_		Authority: Chapte		J/ 1	o onio i to	vised Coul			
	me of facility DGEWELL PERSON	AL CARE-MICRO MKT C #3	Check one	RFE		cense Numbe		Date 02/14/	/2024
	Idress 810 PROGRESS WA	Υ	City/State/Zip Co SIDNEY OH		5				
	cense holder VI FOODSYSTEMS INC.		Inspection Time 15		Travel Time 5		Category/Des COMMERCIA		1 <25,000 SQ. FT.
Ту	pe of inspection (check	all that apply)				Follow-up	date (if requi	red)	Water sample date/result
×	Standard Critical C	Control Point (FSO) Process Review (RFE) Uvariance Re	eview	☐Follow Up				(if required)
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	Iltation			11			11
\equiv									
		FOODBORNE ILLNESS							
	Mark designated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN = in	com	oliance OUT =	not in complia	nce N/O = not	observed	d N/A = not applicable
		Compliance Status				Cor	npliance Sta	atus	
	15 5 16 - 1611, gl	Supervision	وريد دياره		Time/Temp	erature Con	trolled for S	afety Fo	ood (TCS food)
1	□IN □OUT 図N/A	Person in charge present, demonstrates know performs duties	rledge, and		□ IN □ OL		te marking and	d dispositi	ion
2	□IN □OUT ※N/A	Certified Food Protection Manager				IT	. 1.12.1 10		
		Employee Health			⊠N/A □ N/		public nealth (control: pr	rocedures & records
3	□IN □OUT ☑N/A	Management, food employees and conditiona	l employees;			Cons	umer Advis	ory	
4		knowledge, responsibilities and reporting Proper use of restriction and exclusion			□IN □OU ☑N/A	Onsume	r advisory prov	ided for ra	aw or undercooked foods
5	□IN □OUT ※N/A	Procedures for responding to vomiting and dia	arrheal events			Highly Sus	ceptible Po	pulation	ıs
		Good Hygienic Practices		26		IT			
6	□IN □OUT ⊠N/O	Proper eating, tasting, drinking, or tobacco use	e ⁻	1 20 1	x N/A	Pasteurize	ea tooas usea;	pronibite	d foods not offered
7	□IN □OUT ⊠N/O	No discharge from eyes, nose, and mouth					Chemical		
	Prev	enting Contamination by Hands			□ IN □ OI	JT Food add	itives: approve	d and pro	pperly used
8		Hands clean and properly washed			⊠N/A ⊠IN □ OU				
9	□IN □OUT ☑N/A □N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved		□ N/A	TOXIC SUD			ed, stored, used
10			cessible	_		onformance			
H	DIN DOOT MINA	Approved Source	506331516	1 291	□IN □OU ⊠N/A				n Packaging, other
11	⊠IN □OUT	Food obtained from approved source		-	IN OL	IT	d processes, a		
12	DIN DOUT	Food received at proper temperature			⊠N/A □ N/	O Special R	equirements: F	Fresh Juic	e Production
13	⊠IN □OUT	Food in good condition, safe, and unadulterate	ad	الما					
14	□IN □OUT			31	N/A D N/		equirements: F	Heat Treat	tment Dispensing Freezers
Ľ	⊠N/A □N/O	Required records available: shellstock tags, p. destruction		32		JT Special R	equirements: F		
	⊠N/A □N/O			32	⊠N/A □ N/ □ IN □ OL ⊠N/A □ N/	JT Special R	equirements: (Custom Pi	rocessing
15	Pro Pro Pro N/A N/O	destruction		32		JT Special R JT Special R JT Special R	equirements: C	Custom Pr	rocessing er Machine Criteria
	⊠N/A □N/O Pro	destruction tection from Contamination		32 33 34		O Special R O Special R O Special R O Special R O Criteria	equirements: C	Custom Pr	rocessing
15 16	図 N/A	destruction tection from Contamination Food separated and protected	arasite	32 33 34 35	 N/A □ N/ □ IN □ OL ☑ N/A □ OL ☑ N/A □ OL 	O Special R O Special R O Special R O Special R O Criteria JT Critical Co	equirements: C	Custom Pr Bulk Wate Acidified V	rocessing er Machine Criteria
15 16	Pro	destruction tection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously serv	arasite	32 33 34 35		O Special R O Special R O Special R O Special R O Criteria JT Critical Co	equirements: (equirements: E equirements: A ontrol Point Ins	Custom Pr Bulk Wate Acidified V	rocessing er Machine Criteria
15 16	EN/A □N/O Pro Pro EIN □OUT □N/A □ N/O □IN □OUT EN/A □ N/O EIN □OUT Time/Temperatu	destruction ptection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously service reconditioned, and unsafe food	arasite	32 33 34 35 36	EN/A □ N/ □ IN □ OL EN/A □ IN □ OL	Special R Special R Special R Special R Criteria Critical Cc T Process F	equirements: (equirements: E equirements: A ontrol Point Ins	Custom Pr Bulk Wate Acidified V	rocessing er Machine Criteria
15 16 17	Pro Pro Pro Pro Pro IN OUT N/A N/O IN OUT EN/A N/O IN OUT Time/Temperatu IN OUT EN/A N/O	destruction tection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously serv reconditioned, and unsafe food re Controlled for Safety Food (TCS food)	arasite	32 33 34 35 36	EN/A □ N/ □ IN □ OL EN/A	O Special R O Special R O Special R O Special R O Criteria JT Critical Co JT Process F	equirements: (equirements: E equirements: A ontrol Point Ins	Custom Pr Bulk Wate Acidified V	rocessing er Machine Criteria
15 16 17	EN/A □N/O Pro Pro EIN □OUT □N/A □ N/O □IN □OUT EN/A □ N/O EIN □OUT Time/Temperatu □IN □OUT EN/A □ N/O □IN □OUT	destruction ptection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously service reconditioned, and unsafe food Proper cooking time and temperatures	arasite	32 33 34 35 36 37	EN/A □ N/ □ IN □ OL EN/A □ N/ □ IN □ OL EN/A □ N/ □ IN □ OL EN/A sk Factors at are identif	O Special R O Special R O Special R O Criteria JT Critical Co JT Process F JT Variance are food prefied as the me	equirements: 6 equirements: 6 equirements: A ontrol Point Ins Review	Custom Programme Custom	rocessing er Machine Criteria
15 16 17 18	☑ N/A	destruction tection from Contamination Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously serv 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 Ri th fo	EN/A □ N/ □ IN □ OL EN/A	O Special R O Special R O Special R O Special R O Criteria T Critical Co T Process F T Variance are food prefied as the meass.	equirements: 6 equirements: 6 equirements: A ontrol Point Ins Review paration practical	Custom Programme Custom	rocessing er Machine Criteria White Rice Preparation

	GEW	ELL PERSONAL CA	RE-MICRO	MKT C #3		sta	Inspection	Date 02/14/2024		
J	23.			GOOD RETAI	L PF	RACTICES	100	XIII		
	//ark de	Good Retail Practi	ces are prev	rentative measures to control the introd N/O, N/A) for each numbered item: IN =	ductio	on of pathogens, ch	emicals, and physic	cal objects into foods.	icable	
			Safe Food		11.0011		sils, Equipment a		cable	180
38	□IN	□OUT 図N/A □N/C	Pasteurized	d eggs used where required	54			contact surfaces cleanable,	prope	∍rly
39	□IN	OUT N/A	Water and	ice from approved source	54	⊠in □out	designed, construct			•
		Foo	od Tempera	ture Control	55	□IN □OUT 図N/	Warewashing facilities: installed, maintained,			
40 N DOUT N/A N/O Proper cooling methods used; adequate equipment for temperature control				56		Nonfood-contact su	rfaces clean		_	
41	□IN	□OUT ⊠N/A □N/C	+	properly cooked for hot holding			Physical Facil		100	
42	-	□OUT 図N/A □N/C		hawing methods used	57	□IN □OUT 図N/		available; adequate pressu	re	
43	⊠IN	□OUT □N/A	Thermome	ters provided and accurate	58	□IN □OUT	Plumbing installed:	proper backflow devices		
			Food Ident	ification		IN/A□N/O		, , , , , , , , , , , , , , , , , , , ,		
44	⊠IN	Попт	Food prope	rly labeled; original container	-					
		Preventio	n of Food C	Contamination	59	□IN □OUT 図N//		water properly disposed		
45	⊠ IN	□оит	Insects, roo	lents, and animals not present/outer	60	□IN □OUT ☑N//		perly constructed, supplied,		
46	IXIN	□оит	Contaminat	tion prevented during food preparation,	62			perly disposed; facilities ma stalled, maintained, and cle		ed
47		□OUT ⊠ N/A	storage & d		102	□N/A□N/O	dogs in outdoor dini	stalled, maintained, and cle ing areas	ean;	
48		□OUT 図N/A □N/C		hs: properly used and stored	63	⊠IN □OUT	Adequate ventilation	n and lighting; designated a	rooo	.004
49	_	□OUT 図N/A □N/C							ireas t	1260
			oper Use of		64	□IN □OUT ⊠N//	Existing Equipment	and Facilities		
50	□IN	□OUT 図N/A □N/C	In-use uten	sils: properly stored			Administrat	ive		
51	ПIN	□OUT ☑N/A	Utensils, ed dried, hand	quipment and linens: properly stored, led	65	IN □OUT □N//	901:3-4 OAC			
52		□OUT □N/A	stored, use	single-service articles: properly d	66	□IN □OUT ☒N//	3701-21 OAC			
53	□iN	□OUT 図N/A □N/C	Slash-resis	tant, cloth, and latex glove use						
	Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation									
Ite	m No.	Code Section Pr	iority Level	Comment		a on one daming maps.	Topodi Tion		cos	R
		Comment/ Obs	•	Cold Food Machine= < 41 F(food) Good!						
				Frozen Food Machine= -7 F (air) Good!					_	1
				HL's= OK						
				Satisfactory at time of inspection.						
									-	+

