroom. se provide credible perature for 4 hours eporting policy. food containers. h temperature = 41 erture procedure. gnated area. *Good!</td <td></td> <td></td> | | | |
| | 222 | Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs 3717-1-03.4(F)(1)(b) | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = comment Dishwasher = OK Please ensure waste cans are available at Recommend recaulking around backsplate. Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vollease update list of employees in binder. Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left see Please ensure lettuce pan is fully surround F OR use time in lieu of temperature proceduced by the please ensure lettuce pan is fully surrounder of the proceduced by the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure lettuce pan is fully surrounder of the please ensure please ensure lettuce pan is fully surrounder of the please ensure | t all hashes a held a held a lee. Oth that held a co dide) will ded by edure. | and sinks t restroor t room telerwise, be rature pre- arrhea cle ave been d holding as too wate 'PIC will ee health re eating | for the disposa m hand sinks, emperature is sa atter may only ocedure. ean-up policy. made aware of g. arm again (>41 or and covered add to written in policy on file. | al of paper towels. especially in women's especially in the especial especially in the especial especially especially in women's especially in wom | s restroom. se provide credible perature for 4 hours eporting policy. food containers. h temperature = 41 erture procedure. gnated area. *Good!</td <td></td> <td></td> | | | |
| | 35 35 | Comment/ Obs 3717-1-03.4(F)(1)(b) CCP-I.0007 CCP-II.0004 | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplated and the comment of the | t all has a sheld a le. Oth-tempe omit/distributed - co-cide) will ded by edure. Employ e(s) we dempe employ e(s) we dempe employ e(s) we dempe employ expression of the employers are | and sinks t restroor t room tererwise, be rature pro arrhea cle ave been d holding as too wate PIC will ee health ere eating loyees we | for the disposa in hand sinks, e imperature is sa atter may only ocedure. ean-up policy. made aware of arm again (>41 or and covered add to written in policy on file. in, drinking or us are not contact | al of paper towels. especially in women's especially in the especial especially in the especial especially especially in women's especially in wom | s restroom. se provide credible perature for 4 hours eporting policy. food containers. h temperature = 41 erture procedure. gnated area. *Good!</td <td></td> <td></td> | | | |
| | 335 335 | Comment/ Obs 3717-1-03.4(F)(1)(b) CCP-I.0007 CCP-II.0004 CCP-III.0012 | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplated per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vortice please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left see Please ensure lettuce pan is fully surround FOR use time in lieu of temperature proceed the properties of the properties of the province of the pro | t all has a sheld a sh | and sinks t restroor t room ter erwise, be rature pro errhea cle ave been d holding as too wate *PIC will ee health ere eating loyees we | for the dispose in hand sinks, and hand sinks, and in hand sinks and in hand covered and downtten in policy on file. In drinking or use the policy on file. In drinking or use the policy on file. In the policy of the pol | al of paper towels. especially in women's afe for 6 hours. Pleas be kept at room temper f employee illness re F). Heat lamp near with a lid to maintain time in lieu of temper Good! sing tobacco in design | s restroom. se provide credible perature for 4 hours eporting policy. food containers. h temperature = 41 erture procedure. gnated area. *Good!</td <td></td> <td></td> | | | |
| | 222 335 335 335 | Comment/ Obs 3717-1-03.4(F)(1)(b) CCP-I.0007 CCP-II.0004 CCP-III.0012 CCP-VI.0006 | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = comment Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplast Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with voor Please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left so Please ensure lettuce pan is fully surround F OR use time in lieu of temperature proce Employee Health: The operation had an economy of the control of the | t all hashes a held a e. Oth tempe omit/district that h. dd - co dded by edure. employ e(s) we d emp | and sinks t restroor t room telerwise, be rature pro arrhea cle ave been dd holding as too wate 'PIC will ee health ere eating loyees we ng TCS f not being | for the disposa in hand sinks, e imperature is sa atter may only ocedure. ean-up policy. made aware of interest and covered and to written in policy on file. in drinking or us ere not contact foods. In held at the pre- | al of paper towels. especially in women's es | s restroom. se provide credible perature for 4 hours eporting policy. food containers. h temperature = 41 erture procedure. gnated area. *Good! o-eat foods with bare</td <td></td> <td></td> | | | |