Person in Charge			Date 02/14/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health D	epartment

			Authority, Chapte	rs 3717 and .	3 <i>1</i> I	onio i	*evis	sea Coa	Э		
	ne of fa GEW		AL CARE-MICRO MKT C #2	Check one	RFI	E		nse Number	1000000	Date 02/1	4/2024
	dress 10 PR	OGRESS WA	Υ	City/State/Zip Co SIDNEY OH 4		5					
	ense h	older SYSTEMS INC.		Inspection Time 15		Travel Ti	me		Category/De COMMERCIA	•	/e SS 1 <25,000 SQ. FT.
Туј	e of in	spection (check	all that apply)				-	Follow-up	date (if requ	ired)	Water sample date/result
×	Standa	rd Critical C	control Point (FSO) Process Review (RFE) Variance Re	view	Follow	Up				(if required)
	Foodbo	rne 🔲 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	iltation				11			11
			FOODBORNE ILLNESS	RISK FACTO	RS/	AND PUI	BLIC	HEALTH	INTERVE	NTIO	NS
ı	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN = in	com	pliance OL	JT = no	ot in complia	nce N/O = no	t observ	/ed N/A = not applicable
			Compliance Status					Con	npliance St	atus	
	THE		Supervision			Time/Ter	mper	ature Con	trolled for S	Safety	Food (TCS food)
1	□IN	□OUT ⊠ N/A	Person in charge present, demonstrates know performs duties	rledge, and	23	☐ IN ☐	OUT	T	te marking an		
2	□IN	□OUT ⊠ N/A	Certified Food Protection Manager		П			1			
	LY Y		Employee Health	-1 8 x111	24	⊠N/A □		Time as a	public health	control:	procedures & records
3	Пін	□OUT ⊠ N/A	Management, food employees and conditional	l employees;			1.5	Cons	umer Advis	зогу	
4		OUT N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□ IN □ E N/A	OUT	Consume	r advisory pro	vided fo	r raw or undercooked foods
_		OUT N/A		arrheal events		E IVIX	Н	lighly Sus	ceptible Po	nulatio	ons
			Good Hygienic Practices	arrical evente	П			J.,			
6	□IN		Proper eating, tasting, drinking, or tobacco use	e	26	N/A ■	001	Pasteurize	ed foods used	; prohibi	ited foods not offered
_	-		No discharge from eyes, nose, and mouth						Chemica		
Ė			enting Contamination by Hands		27		OUT	Food add	itives: approv	od and r	aronorhuusod
8	□IN		Hands clean and properly washed		21	⋉ N/A		Food add	ilives. approvi	su anu p	oropeny used
9	□IN	OUT	No bare hand contact with ready-to-eat foods	or approved	28	⊠ IN □ □N/A	OUT	Toxic sub	stances prope	erly iden	tified, stored, used
_		□ N/O	alternate method properly followed				Conf	formance	with Appro	ved Pr	ocedures
10	□ IN	□OUT ※N/A	Adequate handwashing facilities supplied & ad	ccessible	29		OUT	Complian	ce with Reduc	ed Oxy	gen Packaging, other
			Approved Source			≥ N/A		specialize	d processes,	and HA	CCP plan
11		OUT	Food obtained from approved source		30			Special R	equirements:	Fresh J	uice Production
12		□OUT ☑ N/O	Food received at proper temperature			N/A D					
13	⊠IN	□OUT	Food in good condition, safe, and unadulterate	ed	31	⊠N/A □	N/O	Special R	equirements:	Heat Tre	eatment Dispensing Freezers
14		□OUT . □N/O	Required records available: shellstock tags, podestruction	arasite	32	□ IN □		Special R	equirements:	Custom	Processing
			tection from Contamination		Н			1			
15		OUT N/O	Food separated and protected		33	⊠N/A □	N/O	-			ater Machine Criteria
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ 図N/A □		Criteria Criteria	equirements:	Acidified	d White Rice Preparation
17	X IN	□о∪т	Proper disposition of returned, previously serv reconditioned, and unsafe food	red,	35	□ IN □ ■ N/A	OUT	Critical Co	ontrol Point In:	spection	
	Tin	ne/Temperatu	re Controlled for Safety Food (TCS foo	od)	36		OUT	Process F	Review		
18		OUT	Proper cooking time and temperatures		37	⊠N/A □ IN □	OUT				
19	□IN	□OUT	Proper reheating procedures for hot holding		3	⊠ N/A		Variance			
20	□IN	OUT N/O	Proper cooling time and temperatures		th		ntified	d as the mo			and employee behaviors ributing factors to
21		□OUT □N/O	Proper hot holding temperatures		P		ith in	terventio	ns are contr	ol mea:	sures to prevent
22	⊠IN	□OUT □N/A	Proper cold holding temperatures		"						

		Facility					T	Type of Ir	nspection	Date		
E	GEW	ELL PERSONAI	L CAF	RE-MICRO	MKT C #2			sta		02/14/2024		
2.5	11				GOOD RETA	IL PF	RACTICES		2 12 17 1			
		Good Retail P	ractice	es are preve	entative measures to control the intro	ductio	on of pathog	ens, che	micals, and physic	al objects into foods.		
N	lark de	signated compliant	ce stati	ıs (IN, OUT,	N/O, N/A) for each numbered item: IN =	in cor	npliance OUT	T= not in c	ompliance N/O = not	observed N/A = not app	olicable	
				afe Food a				Utens	ils, Equipment a		4-11	
38	_]N/O	Pasteurized	eggs used where required	54	⊠IN □OL	UT		ontact surfaces cleanable	e, prope	rly
39	□IN	OUT N/A			ce from approved source				designed, construct			
		STEEL STREET	Food		ture Control	55	□IN □OL	UT ⊠ N/A	Warewashing facilit used; test strips	ies: installed, maintained,		
40	≥ iN	OUT N/A	JN/O	Proper cooli for temperat	ing methods used; adequate equipment	56	⊠ IN □OI	UT	Nonfood-contact su	fooo ele		
41	ΠiN	OUT N/A	IN/O		properly cooked for hot holding	30		01	Physical Facil		TOUL	
42		OUT N/A			nawing methods used	57		UT IXIN/A		available; adequate press	ure	
43	_	□OUT □N/A	714/0		ers provided and accurate							_
43		LIOUT LIN/A		ood Identi		58			Plumbing installed;	proper backflow devices		
11	WIN	□out			rly labeled; original container		⊠ N/A□N/	/O				
	25/114		ntion		ontamination	59		JT 🗷 N/A	Sewage and waste	water properly disposed		
45	[FIN]	□о∪т	IICIOII		ents, and animals not present/outer	60		JT 🗷 N/A	Toilet facilities: prop	erly constructed, supplied	d, cleane	ed
43		Поот		openings pr	otected	61	⊠ IN □OU	JT 🔲 N/A		perly disposed; facilities n		
46	⊠ IN	□OUT		Contaminati storage & di	ion prevented during food preparation,	62	⊠IN □O	UT	Physical facilities in	stalled, maintained, and c	lean;	
47	□IN	□OUT ⊠ N/A		Personal cle			□N/A □N/	/O	dogs in outdoor dini	ng areas		
48		□OUT 図N/A		Wiping cloth	ns: properly used and stored	63	⊠ IN □OU	JT	Adequate ventilation	n and lighting; designated	areas u	used
49	□IN	OUT N/A			its and vegetables	64		JT 🗷 N/A	Existing Equipment	and Facilities		
		Carlotte and		per Use of	Utensils							
50	□IN	OUT N/A]N/O		sils: properly stored			1 -	Administrat	ive		
51	□IN	□OUT 区N/A		Utensils, eq dried, handl	uipment and linens: properly stored, ed	65	⊠IN □OU	JT N/A	901:3-4 OAC			
52	≭ IN	□OUT □N/A		Single-use/s stored, used	single-service articles: properly	66		JT 🗷 N/A	3701-21 OAC			
53	□IN	□OUT ☑N/A □]N/O	Slash-resist	ant, cloth, and latex glove use							
				Mark "X" in a	Observations and C				on R = reneat viols	ation		
Ite	n No.	Code Section		rity Level	Comment			J CF 300	and the second troit		cos	R
		Comment/ Obs		-	Cold Food Machine= < 41 F(food) Good!							H
					HL= OK						-	-
					Satisfactory at time of inspection							1 1

Person in Charge		Date 02/14/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS RS/SIT# 2993	Licensor: Sidney-Shelby County Health D	epartment

Authority: Chapte	rs 3717 and	371	5 Ohio F	Revis	sed Code	e		
Name of facility EDGEWELL PERSONAL CARE-MICRO MKT C #1	Check one	R F	E	_	o 2 3	102	Date 02/1	4/2024
Address 1810 PROGRESS WAY	City/State/Zip C SIDNEY OH		55					
License holder	Inspection Time	е	Travel Ti	me		Category/De	scriptiv	ve
AVI FOODSYSTEMS INC.	15		5			COMMERCIA	AL CLAS	SS 1 <25,000 SQ. FT.
Type of inspection (check all that apply)					Follow-up	date (if requi	red)	Water sample date/result
Standard Critical Control Point (FSO) Process Review (RFE		Review	Follow	Up	11			(if required)
Foodborne 30 Day Complaint Pre-licensing Consu	Itation				,,			' '
FOODBORNE ILLNESS	RISK FACTO)RS	AND PU	BLIC	HEALTH	INTERVE	NTIO	NS
Mark designated compliance status (IN, OUT, N/O, N/A) for each number	ered item: IN = i	n com	pliance O U	IT = nc	t in complia	nce N/O = not	t observ	ved N/A = not applicable
Compliance Status		Т			Con	npliance Sta	atus	
Supervision			Time/Ter	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			Proper da	te marking and	d dispo:	sition
2 IN OUT N/A Certified Food Protection Manager		24		OUT	Time as a	nublic bealth	control:	procedures & records
Employee Health			X N/A □	N/O				procedures & records
3 IN OUT N/A Management, food employees and conditional knowledge, responsibilities and reporting	employees;				Cons	umer Advis	ory	
4 IN OUT N/A 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 Po	pulati	ons
Good Hygienic Practices	1	26		OUT	Pasteurize	ed foods used;	prohib	ited foods not offered
6 ☐IN ☐OUT ☒N/O Proper eating, tasting, drinking, or tobacco use	9		⋉ N/A		1			
7 IN OUT NO No discharge from eyes, nose, and mouth				OUT		Chemical		
Preventing Contamination by Hands		27	⊠ N/A	001	Food add	itives: approve	ed and p	properly used
8 IN OUT IN Hands clean and properly washed 9 IN OUT No bare hand contact with ready-to-eat foods	or approved	28	⊠ IN □ □N/A	OUT	Toxic sub	stances prope	rly iden	tified, stored, used
■				Conf	ormance	with Approv	ved Pr	ocedures
10 IN OUT N/A Adequate handwashing facilities supplied & ac	ccessible	29		OUT	1			gen Packaging, other
Approved Source 11 ⊠IN □OUT Food obtained from approved source		-	⊠N/A	OUT	specialize	d processes, a	and HA	CCP plan
12 DIN DOUT Food received at proper temperature		30	□ IN □ 図N/A □		Special R	equirements: I	Fresh J	uice Production
□N/A ☑ N/O □N/A ☑ N/O □ N/O □ N/A ☑ N/O □ N/	ed	31	□ IN □ 図N/A □	OUT N/O	Special R	equirements: I	Heat Tr	eatment Dispensing Freezers
14 □ IN □ OUT Required records available: shellstock tags, particular in the partic	arasite	32	□ IN □ ☑N/A □		Special R	equirements:	Custom	Processing
Protection from Contamination			Пып					
15 ☑N/A ☐ N/O Food separated and protected		33	N/A D	N/O				ater Machine Criteria d White Rice Preparation
16 □ IN □ OUT Food-contact surfaces: cleaned and sanitized		34	⊠N/A □	N/O	Criteria	equirements.	- Cidille	writte Nice Preparation
Proper disposition of returned, previously service reconditioned, and unsafe food	ed,	35	□ IN □ ⊠N/A		Critical Co	ontrol Point Ins	spection	1
Time/Temperature Controlled for Safety Food (TCS foo	od)	36		OUT	Process F	Review		
18 ☐ IN ☐ OUT Proper cooking time and temperatures		37	⊠N/A □ IN □	OUT	Variance			
19 ☐ IN ☐ OUT ☑ N/A ☐ N/O Proper reheating procedures for hot holding		-	x N/A		1			
20 N/A N/O Proper cooling time and temperatures		th	isk Facto at are ide odborne i	ntified	as the me	paration pra- ost significar	ctices nt cont	and employee behaviors ributing factors to
21 NOUT Proper hot holding temperatures		P		lth in	terventio	ns are contro	ol mea	sures to prevent
22 ⊠IN □OUT □N/A Proper cold holding temperatures				-	30.31			

		^{Facility} ELL PERSONAL (ARE-MICEO	MKT C #1		1			Date 02/14/2024		
	J_ 11		" u L-WIOTO	WILL O #1) sta		02/14/2024		
		Grand Street		GOOD RETA							
N	ark de	Good Retail Prac signated compliance	stices are prev status (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	duction in cor	on of pathonpliance Ot	gens, che JT= not in c	micals, and physic ompliance N/O = not	cal objects into foods. t observed N/A = not app	licable	
			Safe Food	and Water			Utens	ils, Equipment ar	nd Vending	-3 = 7	1.11
38	□IN	□OUT 図N/A □N	/O Pasteurized	d eggs used where required	54	MIN DO) I T	Food and nonfood-o	contact surfaces cleanable	, prope	rly
39	□IN	OUT N/A	Water and	ice from approved source				designed, construct	ed, and used		
		- F	ood Tempera	ture Control	55		OUT 🗷 N/A	_	ies: installed, maintained,		
40	X IN		O Proper coo	ling methods used; adequate equipment ture control	56	⊠IN □ C	DUT	used; test strips Nonfood-contact sur	rfaces clean		
41	□IN	□OUT 図N/A □N	/O Plant food	properly cooked for hot holding				Physical Facil	ities		il v
42	□IN	OUT MN/A	/O Approved t	nawing methods used	57		DUT 🗷 N/A	Hot and cold water a	available; adequate press	ure	
43	⊠IN	OUT N/A	Thermome	ters provided and accurate	58		DUT	Plumbing installed;	proper backflow devices		
			Food Ident	ification		 ⊠N/A□N	WO.				
44	≭ IN	□0UT		rly labeled; original container	59			S			
		Prevent		ontamination					water properly disposed		
45	≭ IN	□о∪т	Insects, roo openings p	lents, and animals not present/outer	60				erly constructed, supplied		
46	SEIN!	ООТ	Contamina	tion prevented during food preparation,	61				perly disposed; facilities m		ed
47		□OUT ⊠N/A	Storage & o		62			dogs in outdoor dini	stalled, maintained, and c ng areas	ean;	
48		OUT MINA DI		hs: properly used and stored	63			Adequate ventilation	n and lighting; designated	05000.1	unod
		OUT N/A		uits and vegetables						areas (JSEG
			Proper Use o		64		UI KAN/A	Existing Equipment	and Facilities		
50	□IN	□OUT 図N/A □N	/O In-use uten	sils: properly stored				Administrat	ive		
51	□IN	□OUT ⊠ N/A	Utensils, e	quipment and linens: properly stored, led	65	⊠IN □O	UT N/A	901:3-4 OAC			
52	⊠ IN	□OUT □N/A	Single-use/ stored, use	single-service articles: properly d	66		UT 🗷 N/A	3701-21 OAC			
53	□IN	OUT N/A	/O Slash-resis	tant, cloth, and latex glove use	_						
			Mark "X" in	Observations and Cappropriate box for COS and R: COS = co				ion R = repeat viola	ation		
Ite	n No.	Code Section	Priority Level	Comment			mg mopout	Topodi viole	11011	cos	R
		Comment/ Obs		Cold Food Machine= < 41 F(food) Good!							i
				HL= OK						1	_
		Satisfactory at time of inspection.									
				# T T T T T T T T T T T T T T T T T T T						-	-