| | 335 335 335 335 335 335 | Comment/ Obs 3717-1-03.4(F)(1)(b) CCP-II.0007 CCP-III.0004 CCP-III.0012 CCP-VI.0016 CCP-VI.0015 CCP-VI.0017 | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = content Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplated per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vortice please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left see Please ensure lettuce pan is fully surround FOR use time in lieu of temperature proceed the properties of the properties of the province of the pro | t all hashes a held a e. Oth tempe omit/district that h. dd - co dded by edure. employ e(s) we d emp | and sinks t restroor t room telerwise, be rature pro arrhea cle ave been dd holding as too wate 'PIC will ee health ere eating loyees we ng TCS f not being | for the disposa in hand sinks, e imperature is sa atter may only ocedure. ean-up policy. made aware of interest and covered and to written in policy on file. in drinking or us ere not contact foods. In held at the pre- | al of paper towels. especially in women's es | s restroom. se provide credible perature for 4 hours eporting policy. food containers. a temperature = 41 erture procedure. gnated area. *Good! o-eat foods with bare then required. *Good!</td <td></td> <td></td> | | | |
| Pers | 222 335 335 335 335 335 335 335 | Comment/ Obs 3717-1-03.4(F)(1)(b) CCP-I.0007 CCP-II.0004 CCP-III.0012 CCP-VI.0016 CCP-VI.0015 | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = comment Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplast Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with voor Please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left so Please ensure lettuce pan is fully surround F OR use time in lieu of temperature proce Employee Health: The operation had an economy of the control of the | t all hashes a held a e. Oth tempe omit/district that h. dd - co dded by edure. employ e(s) we d emp | and sinks t restroor t room telerwise, be rature pro arrhea cle ave been dd holding as too wate 'PIC will ee health ere eating loyees we ng TCS f not being | for the disposa in hand sinks, e imperature is sa atter may only ocedure. ean-up policy. made aware of interest and covered and to written in policy on file. in drinking or us ere not contact foods. In held at the pre- | al of paper towels. especially in women's es | s restroom. se provide credible perature for 4 hours eporting policy. food containers. h temperature = 41 erture procedure. gnated area. *Good! o-eat foods with bare</td <td></td> <td></td> | | | |
| Pers SA Env | 222 235 335 335 335 336 336 337 338 | Comment/ Obs 3717-1-03.4(F)(1)(b) CCP-I.0007 CCP-II.0004 CCP-III.0012 CCP-VI.0015 CCP-VI.0017 Charge MCKINNON | Pric | Mark "X" in a prity Level | Observations and Coppropriate box for COS and R: COS = comment Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplast Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vor Please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left see the proof of the pro | t all hashes a held a e. Oth tempe omit/district that h. dd - co dded by edure. employ e(s) we d emp | and sinks t restroor t room telerwise, be rature pro arrhea cle ave been dd holding as too wate 'PIC will ee health ere eating loyees we ng TCS f not being | for the disposa m hand sinks, e mperature is sa atter may only ocedure. ean-up policy. made aware of arm again (>41 er and covered add to written m policy on file. g, drinking or us ere not contact foods. g held at the pre- erly date marke | al of paper towels. specially in women's afe for 6 hours. Pleas be kept at room temper f employee illness re F). Heat lamp near with a lid to maintain time in lieu of temper Good! sing tobacco in design ing exposed ready-to oper temperature. ed, and discarded with | s restroom. se provide credible perature for 4 hours eporting policy. food containers. n temperature = 41 erture procedure. gnated area. *Good! o-eat foods with bare hen required. *Good! Date 12/19/2023</td <td></td> <td></td> | | | |
| Pers | 222 235 335 335 335 336 336 337 338 | Comment/ Obs 3717-1-03.4(F)(1)(b) CCP-II.0007 CCP-III.0012 CCP-VI.0015 CCP-VI.0017 Charge MCKINNON | Pric | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = comment Dishwasher = OK Please ensure waste cans are available a Recommend recaulking around backsplast Per PIC, hydrated batter for fried chicken documentation to our office that this is true max and must be added to time in lieu of Please replenish disinfectant used with vor Please update list of employees in binder Time/temperature controlled for safety for Shredded lettuce on ice at grill prep (left see the proof of the pro | t all hashes a held a e. Oth tempe omit/district that h. dd - co dded by edure. employ e(s) we d emp | and sinks t restroor t room telerwise, be rature pro arrhea cle ave been dd holding as too wate 'PIC will ee health ere eating loyees we ng TCS f not being | for the disposa m hand sinks, e mperature is sa atter may only ocedure. ean-up policy. made aware of arm again (>41 er and covered add to written m policy on file. g, drinking or us ere not contact foods. g held at the pre- erly date marke | al of paper towels. especially in women's efe for 6 hours. Pleas be kept at room temper f employee illness re F). Heat lamp near with a lid to maintain time in lieu of temper "Good! sing tobacco in designing exposed ready-to oper temperature. ed, and discarded with | s restroom. se provide credible perature for 4 hours eporting policy. food containers. n temperature = 41 erture procedure. gnated area. *Good! o-eat foods with bare hen required. *Good! Date 12/19/2023</td <td></td> <td></td> | | | |

As per HEA 5302B The Baldwin Group, Inc. (11/19) As per AGR 1268 The Baldwin Group, Inc. (11/19)

Name of Facility

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

| Name Name | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|----------------|