Person in Charge	Date 02/14/2024
RUSTY SCHWEPE, REHS RS/SIT# 2993	Licensor: Sidney-Shelby County Health Department

Authority: Chap	oters 3/1/ ar	nd 37	15 Onio	Revis	sed Code	9		
Name of facility IVEX PACKAGING PLANT 2 MICRO MARKET C	Check one	x RI	E		nse Number		Date 02/1	4/2024
Address 2600 CAMPBELL ROAD	City/State/Zip SIDNEY		65				-	
License holder	Inspection T	me	Travel T	ime		Category/De	scriptiv	re
AVI FOODSYSTEMS	15		5			COMMERCIA	AL CLAS	SS 1 <25,000 SQ. FT.
Type of inspection (check all that apply)					Follow-up	date (if requi	ired)	Water sample date/result
Standard Critical Control Point (FSO) Process Review (I	· —	e Revie	v □Follov	v Up	, ,			(if required)
Foodborne 30 Day Complaint Pre-licensing Co	onsultation				11			11
FOODBORNE ILLNES	SS RISK FAC	TORS	AND PU	BLIC	HEALTH	INTERVE	NTIO	NS
Mark designated compliance status (IN, OUT, N/O, N/A) for each nu								
Compliance Status		П				npliance St		
Supervision		1 1	Time/Te	mper				Food (TCS food)
1 DIN DOUT N/A Person in charge present, demonstrates k performs duties	nowledge, and	23	IT IN E	OUT		te marking an		and the same of th
2 IN OUT N/A Certified Food Protection Manager		1	DIN E			1.00		
Employee Health		24	⊠N/A □		I ime as a	public health	control:	procedures & records
3 ☐IN ☐OUT ☑N/A Management, food employees and condition knowledge, responsibilities and reporting	onal employees;				Cons	umer Advis	ory	
4 IN OUT XNA Proper use of restriction and exclusion		25	□ IN □ ▼N/A]OUT	Consume	r advisory prov	vided for	raw or undercooked foods
5 IN OUT N/A Procedures for responding to vomiting and	diarrheal events			Н	lighly Sus	ceptible Po	pulatio	ons
Good Hygienic Practices		26	□ IN □	OUT	Pasteurize	ed fonds used	· probibi	ted foods not offered
6 ☐IN ☐OUT ☒N/O Proper eating, tasting, drinking, or tobacco	use		⊠ N/A		T dotted lize			ted 100d3 flot offered
7 ☐IN ☐OUT ☒N/O No discharge from eyes, nose, and mouth			П. н. г.	LOUT		Chemical		
Preventing Contamination by Hands	المرافع المراف	27	□ IN □ ■ N/A	1001	Food add	itives: approve	ed and p	roperly used
8 IN OUT N/O Hands clean and properly washed		28	FEL INI T	OUT	Toxic sub	stances prope	rly iden	tified, stored, used
9 ☐IN ☐OUT No bare hand contact with ready-to-eat for alternate method properly followed	ods or approved		□ N/A					
10 □IN □OUT ☑N/A Adequate handwashing facilities supplied	& accessible	┥┡				with Appro		
Approved Source	C accessible	29	□ IN □ ■N/A	TOUT		ce with Reduc d processes, a		gen Packaging, other
11 XIN OUT Food obtained from approved source		1 -	ПІМ Г	10UT				•
12 ☐IN ☐OUT Food received at proper temperature		30	≥ N/A] N/O	Special R	equirements:	Fresh Ju	uice Production
13 ☑N ☐OUT Food in good condition, safe, and unadulte		31	□ IN □ ⊠N/A □] N/O	Special R	equirements:	Heat Tre	eatment Dispensing Freezers
14	s, parasite	32	IN D		Special R	equirements:	Custom	Processing
Protection from Contamination		33		OUT	Special P	equirements:	Bulk W.	ater Machine Criteria
15 N OUT Food separated and protected		34	⊠N/A □		-			White Rice Preparation
16 ☑N/A ☐ N/O Food-contact surfaces: cleaned and sanitis			⊠ N/A □] N/O	Criteria			
Proper disposition of returned, previously reconditioned, and unsafe food		35	IX N/A		Critical Co	ontrol Point Ins	spection	
Time/Temperature Controlled for Safety Food (TCS	food)	36	□ IN □ ▼N/A	TUOL	Process F	Review		
18 ☐IN ☐OUT Proper cooking time and temperatures		37	. IN C	OUT	Variance			
19 ☐IN ☐OUT Proper reheating procedures for hot holdin	ng		IXN/A					
20 IN OUT Proper cooling time and temperatures	t		entified	d as the mo			and employee behaviors ibuting factors to	
21 IN OUT Proper hot holding temperatures			oublic he	alth in		ns are contro	ol meas	sures to prevent
22 VIN DOUT DN/A Proper cold helding temperatures	1 ['							

		CKAGING PLANT	2 MICRO MA	RKET C		sta	Inspection	Date 02/14/2024		
	I Y			GOOD RETAI	IL PF	RACTICES	Carl Venture			
N	fark de	Good Retail Praces	ctices are prev	entative measures to control the introd N/O, N/A) for each numbered item: IN =	ductio	on of pathogens, ch	emicals, and physic compliance N/O = no	cal objects into foods. t observed N/A = not applicab	ole	
			Safe Food				sils, Equipment a			
38 39		□OUT ☑N/A □N		eggs used where required ce from approved source	54	⊠IN □OUT	Food and nonfood-designed, construct	contact surfaces cleanable, pro	per	ly
	25,114		ood Tempera				. Warewashing facilit	ties: installed, maintained,		
	40 Film Cour Days Days Proper cooling me			ing methods used; adequate equipment	55	□IN □OUT 図N/	used; test strips			
40	⊠ IN	OUT UN/A UN	of tempera		56	⊠IN □OUT	Nonfood-contact su	rfaces clean		
41	□IN	□OUT ■N/A □N	/O Plant food p	properly cooked for hot holding			Physical Facil	ities		
42	□IN	□OUT 図N/A □N	/O Approved the	nawing methods used	57	⊠ IN □OUT □N/	A Hot and cold water	available; adequate pressure		
43	⊠ IN	□OUT □N/A	Thermomet	ers provided and accurate	58	IZIN □ OUT	Plumbing installed;	proper backflow devices		
			Food Ident	ification						
44	⊠ IN	□out	Food prope	rly labeled; original container	F0				_	_
	Prevention of Food Contamination				59			water properly disposed		
45	⊠ IN	□о∪т	Insects, rod openings pr	ents, and animals not present/outer	60	□IN □OUT 図N/		perly constructed, supplied, clea		
46	⊠ IN	□о∪т		ion prevented during food preparation,	61 62	IN □OUT □N/.		perly disposed; facilities mainta stalled, maintained, and clean;		:d
47	□IN	□OUT 図N/A	Personal cle			□N/A □N/O	dogs in outdoor din	ing areas		
48	□IN	OUT N/A	/O Wiping clot	ns: properly used and stored	63	⊠IN □OUT	Adequate ventilatio	n and lighting; designated areas	ıs us	sed
49	□IN	OUT 🗷 N/A 🔲 N	/O Washing fru	uits and vegetables	64	□IN □OUT 図N/	A Existing Equipment	and Facilities		
			Proper Use of	Utensils			- Existing Equipment	and radiiiles		
50	□IN	□OUT 図N/A □N	/O In-use uten	sils: properly stored			Administrat	tive		
51	□liN	□OUT ⊠ N/A	Utensils, ed dried, hand	uipment and linens: properly stored, led	65	IN □OUT □N/	901:3-4 OAC			
52		□OUT □N/A	stored, use	single-service articles: properly	66		A 3701-21 OAC			
53	□IN	OUT N/A	/O Slash-resis	ant, cloth, and latex glove use	_					_
	Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation									
Ite	m No.	Code Section	Priority Level	Comment	***************************************			osl	R	
		Comment/ Obs		Cold Food Machine= < 41 F (food) Good!					_	
				HL= OK				-		
				Satisfactory at time of inspection.						
				*Will check on beverage machine backflor	w requ	irement with plumbing	inspector.			
									_	_

Person in Charge			Date 02/14/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

	Authority: Chapters 3/17 and 3/15 Ohio Revised Code										
	ne of fa EX PA	-	ANT 1 MICRO MARKET C	Check one	RF	E		se Number		Date 02/1	4/2024
	dress 6 S. S	TOLLE AVEN	JE	City/State/Zip Co SIDNEY OH		35					
	ense h	older SYSTEMS		Inspection Time 15		Travel Ti	me		Category/De COMMERCIA		/e SS 1 <25,000 SQ. FT.
Tyr	e of in	spection (check	all that apply)		_	1		Follow-up	date (if requi		Water sample date/result
			control Point (FSO) Process Review (RFE) Nariance R	eviev	v DFollow	iin	· onon ap	outo (ii roqui	,	(if required)
		rme 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu				۱ ۳	11			11
			Zarantama Zarantama Zaranta								
			FOODBORNE ILLNESS	RISK FACTO	RS	AND PUI	BLIC	HEALTH	INTERVE	NTIO	NS
1	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN = in	com	pliance OU	JT = no	t in complia	nce N/O = no	t observ	/ed N/A = not applicable
			Compliance Status		T				npliance St		
	T. IJ		Supervision			Time/Ter	mner				Food (TCS food)
	Пан	CIOUT MANA	Person in charge present, demonstrates know	ledge, and		□ NI □		T		-	
		OUT N/A	performs duties		23	⊠N/A □	N/O	Proper da	te marking an	d dispo:	sition
2	Пім	OUT N/A	Certified Food Protection Manager		24			Time as a	public health	control:	procedures & records
			Employee Health		_	⊠N/A □	N/O				p. 1000140
3	□iN	OUT N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;				Cons	umer Advis	ory	
4	□IN	□OUT ເN/A	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			Ĥ	ighly Sus	ceptible Po	pulati	ons
			Good Hygienic Practices					1	ark in		
6	□IN	OUT XN/O	Proper eating, tasting, drinking, or tobacco use	9	26	⊠ N/A		Pasteurize	ed toods used:	prohib	ited foods not offered
7	□IN		No discharge from eyes, nose, and mouth						Chemical		
	913	Preve	enting Contamination by Hands		27		OUT	Food add	itives: approve	ed and r	properly used
8	□IN		Hands clean and properly washed			№ N/A		1			
9	□IN	□0UT	No bare hand contact with ready-to-eat foods	or approved	28	⊠ IN □ □N/A	OUT	Toxic sub	stances prope	rly iden	tified, stored, used
_		N/O	alternate method properly followed				Conf	ormance	with Appro	ved Pr	ocedures
10	□IN	OUT N/A	Adequate handwashing facilities supplied & ac	cessible	29		OUT	Complian	ce with Reduc	ed Oxy	gen Packaging, other
Щ,			Approved Source			≭ N/A		specialize	d processes, a	and HA	CCP plan
11		ООТ	Food obtained from approved source		30			Special R	equirements: 1	Fresh J	uice Production
12		□OUT N/O	Food received at proper temperature			⊠N/A □					
13		□о∪т	Food in good condition, safe, and unadulterate	ed	31		N/O	Special R	equirements: I	Heat Tr	eatment Dispensing Freezers
14		□OUT	Required records available: shellstock tags, pa	arasite	32		OUT	Special R	equirements:	Custom	Processing
	×N/A	. □N/O	destruction			⊠N/A □	N/O				
	IX IN	OUT	tection from Contamination		33			Special R	equirements: I	Bulk Wa	ater Machine Criteria
15		□ N/O	Food separated and protected		\vdash	⊠N/A □		+			
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ ⊠N/A □		Special R Criteria	equirements:	Acidified	d White Rice Preparation
17	≭ IN	□о∪т	Proper disposition of returned, previously service reconditioned, and unsafe food	ed,	35	□ IN □ ☑N/A	OUT	Critical Co	ontrol Point Ins	spection	
Time/Temperature Controlled for Safety Food (TCS food)					36		OUT	Process F	Review		
18		OUT N/O	Proper cooking time and temperatures		-	⊠N/A	OUT	1 1006331			
19	□IN	□OUT	Proper reheating procedures for hot holding	- 1	37	⊠N/A	501	Variance			
		N/O				iek Foot-	F0 0"	e food pro	naration neo	otions	and employee behaviors
20		OUT	Proper cooling time and temperatures		t	nat are ide	ntified	l as the mo	ost significar	nt cont	ributing factors to
		N/O				odborne i			Ŧ		-
21		OUT N/O	Proper hot holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.					sures to prevent		
22	MIX	□OUT □N/A	Proper cold holding temperatures								

	ame of Facility /EX PACKAGING PLANT 1 MICRO MARKET C						Inspection	Date 02/14/2024		
			77	GOOD RETA	II Dr	PACTICES				
_		Cood Poteil Pro	otiono oro pro-							
	lark de	signated compliance	status (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	in con	npliance OUT= not in	compliance N/O = no	t observed N/A = not applic	cable	
			Safe Food a			Uten	sils, Equipment a	nd Vending		
38				d eggs used where required	54	⊠ IN □OUT	Food and nonfood-designed, construct	contact surfaces cleanable,	prope	rly
39	LIN	OUT N/A		ice from approved source						_
Food Temperature Control				55	□IN □OUT 図N/A	Warewashing facilit	ties: installed, maintained,			
40	40 ☑ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control				56	⊠IN □OUT	Nonfood-contact su	ırfaces clean		
41 IN OUT N/A N/O Plant food properly cooked for hot holding							Physical Facil	lities		
42 IN OUT N/A N/O Approved thawing methods used						□IN □OUT ※N//	Hot and cold water	available; adequate pressur	e	
43	3 ☑N ☐OUT ☐N/A Thermometers provided and accurate					□IN □OUT	Plumbing installed;	proper backflow devices		
			Food Ident	ification		⊠N/A□N/O				
44	⊠ IN	OUT		rly labeled; original container	-					
		Prevent	ion of Food C	Contamination	59			water properly disposed		
45	⊠ IN	□о∪т	Insects, rod openings pi	lents, and animals not present/outer	60	□IN □OUT 図N/		perly constructed, supplied,	_	_
-	F7111	P-1		tion prevented during food preparation,	61	⊠IN □OUT □N//		pperly disposed; facilities ma		ed
46		ОООТ	storage & d	lisplay	62		Physical facilities in dogs in outdoor din	istalled, maintained, and clea	an;	
47	1111	OUT N/A	Personal cl							
48		OUT N/A		hs: properly used and stored	63	■IN □OUT	Adequate ventilation and lighting; designated area			
49	Пім	OUT M/A			64 IN OUT N/A Existing Equipment and Facilities					
	_		Proper Use of				Administrat	ti	_	
50	□IN	OUT MN/A			100		-	uve		
51	□IN	OUT N/A	dried, hand		65	IN □OUT □N/A	901:3-4 OAC			
52	⊠IN	□OUT □N/A	Single-use/ stored, use	single-service articles: properly d	66	□IN □OUT 図N//	3701-21 OAC			
53	□IN	□OUT 図N/A □N	I/O Slash-resis	tant, cloth, and latex glove use						
			Mark "X" in	Observations and Cappropriate box for COS and R: COS = co			ation B = ranget vial	ation		
Ite	n No.	Code Section	Priority Level	Comment	Di lecte	a on-site during inspet	ction R = repeat viol		cos	B
		Comment/ Obs		Cold Food Machine= <41 F (food) Good!						÷
				HS= OK						اتا
				Satisfactory at time of inspection.						
	Cationatory at time of inoposition.									