| TCS Food: Observed hot foods being held at 135 F or above. "Good! TCS Food: Observed imerlemperature controlled for safety foods being properly held using time as a public health control; the operation had a written procedure on file, foods were properly marked to indicate the time that the food was removed from temperature control, and food was discarded when required. "Good! (ensure all foods using time in lieu of temperature are added to policy) Total foods using time in lieu of temperature are added to policy) Protection from Contamination: Observed raw animal foods separated by type during storage, preparation, holding, and display. "Good! CCP-X.5 Chemical: Toxic materials are properly identified and stored. "Good! Cooling methods - temperature and time control. Rehydrated hash browns left in paper carton to cool in walkin. Per carton instructions, hash browns are to be removed from carton after 10 minutes and then placed into a different pan for cooling. Please ensure this is done. Use a shallow pan and do not fully cover until hash browns are 44 3717-1-03.2(D) NC Food Storage Containers - Identified with Common Name of Food No label on shakers of powdered sugar and pretzel salt. Also, no label on container of onion ring breader. Please label containers with common name for ease of identification. Ulensils, Temperature, and Pressure Measuring Devices - Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility, Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Flooring in some areas behind and around equipment is dirty, especially the area behind ice machine. In | | H |
| TCS Food: Observed time/temperature controlled for safety foods being properly held using time as a public health control; the operation had a written procedure on file, foods were properly marked to indicate the time that the food was removed from temperature control, and food was discarded when required. "Goodl (ensure all foods using time in lieu of temperature are added to policy) 35 CCP-VII.0009 Protection from Contamination: Observed raw animal foods separated by type during storage, preparation, holding, and display. "Good! 40 3717-1-03.4(E) NC Cooling methods - temperature and time control. Rehydrated hash browns left in paper carton to cool in walkin. Per carton instructions, hash browns are to be removed from carton after 10 minutes and then placed into a different pan for cooling. Please ensure this is done. Use a shallow pan and do not fully cover until hash browns are 44 3717-1-03.4(E) NC Food Storage Containers - Identified with Common Name of Food No label on shakers of powdered sugar and pretzel salt. Also, no label on container of onion ring breader. Please label containers with common name for ease of identification. 54 3717-1-04.4(O)(1) NC Utensits, Temperature, and Pressure Measuring Devices -Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility. Please discard to ensure cleanability and to prevent pleces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | CO | SR |
| health control; the operation had a written procedure on file, foods were properly marked to indicate the time that the food was removed from temperature control, and food was discarded when required. "Good! (ensure all foods using time in lieu of temperature are added to policy) Protection from Contamination: Observed raw animal foods separated by type during storage, preparation, holding, and display. "Good! CCP-X.5 Chemical: Toxic materials are properly identified and stored. "Good! Cooling methods - temperature and time control. Rehydrated hash browns left in paper carton to cool in walkin. Per carton instructions, hash browns are to be removed from carton after 10 minutes and then placed into a different pan for cooling. Please ensure this is done. Use a shallow pan and do not fully cover until hash browns are <= 41 F. Also, ensure breakfast bar items placed in walkin to cool are not stacked on top of each other to allow for proper cooling. Please label containers - Identified with Common Name of Food No label on shakers of powdered sugar and pretzel salt. Also, no label on container of onion ring breader. Please label containers with common name for ease of identification. Utensils, Temperature, and Pressure Measuring Devices -Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility. Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | | |
| Protection from Contamination: Observed raw animal foods separated by type during storage, preparation, holding, and display. "Good! CCP-X.5 Chemical: Toxic materials are properly identified and stored. "Good! Toxic materials are properly identified and stored. "Good! Cooling methods - temperature and time control. Rehydrated hash browns left in paper carton to cool in walkin. Per carton instructions, hash browns are to be removed from carton after 10 minutes and then placed into a different pan for cooling. Please ensure this is done. Use a shallow pan and do not fully cover until hash browns are <= 41 F. Also, ensure breakfast bar items placed in walkin to cool are not stacked on top of each other to allow for proper cooling. No label on shakers of powdered sugar and pretzel salt. Also, no label on container of onion ring breader. Please label containers with common name for ease of identification. Versale label containers with common name for ease of identification. Utensils, Temperature, and Pressure Measuring Devices -Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility. Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Flooring in some areas behind and around equipment is dirty, especially the area behind ice machine. In | | _ |