Person in Charge			Date 02/14/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health D	epartment

Authority: Chapters 3717 and 3715 Ohio Revised Code											
	me of fa	-	SIDNEY - MARKET C	Check one	⋉ RF	E	1	nse Number	_	Date 02/1	14/2024
_	dress			City/State/Zip			2	023	(\ /	J UZ	14/2024
		USTRIAL DR	IVE	SIDNEY OF	4536	3 5					
	ense he	older SYSTEMS, INC.		Inspection Tin 60	1e	Travel 1	ime		Category/De		
_			call that annih i	00		5	_				SS 1 <25,000 SQ. FT.
		spection (check d Critical C	Control Point (FSO) Process Review (RFE) TVariance	Review	/ DEolloy	v Hin	Follow-up	date (if requi	ired)	Water sample date/result (if required)
		rne □ 30 Dav	☐ Complaint ☐ Pre-licensing ☐ Consu		reviev		у ОР	11			11
Ξ											
		JULY YE	FOODBORNE ILLNESS								
	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN =	in com	pliance O	UT = no				ved N/A = not applicable
			Compliance Status		_			Con	npliance St	atus	
_			Supervision	la de a su el				ature Conf	rolled for S	afety	Food (TCS food)
1	□IN	□OUT ⊠ N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	□ IN □		Proper dat	e marking an	d dispo	sition
2	□IN	□OUT ⊠ N/A	Certified Food Protection Manager		24	□ IN □		Time as a	nublic health	control	: procedures & records
			Employee Health		24	⊠N/A [] N/O				. procedures & records
3	□IN	□OUT 図N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;	100			Cons	umer Advis	ory	فنجلت فيدالدنا
4	□IN	□OUT ※ N/A			25	□ IN □ ▼N/A]OUT	Consumer	advisory prov	vided fo	or raw or undercooked foods
5	□IN	□OUT ⊠ N/A	Procedures for responding to vomiting and dia	rrheal events		Highly Susceptible Populations					
			Good Hygienic Practices		26]OUT	Pasteurize	d foods used:	· probib	ited foods not offered
6	□IN	OUT 🗷 N/O	Proper eating, tasting, drinking, or tobacco use	•	20	⊠ N/A		T dotteding			ited loods flot offered
7	□IN	OUT 🗷 N/O	No discharge from eyes, nose, and mouth				7.00	1	Chemical		
			enting Contamination by Hands		27	□ IN □ ■ N/A	1001	Food addi	tives: approve	ed and p	properly used
8			Hands clean and properly washed		28	X IN [OUT	Toxic sub-	stances prope	rly ider	ntified, stored, used
9		□OUT □N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved	20	□ N/A Conformance with Approved Procedures					
10	□IN	OUT N/A	Adequate handwashing facilities supplied & ad	cessible		□ IN □		_			gen Packaging, other
			Approved Source		29	⊠N/A			d processes, a		
11	⊠ IN	□о∪т	Food obtained from approved source		30		OUT	Special Re	equirements: I	Fresh .I	uice Production
12		□OUT N/O	Food received at proper temperature			⊠N/A [Openial 1 to	oqui omono.		dioc r roddogori
13	Z IN	□о∪т	Food in good condition, safe, and unadulterate	ed	31	□ IN □ ⊠N/A □] N/O	Special Re	equirements: I	Heat Tr	reatment Dispensing Freezers
14		□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □ 図N/A □		Special Re	equirements:	Custom	Processing
			otection from Contamination				Tout	1			
15	⊠IN □N/A	□OUT □ N/O	Food separated and protected		33	N/A	N/O	+			ater Machine Criteria
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ ■ N/A □		Special Re Criteria	equirements:	Acidifie	d White Rice Preparation
17		□о∪т	Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	35	□ IN □]OUT	Critical Co	ntrol Point Ins	spection	ו
	Tim	e/Temperatu	re Controlled for Safety Food (TCS foo	d)	36		OUT	Process R	'eview		
18		OUT N/O	Proper cooking time and temperatures			⊠N/A	1 OUT	-			
19	□IN	□о∪т	Proper reheating procedures for hot holding	,	37	⊠ N/A		Variance			
20	□IN	□N/O □OUT □N/O	Proper cooling time and temperatures		th	at are id	entified	d as the mo			and employee behaviors
21	□IN	□OUT □N/O	Proper hot holding temperatures		F		alth in	tervention	s are contro	ol mea	sures to prevent
22			Proper cold holding temperatures		"	oupome	miess	or injury.			

	ame of Facility ARGILL OIL SEED - SIDNEY - MARKET C						Type of Inspection Date Sta 02/14/2024				
H											
_	-47	Good Potail Pro	tions are pro-	GOOD RETA						-	
L	Mark de	esignated compliance	status (IN, OUT	ventative measures to control the intro N/O, N/A) for each numbered item: IN =	in con	n of pathoger npliance OUT =	not in c	micais, and pnysic ompliance N/O = not	al objects into foods. observed N/A = not app	licable	
			Safe Food	and Water			Utens	ils, Equipment aı	nd Vending		
38	□IN	□ A/N SE TUO□	/O Pasteurize	d eggs used where required	54	⊠ IN □OUT			contact surfaces cleanable	, prope	rly
39	□IN	OUT 🗷 N/A		ice from approved source				designed, construct	<u> </u>		_
	Food Temperature Control				55	□IN □OUT	· ⊠ N/A	Warewashing faciliti used; test strips	es: installed, maintained,		
40	40 ▼IN □OUT □N/A □N/O Proper cooling methods used; adequate equipment for temperature control				56	⊠IN □ OUT	-	Nonfood-contact sur	rfaces clean		
41	□IN	OUT MN/A	/O Plant food	properly cooked for hot holding			1777	Physical Facili	ities	910	Ħ
42 IN OUT N/A N/O Approved thawing methods used						□IN □OUT	⋉ N/A	Hot and cold water a	available; adequate press	ure	
43	⊠ IN	□OUT □N/A	Thermome	ters provided and accurate	58	□и □оит		Plumbing installed;	proper backflow devices		
			Food Iden	tification		N/A□N/O					
44	⊠ IN	OUT		erly labeled; original container	59		Tel NI/A	C			
		Prevent		Contamination		OUT OUT			water properly disposed		
45	⊠ IN	OUT	Insects, ro openings r	dents, and animals not present/outer	60				erly constructed, supplied		
46	⊠ IN	□о∪т		tion prevented during food preparation,	62				perly disposed; facilities no stalled, maintained, and c		ed
47	□iN	□OUT ⊠ N/A	Personal o			□N/A □N/O		dogs in outdoor dini	ng areas		
48				ths: properly used and stored	63	⊠ IN □OUT		Adequate ventilation and lighting; designated are			used
49	□IN	OUT 🗷 N/A 🔲			64		IXIN/A	Existing Equipment	and Facilities		
			Proper Use o								
50	□IN	OUT MN/A					44.	Administrat	ive		
51	ПІМ	□OUT ※ N/A	dried, hand		65	⊠ IN □OUT	□N/A	901:3-4 OAC			
52	_	□OUT □N/A	stored, use	/single-service articles: properly d	66	□IN □OUT	⋉ N/A	3701-21 OAC			
53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use											_
	Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation										
Ito	m No.	Code Section	Priority Level	Comment	recte	d on-site during	inspecu	on K - repeat viola	ation	cos	Lo
1.0		Comment/ Obs	Honly Level	Cold Food Machine= < 41 F (food) Good!							
				Frozen Food Machine = -5 F (air) Good!						1 "	"
				HL's = OK							
				Satisfactory at time of inspection.							
_										-	

Person in Charge		Date 02/14/2024
RUSTY SCHWEPE, REHS RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

Authority: Chapters 3717 and 3715 Ohio Revised Code											
	me of fa ROI G		ESSORS-SIDNEY MKT C	Check one FSO	≅ RF	E		oz 3		Date 02/1	14/2024
	dress 1 E. R	USSELL RC	AD	City/State/Zip C SIDNEY OH		S5					
	ense he I FOOD	older SYSTEMS		Inspection Tim 15	e	Travel T	ime		Category/De COMMERC		ve SS 1 <25,000 SQ. FT.
Туј	pe of in:	spection (che	ck all that apply)			•		Follow-up	date (if requ	ired)	Water sample date/result
		rd □ Critica rne □ 30 Day	Control Point (FSO) Process Review (RF		Reviev	/ Follov	v Up	11			(if required)
	e =-41		FOODBORNE ILLNESS	RISK FACTO	ORS	AND PU	BLIC	HEALTH	INTERVE	ENTIO	NS
	Mark de	signated comp	liance status (IN, OUT, N/O, N/A) for each numb	pered item: IN =	in con	pliance O	UT= no	ot in compliar	nce N/O = no	ot obser	ved N/A = not applicable
			Compliance Status					Con	pliance S	tatus	
			Supervision			Time/Te	mper	ature Cont	rolled for	Safety	Food (TCS food)
1	□ïN	OUT 🗷 N/	periornis doties	wledge, and	23	□ IN □ ■ N/A □		Proper dat	e marking ar	nd dispo	sition
2	□IN	OUT 🗷 N/	A Certified Food Protection Manager		24			Time as a	nublic health	control	procedures & records
			Employee Health			⊠ N/A □] N/O	1			. procedures a records
3	□IN	OUT 🗷 N/	A Management, food employees and conditional knowledge, responsibilities and reporting	al employees;				Consi	umer Advi	sory	
4	_	OUT 🗷 N	A Proper use of restriction and exclusion		25	□ IN □ ■ N/A	740				r raw or undercooked foods
5	□IN	OUT EN	A Procedures for responding to vomiting and di	iarrheal events				lighly Sus	ceptible Po	pulati	ons
			Good Hygienic Practices		26]OUT	Pasteurize	d foods used	d; prohib	ited foods not offered
_			O Proper eating, tasting, drinking, or tobacco us	se		⊠ N/A			Chemica		
7	□IN		No discharge from eyes, nose, and mouth				1 OUT	T_	and the second		
_			venting Contamination by Hands		27	⊠ N/A	_ 001	Food addi	tives: approv	ed and p	properly used
9	_	OUT EN	O Hands clean and properly washed No bare hand contact with ready-to-eat foods	s or approved	28	⊠ IN □] OUT	Toxic sub:	stances prop	erly iden	itified, stored, used
Ľ	⊠ N/A	□N/O	alternate method properly followed				Cont	formance v	with Appro	ved Pi	rocedures
10	Пи	OUT N		accessible	29	□ IN □	OUT	Compliano	e with Redu	ced Oxy	gen Packaging, other
			Approved Source		20	⊠ N/A		specialize	d processes,	and HA	CCP plan
11		ООТ	Food obtained from approved source		30			Special Re	equirements:	Fresh J	uice Production
12	_	□OUT ☑ N/O	Food received at proper temperature			⊠N/A □	_				
13	⊠ IN	□OUT	Food in good condition, safe, and unadultera	ted	31	⊠N/A □	N/O	Special Re	equirements:	Heat Tr	eatment Dispensing Freezers
14		□OUT □N/O	Required records available: shellstock tags, processed destruction	parasite	32	□ IN □ ■ N/A □	OUT] N/O	Special Re	equirements:	Custom	Processing
			rotection from Contamination			□ IN □	1out	1			
15	□N/A	□OUT □ N/O	Food separated and protected		33	⊠N/A □	N /O				ater Machine Criteria d White Rice Preparation
16		□OUT □ N/O	Food-contact surfaces: cleaned and sanitized	d	34	⊠N/A □] N/O	Criteria	equirements.	Acidille	u vvinte Rice Freparation
17	⊠ IN	□оит	Proper disposition of returned, previously ser reconditioned, and unsafe food	ved,	35	□ IN □ ▼N/A		Critical Co	ntrol Point In	spection	1
	Tim	ne/Tempera	ure Controlled for Safety Food (TCS fo	od)	36]OUT	Process R	eview		
18		□OUT □N/O	Proper cooking time and temperatures		37	IN □	OUT	Variance	_		
19		□OUT □ N/O	Proper reheating procedures for hot holding			⊠ N/A					
20	□IN	OUT N/O	Proper cooling time and temperatures		ti	isk Facto nat are ide oodborne	entified	d as the mo	paration pro est significa	actices int cont	and employee behaviors ributing factors to
21		□OUT □N/O	Proper hot holding temperatures		F	ublic he	aith in		s are conti	ol mea	sures to prevent
22	DEIN!	Поит Пм	A Proper cold holding temperatures		"			. Jjury.			

		Facility	O OIDNEY I	N/T O	Type of Inspection Date						
L	:ROI (GAS COMPRESSOR	S-SIDNEY I	WKI C		sta		02/14/2024			
		New Jersey		GOOD RETA							
	Mark de	Good Retail Practi esignated compliance sta	ces are prev atus (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	duction	on of pathogens, che	micals, and physic compliance N/O = not	cal objects into foods. t observed N/A = not applica	able		
			Safe Food	and Water		Utens	ils, Equipment a	nd Vending			
38	_			d eggs used where required	54	⊠ IN □OUT			rope	rly	
39	ZIN	OUT N/A		ice from approved source					_	_	
_	Propo			ture Control ling methods used; adequate equipment	designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips Nonfood-contact surfaces clean Physical Facilities Nout Not and cold water available; adequate pressure Nout Nout Not Plumbing installed; proper backflow devices Nout No Sewage and waste water properly disposed Nout No Sewage and waste water properly disposed Nout No Garbage/refuse properly disposed; facilities maintain dogs in outdoor dining areas Nout No Adequate ventilation and lighting; designated areas to Administrative						
			for tempera		56	⊠IN □OUT	Nonfood-contact su	rfaces clean			
41 IN OUT N/A N/O Plant food properly cooked fo				properly cooked for hot holding			Physical Facil	ities	01		
			hawing methods used	57	⊠IN □OUT □N/A	Hot and cold water	available; adequate pressure	-			
43	⊠ IN	OUT N/A	Thermome	ters provided and accurate	58	⊠ IN □OUT	Plumbing installed;	proper backflow devices			
		April 10 ca	Food Ident	ification							
44	⊠ IN	□OUT	Food prope	rly labeled; original container	-						
		Preventio	n of Food C	ontamination							
45	⊠ IN	□ OUT	Insects, roo	lents, and animals not present/outer	-						
46	E IN	□оυт		tion prevented during food preparation,						ed	
47		□OUT ⋈ N/A	storage & d	lisplay	62				in;		
48				hs: properly used and stored	63		Adequate ventilation	n and lighting: decignated are	026 11	d	
49		□OUT ☑N/A □N/C							cas u	Seu	
			oper Use of		64 N OUT N/A Existing Equipment and Facilities						
50	 	□OUT 図N/A □N/O	In-use uten	sils: properly stored			Administrat	tive			
51		□OUT ※N/A		quipment and linens: properly stored,	65	⊠IN □OUT □N/A	901:3-4 OAC				
52	⊠IN	□OUT □N/A	Single-use/ stored, use	single-service articles: properly d	66	□IN □OUT 図N/A	3701-21 OAC				
53	□IN	□OUT ☑N/A □N/C	Slash-resis	tant, cloth, and latex glove use	_						
				Observations and C	огге	ctive Actions		11 13 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Ħ	31	
	Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation										
Ite	m No.		iority Level	Comment					cos	R	
		Comment/ Obs		Cold Food Machine= <41 F (food) Good!							
				Frozen Food Machine= -16 (air) Good!							
				HS's= OK							
				Satisfactory at time of inspection.							
				*Will check on Flavia backflow requireme	nt with	plumbing inspector.					