| holding, and display. "Good! CP-X.5 Chemical: Toxic materials are properly identified and stored. "Good! Cooling methods - temperature and time control. Rehydrated hash browns left in paper carton to cool in walkin. Per carton instructions, hash browns are to be removed from carton after 10 minutes and then placed into a different pan for cooling. Please ensure this is done. Use a shallow pan and do not fully cover until hash browns are = 41 F. Also, ensure breakfast bar items placed in walkin to cool are not stacked on top of each other to allow for proper cooling. No label on shakers of powdered sugar and pretzel salt. Also, no label on container of onion ring breader. Please label containers with common name for ease of identification. Viensils, Temperature, and Pressure Measuring Devices -Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility. Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In</td <td></td> <td></td> | | |
| 35 CCP-X-5 Chemical: Toxic materials are properly identified and stored. "Good! 3717-1-03.4(E) | | ' ' - |
| 40 3717-1-03.4(E) NC Cooling methods - temperature and time control. Rehydrated hash browns left in paper carton to cool in walkin. Per carton instructions, hash browns are to be removed from carton after 10 minutes and then placed into a different pan for cooling. Please ensure this is done. Use a shallow pan and do not fully cover until hash browns are Also, ensure breakfast bar items placed in walkin to cool are not stacked on top of each other to allow for proper cooling. NC Food Storage Containers - Identified with Common Name of Food No label on shakers of powdered sugar and pretzel salt. Also, no label on container of onion ring breader. Please label containers with common name for ease of identification. Utensils, Temperature, and Pressure Measuring Devices -Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility. Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | | + |
| Rehydrated hash browns left in paper carton to cool in walkin. Per carton instructions, hash browns are to be removed from carton after 10 minutes and then placed into a different pan for cooling. Please ensure this is done. Use a shallow pan and do not fully cover until hash browns are = 41 F. Also, ensure breakfast bar items placed in walkin to cool are not stacked on top of each other to allow for proper cooling. NC Food Storage Containers - Identified with Common Name of Food No label on shakers of powdered sugar and pretzel salt. Also, no label on container of onion ring breader. Please label containers with common name for ease of identification. Utensils, Temperature, and Pressure Measuring Devices -Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility, Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In</td <td></td> <td>_</td> | | _ |
| Also, ensure breakfast bar items placed in walkin to cool are not stacked on top of each other to allow for proper cooling. NC Food Storage Containers - Identified with Common Name of Food No label on shakers of powdered sugar and pretzel salt. Also, no label on container of onion ring breader. Please label containers with common name for ease of identification. NC Utensils, Temperature, and Pressure Measuring Devices -Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility. Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | | |
| No label on shakers of powdered sugar and pretzel salt. Also, no label on container of onion ring breader. Please label containers with common name for ease of identification. 154 3717-1-04.4(Q)(1) NC Utensils, Temperature, and Pressure Measuring Devices -Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility. Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Cleaning - frequency and restrictions. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | | |
| 54 3717-1-04.4(Q)(1) NC Utensils, Temperature, and Pressure Measuring Devices -Good Repair and Calibration Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility. Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. 62 3717-1-06.4(A) NC Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. 62 3717-1-06.4(B) NC Cleaning - frequency and restrictions. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | | |
| Rubber spatula at mixer is in poor condition and numerous broken plastic lids found throughout facility. Please discard to ensure cleanability and to prevent pieces of rubber and/or plastic from breaking off into food. Repairing. Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. Cleaning - frequency and restrictions. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | | +_ |
| Floor in front of fryers is damaged. Please repair. Wall behind spray arm at dishwasher is damaged. Please repair. 62 3717-1-06.4(B) NC Cleaning - frequency and restrictions. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | | |
| 62 3717-1-06.4(B) NC Cleaning - frequency and restrictions. Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | | |
| Flooring in some areas behind and around equipment is dirty; especially the area behind ice machine. In | | +_ |
| are maintained clean. | | |
| 63 3717-1-06.1(I) NC Light bulbs - protective shielding. Plastic light fixture cover over pop syrup storage is broken. Please replace. | | × |
| 63 3717-1-06.2(I) NC Physical facilities: numbers and capacities. | 1 | I IE |
| Numerous light bulbs out throughout facility. Please replace bulbs to provide proper lighting levels. | | |
| 63 3717-1-06.4(J) NC Using dressing rooms and lockers. Found employee sweater stored on top of food items at front utensil wrapping counter. Also, employee coat stored on pop syrup rack. Please ensure that employees store personal belongings in a location separate from | | |
| food, utensils, equipment, single service/use items. | | |

| Person in Charge SARAH MCKINNON | | | Date 12/19/2023 |
|--------------------------------------------------------|--------------|---------------------------------------------|--------------------|
| 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)