Person in Charge			Date 02/14/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

_			Authority: Chapte	3/1	5 Onio I	Revis	sed Code	9			
	me of fa JRIA -	icility SIDNEY - MK	тс	Check one] RF	E	ı	nse Number	_	Date 02/1	4/2024
	dress 100 SC	HLATER DRIV	/E	City/State/Zip Co SIDNEY OH		35					
	ense he I FOOD	older SYSTEMS INC.		Inspection Time 15		Travel Ti	me		Category/Des COMMERCIA		e SS 1 <25,000 SQ. FT.
Туј	pe of in	spection (check	all that apply)					Follow-up	date (if requi	red)	Water sample date/result
×	Standar	d Critical C	Control Point (FSO) Process Review (RFE) Variance Re	eviev	Follow	Up				(if required)
	Foodbo	rne 🔲 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	ltation				11			11
=											
			FOODBORNE ILLNESS		_		_				
'	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN = in	com	pliance OL	JT = nc	t in complia	nce N/O = not	observ	ed N/A = not applicable
			Compliance Status					Con	npliance Sta	atus	
		1 2 21	Supervision			Time/Te	mpera	ature Con	rolled for S	afety I	Food (TCS food)
1	□ім	□OUT ※N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	□ IN □		Proper da	te marking and	dispos	sition
2	□IN	□OUT ※ N/A	Certified Food Protection Manager		24			Time as a	aviblia baalib		
			Employee Health	ALKA LA	24	⊠N/A □		Time as a	public nealth (control:	procedures & records
3	□IN	□OUT ⊠ N/A	Management, food employees and conditional	employees;				Cons	umer Advis	ory	
4		□OUT ⊠N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□ IN □ ☑N/A	OUT	Consume	advisory prov	ided for	raw or undercooked foods
5	□IN	OUT N/A	Procedures for responding to vomiting and dia	rrheal events			Н	lighly Sus	ceptible Po	pulatio	ons
			Good Hygienic Practices		00			T			
6	□iN	OUT 🗷 N/O	Proper eating, tasting, drinking, or tobacco use	9	26	⊠ N/A		Pasteunze	ea tooas usea;	prohibit	ted foods not offered
7	□IN	OUT N/O	No discharge from eyes, nose, and mouth						Chemical		
		Prev	enting Contamination by Hands		27		OUT	Food add	tives: approve	d and p	roperly used
8	□IN	OUT N/O	Hands clean and properly washed			⊠ N/A	LOUT	-			
9		□о∪т	No bare hand contact with ready-to-eat foods	or approved	28	⊠ IN □ □N/A	1001	Toxic sub	stances prope	rly ident	ified, stored, used
-		□N/O	alternate method properly followed				Conf	ormance	with Approv	ed Pr	ocedures
10	Піи	OUT 🗷 N/A	Adequate handwashing facilities supplied & ad	cessible	29		OUT				en Packaging, other
11	F27.00		Approved Source		<u> </u>	≥ N/A		specialize	d processes, a	ind HAC	CCP plan
11		OUT	Food obtained from approved source		30			Special Re	equirements: F	-resh Ju	ice Production
12		□OUT N/O	Food received at proper temperature			⊠N/A □					
13	⊠IN	□о∪т	Food in good condition, safe, and unadulterate	ed	31	□ IN □ ⊠N/A □	N/O	Special Re	equirements: F	leat Tre	eatment Dispensing Freezers
14		□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □ 図N/A □		Special Re	equirements: (Sustom	Processing
		Pro	tection from Contamination			□ IN □		1			
15		□OUT □ N/O	Food separated and protected		33	⊠N/A □	N/O	-			ter Machine Criteria
16		□OUT □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ ⊠N/A □		Criteria	equirements: A	\ciditied	White Rice Preparation
17	⊠IN	□о∪т	Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	35	□ IN □ ☑N/A	OUT	Critical Co	entrol Point Ins	pection	
	Tim	e/Temperatu	re Controlled for Safety Food (TCS foo	od)	36		OUT	Process F	Peview		
18		OUT N/O	Proper cooking time and temperatures		37	⊠N/A	lout	-			
19	□IN	□OUT □N/O	Proper reheating procedures for hot holding		31	⊠ N/A		Variance			
20	□IN	OUT N/O	Proper cooling time and temperatures		th	isk Facto at are ide oodborne i	ntified	as the mo	paration prac ost significan	ctices a it contr	and employee behaviors ibuting factors to
21		□OUT □N/O	Proper hot holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.					sures to prevent		
22	[₩]	DOUT DN/A	Proper gold holding temperatures		"	- JUNOTHO I		or injury.			

AURIA - SIDNEY - MKT C Sta		me of Facility						1	Type of Inspection Date					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OLT, NIO, NIA) for each numbered item: IN = in compliance OUT= not in compliance OUT= not in compliance OUT= not in compliance SIO = not observed NIA = not applicable status (IN, OLT, NIO, NIA) for each numbered item: IN = in compliance OUT= not in compliance NIO = not observed NIA = not applicable compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the compliance NIO = not observed NIA = not applicable of the not observed NIA = not applicable NIO = not not not observed NIA = not applicable	AL	JRIA -	SIDNEY - MKT	<u>с</u>					sta		02/14/2024			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OLT, NO, NA) for each numbered item: IN = in compliance OUT= not in compliance OUT= not in compliance OUT= not in compliance SIAD = not observed NA = not applicable Safe Food and Water Safe Food and Water				J. M	211113	GOOD RETA	IL PF	RACTICES						
Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Nordocate surfaces cleanable, proper designed, constructed, and used Safe Food Temperature Control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment for temperature control Safe Proper cooling methods used; adequate equipment proper pro			Good Retail P	ractice	es are prev	entative measures to control the intro	ductio	on of pathoge	ens, che	micals, and physic	cal objects into foods.			
38	٨	lark de	signated complian				in con	npliance OUT				icable		
Second S									Utens			141		
Food Temperature Control	_	_		□N/O			54	⊠ IN □OU	Т			prope	erly	
West Not Not Proper cooling methods used; adequate equipment for temperature control														
40							T ⊠ N/A		ies: installed, maintained,					
41	Proper cooling methods used; adequate equipment					⊠IN □ OU	т		rfaces clean					
Sim Out N/A Thermometers provided and accurate Food Identification	41	□IN	□OUT 図N/A [□N/O	Plant food p	properly cooked for hot holding				Physical Facil	ities			
Food Identification	42	□IN	□OUT ☑N/A [□N/O	Approved th	awing methods used	57	⊠ IN □OU	T 🔲N/A	Hot and cold water	available; adequate pressu	re		
44						⊠ IN □OU	T	Plumbing installed;	proper backflow devices					
Ad Sin OUT Food properly labeled; original container Prevention of Food Contamination		Food Identification							,					
Insects, rodents, and animals not present/outer openings protected Silv OUT Insects, rodents, and animals not present/outer openings protected Silv OUT Insects, rodents, and animals not present/outer openings protected Silv OUT Insects, rodents, and animals not present/outer openings protected Silv OUT Insects, rodents, and animals not present/outer openings protected Silv OUT Insects Silv OUT Insect	44	XIN				-								
openings protected 46			Preve	ention			-						_	
Contamination prevented during food preparation, storage & display	45	⊠ IN	□OUT		Insects, rod openings pr	ents, and animals not present/outer otected								
Storage & display Gogs in outdoor dining areas Go	46	IX IN	Пош		Contaminat	ion prevented during food preparation,	-						ied	
48							02					ean;		
49 IN OUT IN OUT IN/A N/O Washing fruits and vegetables Proper Use of Utensils 50 IN OUT IN/A N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, handled 51 IN OUT IN/A Single-use/single-service articles: properly stored, used 52 IN OUT IN/A N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation Item No. Code Section Priority Level Comment Comment/ Obs Comment/ Obs Comment/ Obs Comment/ Obs R = repeat violation COS Cold Food Machine = -6 F (air) Good! HS's = OK	_			JN/O			62			A decrete vestilation				
Proper Use of Utensils 50	_											ireas i	Jsea	
Single-use/single-service articles: properly stored, dried, handled Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly Single-use/single-service Single-use/single-serv			NATIONAL STREET				64 ☐IN ☐OUT ☒N/A Existing Equipment and Facilities							
Single-use/single-service articles: properly stored, dried, handled Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored, used G6	50	ΠIN	DOUT N/A [Administrat	ive		Total	
52 NIN OUT N/A Single-use/single-service articles: properly stored, used 53 NIN OUT N/A N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation	_				Utensils, ed	uipment and linens: properly stored,	65	NIN DOU	Γ □ N/A	901:3-4 OAC				
Stored, used Stored, used	-	<u> </u>												
Cost	52	⊠ IN	□OUT □N/A				66		T ⊠ N/A	3701-21 OAC				
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation Item No. Code Section Priority Level Comment COS	53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use													
Item No. Code Section Priority Level Comment COS													Ū,	
Comment/ Obs Cold Food Machine = < 41 F (food) Good! Frozen Food Machine = -6 F (air) Good! HS's = OK					Mark "X" in a	appropriate box for COS and R: COS = co	orrecte	d on-site during	g inspecti	on R = repeat viola	ation			
Frozen Food Machine = -6 F (air) Good! HS's = OK	Ite	m No.	Code Section	Prio	rity Level							cos	R	
HS's = OK			Comment/ Obs			Cold Food Machine= < 41 F (food) Good!								
						Frozen Food Machine = -6 F (air) Good!								
Satisfactory at time of inspection.						HS's = OK								
						Satisfactory at time of inspection.								
				-								_	+	

Person in Charge			Date 02/14/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment