Authority. Chapters 3717 and 3715 Onio Revised Code											
	me of fa	•	TE ROOM MICROMARKET	Check one FSO	⋉ RF	_		nse Numbe		Date	
-		AIN TEXTIVE VVIII	TE ROOM MICROMARKET				2	0232	6)	02/1	6/2024
15		CHIGAN STRE	ET	City/State/Zip	H 4536	35					
1	ense ho AUMEE	older /ALLEY GROUP		Inspection Tin	ne	Travel T	ime		Category/De COMMERCI	•	/e SS 1 <25,000 SQ. FT.
Ту	pe of ins	spection (check	all that apply)					Follow-up	date (if requ	uired)	Water sample date/result
×	Standar	d Critical C	control Point (FSO) Process Review (RFE) Uariance	Reviev	Follow	/Up				(if required)
	Foodbo	rne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	Itation				11			11
			FOODBODNE II I NESS	DICK EACT	000	AND DU	DILIO	LIE AL TI	1 1 1 T C D \ (C	-11710	10
H	Marketa	sianatad asmalia	FOODBORNE ILLNESS								
	Mark de	signated compile	ance status (IN, OUT, N/O, N/A) for each number	realiem: IN =	in com	ipliance Oi	U = no				/ed N/A = not applicable
			Compliance Status		_				npliance St		
	_		Supervision					ature Con	trolled for	Safety	Food (TCS food)
1	-	OUT N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	□ IN □ 図N/A □	OUT N/O	Proper da	te marking ar	nd dispos	sition
2	Пи	OUT N/A	Certified Food Protection Manager		24]OUT	Time as a	public health	control	procedures & records
			Employee Health			⊠N/A □] N/O				procedures & records
3	□IN	□OUT ☑N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;				Cons	umer Advi	sory	
4	□и	□OUT 図N/A			25	□ IN □ N/A	OUT	Consume	r advisory pro	vided for	r raw or undercooked foods
5	□IN	OUT N/A	Procedures for responding to vomiting and dia	rrheal events	24		ŀ	lighly Sus	ceptible Po	pulation	ons
		Tr. Life I	Good Hygienic Practices	There	26		OUT	Postovnim	ad fa ada	d	tend for do not affect.
6	□IN	□OUT 図N/O		Pasteurized foods used; prohibited foods not offered						ted toods not offered	
7	□IN	□OUT ⊠ N/O						Chemica			
Preventing Contamination by Hands						II IN □ IX N/A	OUT	Food add	itives: approv	ed and p	properly used
8	□IN	□OUT 図N/O	Hands clean and properly washed			⊠ IN □ OUT					
9	□IN ⊠ N/A	□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		ressible			_		with Appro		
-			Approved Source	iocoorbic .	29	□ IN □ ■ N/A	JOUT				gen Packaging, other
11	X IN	OUT	Food obtained from approved source				OUT	Specialize	d processes,	and nat	GCP plan
12	□IN	 □OUT ☑ N/O	Food received at proper temperature		30	⊠N/A □		Special R	equirements:	Fresh Ju	uice Production
13		□OUT	Food in good condition, safe, and unadulterate	ed	31	□ IN □ ⊠N/A □	OUT N/O	Special R	equirements:	Heat Tro	eatment Dispensing Freezers
14	□IN 区N/A	□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □ ⊠N/A □		Special R	equirements:	Custom	Processing
	145		tection from Contamination								
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 □ ⊠N/A □		Special R Criteria	equirements:	Acidified	White Rice Preparation
17	X IN	□о∪т	Proper disposition of returned, previously servi reconditioned, and unsafe food	ed,	35	□ IN □ ■ N/A	OUT	Critical Co	ontrol Point In	spection	
	Tim	e/Temperatu	re Controlled for Safety Food (TCS foo	d)	36		OUT	Process F	Review		
18		OUT N/O	Proper cooking time and temperatures			⊠N/A	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	isk Facto at are ide odborne	entified	d as the mo	paration pra ost significa	nctices a nt conti	and employee behaviors ributing factors to
21	□IN ⊠ N/A	□OUT □N/O	Proper hot holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.					sures to prevent	
22	$\overline{}$		Proper cold holding temperatures	loodborne limess or injury.							

GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, NO, NA) for each numbered item: IN = in compliance NO = not observed N/A = not applicable Safe Food and Water 38 IN OUT EN/A INO Pasteurized eggs used where required 39 EN OUT IN/A INO Pasteurized eggs used where required 40 EN OUT IN/A INO Pasteurized eggs used where required 41 IN OUT EN/A INO Pasteurize Control 42 IN OUT EN/A INO Pasteurize control 43 EN OUT EN/A INO Pasteurize control 44 EN OUT EN/A INO Approved the wing methods used 45 EN OUT EN/A INO Approved the wing methods used 46 EN OUT Food properly debeld; original container 46 EN OUT Food properly labeled; original container 47 IN OUT EN/A INO Contamination 48 EN OUT EN/A INO Contamination 49 IN OUT EN/A INO Washing fulls and vegetables 49 IN OUT EN/A INO Washing fulls and vegetables 49 IN OUT EN/A INO Washing fulls and vegetables 49 IN OUT EN/A INO Washing fulls and vegetables 50 IN OUT EN/A INO Washing fulls and vegetables 50 IN OUT EN/A INO Single-userlangle-service articles; properly stored, dired, handled 50 EN OUT EN/A INO Single-userlangle-service articles; properly stored, dired, handled 50 IN OUT EN/A INO Single-userlangle-service articles; properly stored, dired, handled 51 IN OUT EN/A INO Single-userlangle-service articles; properly stored, dired, handled 52 EN OUT EN/A INO Single-userlangle-service articles; properly stored, dired, handled 54 EN OUT EN/A INO Single-userlangle-service articles; properly stored, dired, handled 55 EN OUT EN/A INO Inol EN/A Inolet EN/A In			Facility FAN TRIM WHITE RO	OM MICRO	MARKET		Ty st	•	spection	Date 02/16/2024		
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Safe Food and Water												
Mark K*Signated compliance slatus (N, OUT, N(O, NA) for each numbered item: N = in compliance OUT= not in compliance NO = not observed NA = not applicable	L	1										
38		/lark de	signated compliance stat	us (IN, OUT,	N/O, N/A) for each numbered item: IN =	duction in con	on of pathogen npliance OUT=	is, chei not in c	micals, and physic ompliance N/O = not	cal objects into foods. cobserved N/A = not app	licable	
Sample S				afe Food a	ind Water		Utensils, Equipment and Vending					
Second Comment Cost Co	38	□IN	□OUT 図N/A □N/O	Pasteurized	eggs used where required	54	MIN MOUT				, prope	rly
Add Sin Out NA N/O Proper cooling methods used; adequate equipment for temperature control	39	×IN					E	designed, construc		ted, and used		
40 E IN			Foo	d Temperat	ure Control	55						
42	40						⊠IN □OUT			rfaces clean		
43 EIN OUT N/A Thermometers provided and accurate Food Identification 44 EIN OUT Food properly labeled; original container 45 EIN OUT Insects, rodents, and animals not present/outer openings protected 46 EIN OUT Contamination	41	□IN	□OUT ☑N/A □N/O	Plant food p	roperly cooked for hot holding			100	Physical Facili	ities		
Food Identification	42	□IN	□OUT ⊠ N/A □N/O	Approved th	awing methods used	57	⊠IN □OUT	□N/A	Hot and cold water a	available; adequate press	ure	
44 ⊠IN □OUT Food properly labeled; original container Prevention of Food Contamination 45 ⊠IN □OUT Insects, rodents, and animals not present/outer openings protected 46 ⊠IN □OUT Contamination prevented during food preparation, storage & display 47 □IN □OUT ⊠N/A Personal cleanliness 48 □IN □OUT ⊠N/A N/O Wiping cloths: properly used and stored 49 □IN □OUT ⊠N/A N/O Washing fruits and vegetables Proper Use of Utensils 50 □IN □OUT ⊠N/A Utensils, equipment and linens: properly stored, dried, handled 51 □IN □OUT ⊠N/A N/O Single-use/single-service articles: properly stored, dried, handled 52 ☑IN □OUT □N/A Single-use/single-service articles: properly stored, dried, handled 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 Item No. Code Section Priority Level Comment Comment/ Obs NA □N/O □N/A Sewage and waste water properly disposed 60 □IN □OUT ☑N/A Servage and waste water properly disposed 60 □IN □OUT ☑N/A Garbage/refuse properly disposed 60 □IN □OUT □N/A Garbage/refuse properly disposed 60 □IN □OUT □N/A Garbage/refuse properly disposed 61 ☑N □OUT □N/A Dout Garbage/refuse properly disposed 62 ☑N □OUT □N/A Dout Garbage/refuse properly disposed 63 ☑N □OUT □N/A Dout Garbage/ref	43	⊠IN	□OUT □N/A	Thermomet	ers provided and accurate	58	⊠ IN □OUT		Plumbing installed;	proper backflow devices		
Food properly labeled; original container Food properly labeled; original container Food Contamination Food Contamination Insects, rodents, and animals not present/outer openings protected Siln OUT Insects, rodents, and animals not present/outer openings protected Siln OUT Contamination prevented during food preparation, storage & display Siln OUT N/A Garbage/refuse properly disposed; facilities maintained Siln OUT N/A Out N/A Personal cleanliness Siln OUT N/A Out N/A N/O N/A Out N/A N/O N/A Out N/A N/O N/A N/O N/A N/A N/O N/A				ood Identi	fication							
Insects, rodents, and animals not present/outer openings protected o	44	×IN				50		DN/A	Caa.a.		_	_
openings protected 46		1-1-	Prevention			-						_
Contamination prevented during food preparation, storage & display Contamination prevented during food preparation, storage & display Personal cleanliness Rel	45	⊠IN	□OUT									
storage & display 47	16	₩ INI	Поит									ed
48 IN OUT N/A N/O Wiping cloths: properly used and stored 49 IN OUT N/A N/O Washing fruits and vegetables Proper Use of Utensils Froperly stored Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored, used Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation Comment/ Obs Code Section Priority Level Comment Comment/ Obs Priority Level Comment Cos Cold Food Machine = <41 F (food) Good!	\perp			storage & di	splay	62					ean;	
49	-					62					_	_
Proper Use of Utensils So	_					-			Adequate ventilation	and lighting; designated	areas (ised
So						64	ПП ПОПТ	⋉ N/A	Existing Equipment	and Facilities		
51	50	□IN					FEW LINE		Administrati	ive		1/1
Stored, used Stored, used	51			Utensils, eq	uipment and linens: properly stored,	65	⊠ IN □OUT	□N/A	901:3-4 OAC			
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 Cosment Comment/Obs Comment/ Obs Comment/ Obs Cold Food Machine = <41 F (food) Good! HL= OK	52	⊠IN	□OUT □N/A			66		≥ 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-resist	ant, cloth, and latex glove use							
Item No. Code Section Priority Level Comment COS Comment/ Obs Cold Food Machine = <41 F (food) Good! HL= OK IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII												
Comment/ Obs Cold Food Machine = <41 F (food) Good! HL= OK	Ite	m No.	Code Section Pric			Jii Cate	a orr-site during i	nispecti	on K - Tepeat viole	IUOII	COS	ТВ
Sausiaciony at time of mspectron.		HL= OK									_	
					Januaria of Inspection.							

Person in Charge			Date 02/16/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health D	epartment

State of Ohio Food Inspection Report Profity: Chapters 3717 and 3715 Ohio Revised Communication

Authority: Chapters 3/17 and 3/15 Ohio Revised Code												
	ne of fa IERIC	-	TRAI	NSPORTATION MICROMKT	Check one FSO	⋉ RF	Έ		nse Numbe		Date 02/1	6/2024
_	dress				City/State/Zip			12	0232	063	102/1	
		CHIGAN S	TRE	ET	SIDNEY C		65 					
l	ense h UMEE	older VALLEY GR	ROUP		Inspection T	ime	Travel T	ime		Category/De		ve SS 1 <25,000 SQ. FT.
Tvi	ne of in	spection (c	heck	all that apply)								
	Standa			ontrol Point (FSO) Process Review (RFE) []Varianc	e Revieu	v T Eollov	ı I In	ronow-up	ruate (ii requ	iii eu j	Water sample date/result (if required)
		me 30 E		☐ Complaint ☐ Pre-licensing ☐ Consu		c revier	V LITOROV	у Ор	11			` <i>11</i>
_				Beenplant Briefleenbing Beens	itation							
				FOODBORNE ILLNESS	RISK FAC	TORS	AND PU	BLIC	HEALTH	INTERVE	NTIO	NS
	Mark de	signated co	mplia	nce status (IN, OUT, N/O, N/A) for each number	red item: IN	= in con	pliance O	UT = no	ot in complia	nce N/O = no	ot observ	ved N/A = not applicable
				Compliance Status					Con	npliance St	tatus	
			1/2	Supervision			Time/Te	mper	ature Con	trolled for S	Safety	Food (TCS food)
1	□IN	□OUT 🗷]N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	IN C	OUT		te marking an		
2	□IN	□OUT 🗷	N/A	Certified Food Protection Manager		1 -	□ IN □		+			
3				Employee Health	(J.)	24	IN IN I		Time as a	public health	control:	procedures & records
3	CUN	□OUT 🗷	181/A	Management, food employees and conditional	employees;			RAT	Cons	umer Advis	sorv	
4				knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□ IN □]OUT	T			r raw or undercooked foods
_	□IN		_		arte and a second	+ -	⊠ N/A		liablu Cua	aantible De	andat.	
3				Procedures for responding to vomiting and dia Good Hygienic Practices	rrneal events	1 -			lighly Sus	ceptible Po	pulatio	ons
6	□IN			Proper eating, tasting, drinking, or tobacco use		26	□ IN □	1001	Pasteurize	ed foods used	l; prohibi	ited foods not offered
_					;	-	[Se] 1477	7		Chemica		
							□ IN □	1 OUT	Transaction of			
0	Preventing Contamination by Hands 8 □IN □OUT ☒N/O Hands clean and properly washed					27	⊠ N/A		Food add	itives: approve	ed and p	properly used
9		OUT	JN/O	No bare hand contact with ready-to-eat foods of	or approved	28	⊠ IN [□N/A] OUT	Toxic sub	stances prope	erly ident	tified, stored, used
	⊠ N/A	□N/O		alternate method properly followed				Con	formance	with Appro	ved Pr	ocedures
10	□IN	□OUT 🗵]N/A	Adequate handwashing facilities supplied & ac	cessible	29	□ IN □	OUT	Complian	ce with Reduc	ced Oxyg	gen Packaging, other
				Approved Source] [29	⋉ N/A		specialize	d processes,	and HA	CCP plan
11		OUT		Food obtained from approved source		30			Special R	equirements:	Fresh .lı	uice Production
12		□OUT N/O		Food received at proper temperature			N/A C		- Cpoolar II			aloc i roddollori
13	_	OUT		Food in good condition, safe, and unadulterate		31	IN E] N/O	Special R	equirements:	Heat Tre	eatment Dispensing Freezers
14		□OUT □N/O		Required records available: shellstock tags, padestruction	rasite	32	□ IN □		Special R	equirements:	Custom	Processing
100	TE		Pro	tection from Contamination		1 🗀			+			
15		OUT N/O		Food separated and protected		33	⋉ N/A	N/O	-			ater Machine Criteria
16	X IN	OUT N/O		Food-contact surfaces: cleaned and sanitized		34	□ IN □ ■N/A □		Special R Criteria	equirements:	Acidified	d White Rice Preparation
17		OUT		Proper disposition of returned, previously serve reconditioned, and unsafe food	ed,	35	□ IN □ ■N/A]OUT	Critical Co	ontrol Point In:	spection	
Time/Temperature Controlled for Safety Food (TCS food)								OUT	Process F	Review		
18		□OUT □N/O		Proper cooking time and temperatures		36	IXIN/A □ IN □]OUT				
19	□IN	□OUT □N/O		Proper reheating procedures for hot holding		3'	⊠ N/A		Variance			
20	□IN	OUT N/O		Proper cooling time and temperatures		Risk Factors are food preparation practices and employee behavior that are identified as the most significant contributing factors to foodborne illness.						
21		□OUT □N/O		Proper hot holding temperatures		F	ublic he	alth in		ns are contro	ol meas	sures to prevent
22	XIN	Поит П	IN/A	Proper cold holding temperatures] "			5jui y .			

	Facility CAN TRIM TRANS	PORTATION N	AICROMKT		Type of Inspection sta			Date 02/16/2024		
/ WILLY	O/ 114 1141W 110 1140	TORTATION	MOROWIN							
M M	M THE STATE		GOOD RETA					TEN, LEVEL STEP		
Mark	Good Retail Pra designated compliance	ctices are prev	entative measures to control the intro N/O, N/A) for each numbered item: IN =	duction	on of pathog	ens, che = not in c	micals, and physic	cal objects into foods. t observed N/A = not appli	icable	
THE		Safe Food		Utensils, Equipment and Vending						
38 🔲	N OUT N/A	N/O Pasteurized	d eggs used where required	5.4		contact surfaces cleanable,				
39 🗷 1	N OUT N/A	Water and	ice from approved source	54	⊠IN □OL) I	designed, constructed, and used			
		Food Tempera	ture Control	55	55 DIN OUT N/A Warewashing facilities: installed, maintain			ies: installed, maintained,		
40 🗷	N OUT N/A	N/O Proper cool	ling methods used; adequate equipment	56			used; test strips Nonfood-contact su			
		ioi tempera	properly cooked for hot holding	56		J (Physical Facil			
	N DOUT N/A			57	⊠ IN □OL	IT MIN/A		available; adequate pressu	ro	
-		_		-					ire	
43 X I	N OUT N/A		ters provided and accurate	58	⊠IN □OI	JT	Plumbing installed;	proper backflow devices		
44 	N DOUT	Food Ident			□N/A□N/	0				
44 201		tion of Food C	rly labeled; original container	59	⊠ IN □OU	T DN/A	Sewage and waste	water properly disposed		
45 1501			lents, and animals not present/outer	60	□ім □о∪	T 🗷 N/A	Toilet facilities: prop	perly constructed, supplied,	clean	ed
45 × 1	N DOUT	openings p	rotected	61	⊠ IN □OU			perly disposed; facilities ma		
46 🗷 I	N DOUT	Contaminat storage & d	tion prevented during food preparation, lisplay	62			Physical facilities in	stalled, maintained, and cle	ean;	
	N ■OUT ▼N/A	Personal cl	eanliness		□N/A□N/	0	dogs in outdoor dini	ng areas		
	N OUT N/A	_ ' '	hs: properly used and stored	63	⊠ IN □OU	T	Adequate ventilation	n and lighting; designated a	areas (used
49 🔲	N OUT N/A			64	□IN □OU	T 🗷 N/A	Existing Equipment	and Facilities		
		Proper Use of					Administrat		_	
50 🔲	N OUT MN/A		sils: properly stored				Administrat	ive		
51 🔲	N DUT N/A	dried, hand		65	NO □O∩	IT □N/A	901:3-4 OAC			
52 ×1	N □OUT □N/A	Single-use/ stored, use	single-service articles: properly	66		T 🗷 N/A	3701-21 OAC			
53 🔲	N DUT N/A	N/O Slash-resis	tant, cloth, and latex glove use							
		New Year	Observations and O							
1			appropriate box for COS and R: COS = co	orrecte	d on-site durin	ng inspecti	on R = repeat viola	ation		
Item No	Code Section Comment/ Obs	Priority Level	Comment Cold Food Machine = < 41 F (food) Good						cos	+
	Comment Obs		HL= OK	!						
			Satisfactory at time of inspection.							
	-		Causiactory at time of inspection.						L	

Person in Charge		Date 02/16/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	Licensor: Sidney-Shelby County Health De	epartment

Autr	iority: Chapte	ers 3/1/ and	13/1	5 Unio	Kevi	sea Coa	е	Authority: Chapters 3717 and 3715 Onlo Revised Code								
Name of facility AMERICAN TRIM DECORATIVE MICROMARK	ŒT	Check one FSO	X RF	E	0.00	o 237		Date 02/1	6/2024							
Address 1501 MICHIGAN STREET		City/State/Zip (SIDNEY OF		35												
License holder MAUMEE VALLEY GROUP		Inspection Tim	e	Travel T	ime		Category/De		ve SS 1 <25,000 SQ. FT.							
Type of inspection (check all that apply)				-		Followeur	date (if requ		Water sample date/result							
	ocess Review (RFF) Π Variance	Review Follow Up				uate (ii requ	ii eu j	(if required)							
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-lice	,	· —	. 101101		. 06	11			11							
	Showing	Tradition 1														
FOODBOF	RNE ILLNESS	RISK FACTO	ORS	AND PU	BLIC	HEALTH	INTERVE	NTIO	NS							
Mark designated compliance status (IN, OUT, N/O, N	I/A) for each number	ered item: IN =	in com	pliance O	UT = no	ot in complia	nce N/O = no	t observ	/ed N/A = not applicable							
Compliance Statu	Compliance Status							atus								
Supervision			Time/Te	mper	ature Con	trolled for S	Safety	Food (TCS food)								
1 IN OUT N/A Person in charge present, of performs duties	rledge, and	23	□ IN □	OUT	T	te marking an										
2 IN OUT XN/A Certified Food Protection M	fanager			□ IN □												
Employee Health			24	N/A □		Time as a	public health	control:	procedures & records							
2 CIN COUT WAYA Management, food employe		l employees;				Cons	umer Advis	sory	-T. I 1 1: 14:							
4 DIN DOUT N/A knowledge, responsibilities			25	□ IN □]OUT	Consume	r advisory pro	vided fo	r raw or undercooked foods							
5 IN OUT XN/A Procedures for responding		arrheal events		NIAN.Y	Н	lighly Sus	ceptible Po	nulatio	one							
Good Hygienic Practice		arrical events		□ IN □		1										
6 IN OUT NO Proper eating, tasting, drink		e	26	⊠N/A	100.	Pasteuriz	ed foods used	; prohibi	ited foods not offered							
7 □IN □OUT ☒N/O No discharge from eyes, no					1121	Part of the	Chemica	121	TWEE PERSON							
Preventing Contamination b			27	□ IN □	OUT	Food add	itives: approve	ad and r	aronarly used							
8 DIN DOUT KN/O Hands clean and properly w				⊠ N/A		1 000 add	itives, approve	su anu p	used							
g □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							
					Cont	formance	with Appro	ved Pr	ocedures							
10 IN OUT XN/A Adequate handwashing fac	cilities supplied & ac	ccessible	29		OUT				gen Packaging, other							
Approved Source 11 ⊠IN □OUT Food obtained from approv			-	XN/A		specialize	d processes,	and HA	CCP plan							
	red source		30	IN D		Special R	equirements:	Fresh Jo	uice Production							
N/A № N/O	mperature		31		OUT	0										
13 N OUT Food in good condition, saf	fe, and unadulterate	ed	31	⊠N/A □	N/O	Special R	equirements:	Heat In	eatment Dispensing Freezers							
Required records available with N/A \(\subseteq N/A \subseteq N/O \)	: shellstock tags, pa	arasite	32	□ IN □ ■ N/A □		Special R	equirements:	Custom	Processing							
Protection from Contamin	nation				_	1.										
15 N □OUT Food separated and protect	ted		33	⊠N/A □) N/O				ater Machine Criteria							
16 ■ N/A □ OUT Food-contact surfaces: clea	aned and sanitized		34	□ IN □ 図N/A □		Criteria C	equirements:	Aciditied	d White Rice Preparation							
17 ► IN □OUT Proper disposition of return reconditioned, and unsafe to		red,	35	□ IN □]OUT	Critical Co	ontrol Point In:	spection	1							
Time/Temperature Controlled for Safety	Food (TCS foo	od)	36		OUT	Process F	Review									
18 ☐IN ☐ OUT Proper cooking time and te	emperatures			⊠N/A	OUT											
19 IN OUT N/A N/O Proper reheating procedure	es for hot holding		37	⊠N/A		Variance										
20 IN OUT Proper cooling time and ter	mperatures		th	isk Facto nat are ide oodborne	entified	d as the m	paration pra ost significa	ctices :	and employee behaviors ributing factors to							
21 IN OUT Proper hot holding tempera	atures		Public health interventions are control measures to prevent foodborne illness or injury.					sures to prevent								
22 NIN DOLLT DN/A Proper cold holding temper	raturae		1000DOTTIE IIIITESS OF ITIJUTY.													

		acility AN TRIM DECORAT	IVE MICRO	MARKET		Typ sta		spection	Date 02/16/2024		
				GOOD RETA	II DE	ACTICES	-				
-		Good Retail Practic	es are nrev	entative measures to control the intro			e char	micals and physic	al chicata into foods		€.
N	lark de	signated compliance sta	us (IN, OUT,	N/O, N/A) for each numbered item: IN =	in con	npliance OUT= n	not in co	ompliance N/O = not	observed N/A = not appl	icable	
			Safe Food a	and Water			Utens	ils, Equipment ar	nd Vending	-350	10
38	ΠN	□OUT ☑N/A □N/O	Pasteurized	eggs used where required	ed where required 54 🗷 IN 🗆 OUT Food and nonfood-contact surface						
39	⊠ IN	□OUT □N/A	Water and i	ce from approved source	34	EIN LICOI		designed, constructe	ed, and used		
	T (A)	Foo	d Tempera	ture Control	55	□IN □OUT [× N/A		es: installed, maintained,		
40	⊠ IN	Proper cooling methods used; adequate equipment for temperature control					_	used; test strips	f1		
41		□OUT 図N/A □N/O			56	N □ OUT		Nonfood-contact sur Physical Facili			- 10
_				properly cooked for hot holding	57	⊠IN □OUT [ΠN/A		available; adequate pressi	ro	
42	_	OUT N/A N/O		nawing methods used						ire	
43	X N	OUT N/A		ers provided and accurate	58	IN □OUT		Plumbing installed;	proper backflow devices		
L_	[Gallet	Попт	Food Ident			□N/A□N/O					
44				rly labeled; original container	59	IN □OUT	□N/A	Sewage and waste	water properly disposed		
45	Test to 1			ents, and animals not present/outer	60	□IN □OUT [×N/A	Toilet facilities: prop	erly constructed, supplied	cleane	 ed
45	XIN	ПОП	openings pr		61	⊠ IN □OUT [_		perly disposed; facilities m		
46	⊠IN	□OUT	Contaminat storage & d	ion prevented during food preparation,	62				stalled, maintained, and cl		
47	□IN	□OUT ※ N/A	Personal cle			□N/A □N/O dogs in outdoor dining a			ng areas		
48	□IN	□OUT 図N/A □N/O	Wiping clotl	hs: properly used and stored	63	⊠ IN □OUT		Adequate ventilation	and lighting; designated	areas u	sed
49	□N	□OUT 図N/A □N/O	Washing fru	uits and vegetables	64		XIN/A	Existing Equipment			
			per Use of	Utensils							
50	□IN	□OUT ☑N/A □N/O		sils: properly stored				Administrat	ive	ĮŲ.	
51	□IN	□OUT ※ N/A	dried, handl		65	MIN DOUT [□N/A	901:3-4 OAC			
52	⊠IN	□OUT □N/A	Single-use/s	single-service articles: properly	66		X N/A	3701-21 OAC			
53	□IN	□OUT ▶N/A □N/O	Slash-resist	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	n No.	Code Section Pri	ority Level	Comment	JII EULE	d on-site during if	napecile	on R = repeat viola	HUOTI	cos	Б
	Comment/ Obs Cold Food Machine = < 41 F (food) Good HL= OK Satisfactory at time of inspection.			!						Ô	
				oddistation at time of inspectabil.							

Person in Charge			Date 02/16/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health Do	epartment

State of Ohio Food Inspection Report

Authority: Chapte	rs 3/17 and	371	5 Ohio	Revis	sed Code	е		
Name of facility AMERICAN TRIM SHIPPING MICROMARKET	Check one	X RF	E		nse Number	262	Date 02/1	6/2024
Address 1501 MICHIGAN STREET	City/State/Zip C		35					
License holder	Inspection Tim		Travel Ti	ima		Category/De	o orinéh.	
MAUMEE VALLEY GROUP	15		5 COMMERCIAL CLASS 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	v □Follow	Up	11			(if required) / /
Foodborne 30 Day Complaint Pre-licensing Const	ıltation				, ,			1 7
FOODBORNE ILLNESS	RISK FACTO	DRS.	AND PU	BLIC	HEALTH	INTERVE	NTIOI	VS
Mark designated compliance status (IN, OUT, N/O, N/A) for each number							100000	
Compliance Status					Con	npliance Sta	atus	
Supervision			Time/Te	mpera	ature Con	trolled for S	afety I	Food (TCS food)
1 ☐IN ☐OUT ☒N/A Person in charge present, demonstrates know performs duties	/ledge, and	23	□ IN □		Proper da	te marking and	d dispos	ition
2 IN OUT N/A Certified Food Protection Manager		0.4			_	1.00		
Employee Health		24	⊠N/A □		Time as a	public health	control:	procedures & records
3 ☐IN ☐OUT ☒N/A Management, food employees and conditiona	l employees;				Cons	umer Advis	ory	
knowledge, responsibilities and reporting A		25	□ IN □ ■ N/A	OUT	Consume	r advisory prov	rided for	raw or undercooked foods
5 ☐IN ☐OUT ☒N/A Procedures for responding to vomiting and dia	arrheal events			Н	ighly Sus	ceptible Po	pulatio	ons
Good Hygienic Practices		26 NOUT Pasteurized foods used; prohibited foods not offe						tod foods not effered
6 ☐IN ☐OUT ☒N/O Proper eating, tasting, drinking, or tobacco us	e	20	≥ N/A		Pasteurize			ted 1000s flot offered
7 IN OUT NO No discharge from eyes, nose, and mouth						Chemical		
Preventing Contamination by Hands		27	□ IN □ ⊠ N/A	OUT	Food add	itives: approve	d and p	roperly used
8 IN OUT NO Hands clean and properly washed		28	⊠ IN □	OUT	Toylo oub	otonoco nrono	els e led most	d
9 ☐IN ☐OUT No bare hand contact with ready-to-eat foods alternate method properly followed	or approved	20	□ N/A					ified, stored, used
10 IN OUT MAA Adequate handwashing facilities supplied & al	noonsible				_	with Approv		
Approved Source	boessible	29	□ IN □ ⊠N/A	IOUT		ce with Reduc d processes, a		en Packaging, other
11 XIN OUT Food obtained from approved source				OUT				
12 IN OUT Food received at proper temperature		30	⊠N/A □	N/O	Special R	equirements: I	Fresh Ju	lice Production
13 ☑IN ☐OUT Food in good condition, safe, and unadulterate	ed	31	□ IN □ ■ N/A □	OUT N/O	Special R	equirements: I	Heat Tre	eatment Dispensing Freezers
Required records available: shellstock tags, p destruction	arasite	32	□ IN □	OUT N/O	Special R	equirements: (Custom	Processing
Protection from Contamination		00					S II 44:	
15 N OUT Food separated and protected		33	⊠N/A □	N/O				Iter Machine Criteria
16 ⊠IN □OUT Food-contact surfaces: cleaned and sanitized		34	⊠ N/A □] N/O	Criteria	equirements. 7	-cidilleo	Write Rice Preparation
Proper disposition of returned, previously service reconditioned, and unsafe food	red,	35	□ IN □ ■ N/A	OUT	Critical Co	ontrol Point Ins	pection	
Time/Temperature Controlled for Safety Food (TCS foo	od)	36		OUT	Process F	Review		
18		37	⊠N/A	OUT	Variance			
19 ☐IN ☐OUT Proper reheating procedures for hot holding		5,	⊠ N/A		Variance			
20 IN OUT Proper cooling time and temperatures		th		entified	as the mo			and employee behaviors ibuting factors to
21 ☐ IN ☐ OUT Proper hot holding temperatures		P	ublic hea	alth in	tervention	ns are contro	ol meas	sures to prevent
22 IXIN DOUT DN/A Proper cold holding temperatures		foodborne illness or injury.						

		Facility AN TRIM SHIPPING	MICROMA	RKET			Type of I	nspection	Date 02/16/2024			
				GOOD RETA	IL PF	RACTIC	ES	HE FILE H				
N	lark de	Good Retail Pract signated compliance s	ces are prev atus (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	duction	n of path	nogens, che	micals, and physic	cal objects into foods. t observed N/A = not app	licable		
			Safe Food		8	THE P		ils, Equipment a		- 10		
38	□IN	□OUT ☑N/A □N/	Pasteurized	l eggs used where required	54	XIN [10UT	Food and nonfood-contact surfaces cleanable, proj				
39	⊠IN	□OUT □N/A	Water and	ice from approved source	07		1001	designed, construct	ed, and used			
Food Temperature Control							OUT N/A	_	ies: installed, maintained,			
40	X IN	□OUT □N/A □N/	□N/A □N/O Proper cooling methods used; adequate equipment for temperature control 56 🗷 IN □]OUT	used; test strips Nonfood-contact su	rfaces clean		_	
41	□IN	□OUT ■N/A □N/	Plant food	properly cooked for hot holding				Physical Facil	ities	ME		
42	□iN	□OUT ⋈N/A □N/	Approved to	nawing methods used	57	XIN [OUT N/A	Hot and cold water	available; adequate pressi	ıre		
43	⊠ IN	OUT N/A	Thermome	ers provided and accurate	58	ZIN [OUT	Plumbing installed;	proper backflow devices			
			Food Ident	ification		□N/A□	¬n/o					
44	×IN	□out		rly labeled; original container	50							
		Prevention	n of Food C	ontamination	59		OUT N/A		water properly disposed			
45	⊠IN	□out	Insects, roo openings p	ents, and animals not present/outer	60		OUT 🗷 N/A		erly constructed, supplied		$\overline{}$	
40	(GILL)	Попт		ion prevented during food preparation,	61		OUT N/A		perly disposed; facilities m		ed	
46			storage & d	isplay	62	⊠IN [Physical facilities in dogs in outdoor dini	stalled, maintained, and cl	ean;		
47		OUT N/A	Personal cl			_					_	
48				hs: properly used and stored	63	XIN 🗆	OUT	Adequate ventilation	n and lighting; designated	areas u	ısed	
49	LIN	□OUT 図N/A □N/			64		OUT 🗷 N/A	Existing Equipment	and Facilities			
	_		oper Use of					Administrat				
50	□IN	□OUT ☒N/A □N/						Administrat	ive			
51	□IN	OUT E N/A	dried, hand		65	XIN 🗆	OUT N/A	901:3-4 OAC				
52	×IN	OUT N/A	Single-use/ stored, use	single-service articles: property d	66		OUT 🗷 N/A	3701-21 OAC				
53	□IN	□OUT 🗷 N/A □ N/	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											
Iter	n No.	Code Section P	riority Level	Comment						cos	R	
		Comment/ Obs		Cold Food Machine = < 41 F (food) Good	!							
				HL= OK								
				Satisfactory at time of inspection.							\Box	

Person in Charge			Date 02/16/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health Do	epartment

	Authority: Chapters 3717 and 3715 Ohio Revised Code											
	ne of fa /IERIC		M WES	ST END-MICRO MARKET	Check one	RF	E		nse Number 3ス3ス		Date 02/1	6/2024
	dress 01 MIC	CHIGAN	STRE	ET	City/State/Zip Co SIDNEY OH		65			•		
	ense h	older VALLEY	GROUP		Inspection Time 15		Travel Ti	ime		Category/De COMMERCIA	-	/e SS 1 <25,000 SQ. FT.
Туј	e of in	spection	(check	all that apply)		Follow-up date (if red					ired)	Water sample date/result
×	Standa	rd 🔲 C	Critical C	ontrol Point (FSO) Process Review (RFE)	eviev	v I Follow	Up	,			(if required)
	Foodbo	rne 🔲 3	0 Day	☐ Complaint ☐ Pre-licensing ☐ Consu					11			11
	K-II			FOODBORNE ILLNESS	RISK FACTO	RS	AND PU	BLIC	HEALTH	INTERVE	NTIO	NS
_	Mark de	signated	complia	ince status (IN, OUT, N/O, N/A) for each number	ered item: IN = ir	con	pliance Ol	JT= no	t in complia	nce N/O = not	t observ	ved N/A = not applicable
				Compliance Status					Con	npliance Sta	atus	
	h'		P	Supervision			Time/Te	mpera	ature Conf	trolled for S	afety	Food (TCS food)
1	□ім	□оит	⊠ N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	☐ IN ☐	OUT		te marking and		
2	□IN	OUT	⋉ N/A	Certified Food Protection Manager								
N	الريا			Employee Health		24	XN/A □		Time as a	public health	control:	procedures & records
3	□IN	□ OUT	⊠ N/A	Management, food employees and conditional	employees;			L, F	Cons	umer Advis	ory	
4		 □out		knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□ IN □ ☑N/A	OUT	Consume	advisory prov	rided for	r raw or undercooked foods
5	□IN	OUT	OUT N/A Procedures for responding to vomiting and diarrheal events					Н	ighly Sus	ceptible Po	pulatio	ons
		11.70		Good Hygienic Practices								
6	□IN	DOUT	⊠ N/O	Proper eating, tasting, drinking, or tobacco use	9	26	⋉ N/A		Pasteurize	a toods used;	prohibi	ted foods not offered
7 IN OUT N/O No discharge from eyes, nose, and mouth										Chemical		
Preventing Contamination by Hands						27		OUT	Food addi	tives: approve	ed and p	properly used
8	□IN	□out	⊠ N/O	Hands clean and properly washed		-	N/A IN □	LOUT	-			
9		□OUT □N/O		No bare hand contact with ready-to-eat foods alternate method properly followed	or approved	Toxic substances properly identified, store Conformance with Approved Procedures						
10	_	OUT	[¥]NI/Δ	Adequate handwashing facilities supplied & ac	cossible				1		_	
			2211071	Approved Source	Julius III	29	□ IN □ ☑N/A	OUT				gen Packaging, other
11	XIN	OUT		Food obtained from approved source				OUT	specialize	d processes, a	and nat	oce plan
12	□IN	□OUT		Food received at proper temperature		30	⊠N/A □	N/O	Special R	equirements: F	resh Ju	uice Production
13	⊠IN	□о∪т		Food in good condition, safe, and unadulterate	ed	31	□ IN □ ⊠N/A □	OUT N/O	Special R	equirements: I	Heat Tre	eatment Dispensing Freezers
14		□OUT □N/O		Required records available: shellstock tags, padestruction	arasite	32	□ IN □ ■ N/A □		Special Re	equirements: (Custom	Processing
			Pro	tection from Contamination				LOUT	1			
15	□N/A			Food separated and protected		33	⊠N/A □	N/O	-			ater Machine Criteria
16		OUT N/O		Food-contact surfaces: cleaned and sanitized		34	⊠N/A □	N/O	Criteria	equirements. 7	Acidillec	d White Rice Preparation
17	XIN	□out		Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	35	☐ IN ☐ ☑N/A	OUT	Critical Co	entrol Point Ins	pection	
Time/Temperature Controlled for Safety Food (TCS food)						36		OUT	Process R	teview		
18		□ OUT □ N/O		Proper cooking time and temperatures		37	⊠N/A	OUT	Variance			
19		OUT N/O		Proper reheating procedures for hot holding			⊠ N/A		Variance			
20	□IN	OUT		Proper cooling time and temperatures		th		ntified	l as the mo			and employee behaviors ributing factors to
21		□OUT □N/O		Proper hot holding temperatures		F		ilth in	terventior	s are contro	ol meas	sures to prevent
22 MIN OUT N/A Proper cold holding temperatures						"			Jjurj.			

Name of AMERIC	Facility CAN TRIM WEST EN	IARKET		1 2			Date 02/16/2024			
								02/10/2021		
	One d Detail Desert		GOOD RETA							
Mark d	Good Retail Practi esignated compliance sta	ces are prev tus (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	duction in con	n of path	ogens, che DUT= not in c	micals, and physic ompliance N/O = no	cal objects into foods. t observed N/A = not applica	able	
		Safe Food			114:1		ils, Equipment a			
38 □ IN	I □OUT ☒N/A □N/C	Pasteurized	eggs used where required	54	⊠ IN □	OUT	Food and nonfood-contact surfaces cleanable,			
39 🔲 IN	I □OUT ເN/A	Water and	ce from approved source	54		001	designed, construct	ed, and used		
	Foe	d Tempera	ture Control	55		OUT 🗷 N/A		ies: installed, maintained,		
10 🗷 10	I □OUT □N/A □N/C	Proper cool for tempera	ing methods used; adequate equipment ture control	56	⊠IN □	OUT	used; test strips Nonfood-contact su	urfaces clean	_	_
41 🔲 IN	I □OUT ☑N/A □N/C	Plant food p	properly cooked for hot holding		5-11-1	11 - 1 °	Physical Facil	ities		
12 🔲 IN	I □OUT ☒N/A □N/C		nawing methods used	57		OUT 🗷 N/A	Hot and cold water	available; adequate pressure		
13 X IN	I □OUT □N/A	Thermomet	ters provided and accurate	58		OUT	Plumbing installed;	proper backflow devices		
Food Identification					— — ⊠n/a□					
14 × IN	і □о∪т	Food prope	rly labeled; original container	-			_			_
Prevention of Food Contamination			ontamination	59		OUT X N/A		water properly disposed		
15 X IN			ents, and animals not present/outer	60		OUT 🗷 N/A	Toilet facilities: prop	perly constructed, supplied, cl	leane	2d
-1-		Openings p	ion prevented during food preparation,	61		OUT N/A	Garbage/refuse pro	perly disposed; facilities mair	ntain	ed
	OUT	storage & d	isplay	62	⊠IN □	-		stalled, maintained, and clea	n;	
	OUT N/A	Personal cl		<u> </u>	□N/A □		dogs in outdoor din	ing areas		_
	OUT N/A N/O		hs: properly used and stored	63	ZIN 🗆	OUT	Adequate ventilatio	n and lighting; designated are	eas u	se
19 11	OUT N/A N/O		uits and vegetables	64		OUT 🗷 N/A	Existing Equipment	and Facilities		
		oper Use of	f Utensils	_						
	I □OUT ☑N/A □N/C		sils: properly stored		-31		Administrat	ive		
51 OIN	OUT 🗷 N/A	Utensils, ed dried, hand	quipment and linens: properly stored, led	65	XIN 🗖	OUT N/A	901:3-4 OAC			
52 X IN	I □OUT □N/A	Single-use/ stored, use	single-service articles: properly d	66		OUT 🗷 N/A	3701-21 OAC			_
53 🔲 IN	OUT 🗷 N/A 🔲 N/C	Slash-resis	tant, cloth, and latex glove use							
		Mark "X" in :	Observations and C				on B = report viels	otion		
tem No.	Code Section Pr	iority Level	Comment	JITECIE	a on-site di	uning mspecu	on K - repeat viola		cos	B
	Comment/ Obs	oney hovel	Cold Food Machine = < 41 F (food) Good HL= OK	!						
Satisfactory at time of inspection.										

Person in Charge		Date 02/16/2024
RUSTY SCHWEPE, REHS RS/SIT# 2993	Licensor: Sidney-Shelby County Health D	epartment

State of Ohio Food Inspection Report

Authority: Ci	3/1	5 Onio	Revi	sed Cod	е				
Name of facility EMERSON CAFE MICROMARKET		Check one SO	₹ RF	E		nse Numbe		Date	
				_	_ ~	2023	3/1	02/1	16/2024
Address 1675 CAMPBELL ROAD		City/State/Zip C SIDNEY OH	4536	65					
License holder MAUMEE VALLEY GROUP		Inspection Time 15	9	Travel T	ime		Category/De		
				5		I = "			SS 1 <25,000 SQ. FT.
Type of inspection (check all that apply) ☑ Standard ☐ Critical Control Point (FSO) ☐ Process Revie	nar/DEE\	□ Vorience E	avia.	, DEallan	مال	Follow-up	date (if requi	ired)	Water sample date/result (if required)
	Consul		reviev	V LIFOROV	/ Ор	11			//
Extractional Entertaining E	_ 0011301	tation							
FOODBORNE ILLN									
Mark designated compliance status (IN, OUT, N/O, N/A) for each	h numbei	red item: IN = i	n com	pliance O	UT= no	ot in complia	nce N/O = not	t observ	ved N/A = not applicable
Compliance Status						Cor	npliance Sta	atus	
Supervision		1 (1)	Time/Te	mper	ature Con	trolled for S	afety	Food (TCS food)	
1 DIN OUT N/A Person in charge present, demonstrate performs duties	es knowl	edge, and	23	□ IN □		Proper da	ite marking and	d dispo:	sition
2 IN OUT N/A Certified Food Protection Manager			24	□ IN □		Time ee e	nublic booth	control	
Employee Health			24	XN/A □					procedures & records
3 IN OUT IN/A Management, food employees and corknowledge, responsibilities and reporting		employees;			18-1	Cons	umer Advis	ory	
4 ☐IN ☐OUT ☒N/A Proper use of restriction and exclusion			25	□ IN □	OUT	Consume	r advisory prov	ided fo	r raw or undercooked foods
5 IN OUT N/A Procedures for responding to vomiting	and diar	rheal events			H	lighly Sus	ceptible Po	pulation	ons
Good Hygienic Practices	T-Life	12 1 22 -	26		OUT	Pasteuriz	ed foods used:	probib	ited foods not offered
6 ☐IN ☐OUT ☒N/O Proper eating, tasting, drinking, or toba			x N/A		T dotteding				
7 IN OUT NO No discharge from eyes, nose, and mo						Chemical			
Preventing Contamination by Hands		27	□ IN □ ⊠ N/A	OUT	Food add	litives: approve	ed and p	properly used	
8 IN OUT N/O Hands clean and properly washed			28	TEI INI E	OUT	Toxic out	otanaa prana	els i don	Mikad atauadd
9 ☐IN ☐OUT No bare hand contact with ready-to-eat alternate method properly followed	t foods o	r approved	20	□ N/A					tified, stored, used
10 ☐IN ☐OUT ☒N/A Adequate handwashing facilities suppli	lied & acc	ressible					with Approv	_	
Approved Source		00001010	29	III IN □	TOOL		ce with Reduce ed processes, a		gen Packaging, other
11 XIN OUT Food obtained from approved source					lout				
12 IN OUT Food received at proper temperature			30	⊠N/A □	N/O	Special R	equirements: I	Fresh J	uice Production
13 IN OUT Food in good condition, safe, and unaction	dulterate	d	31	IN [Special R	equirements: I	Heat Tr	eatment Dispensing Freezers
14	tags, pa	rasite	32	□ IN □ 図N/A □	OUT N/O	Special R	equirements: (Custom	Processing
Protection from Contamination		S. Internal		ПМГ		1.			
15 □N/A □ N/O Food separated and protected			33	⊠N/A □] N/O				ater Machine Criteria
16 ☑IN ☐OUT Food-contact surfaces: cleaned and sa	anitized		34	□ IN □ ■ N/A □		Special R Criteria	equirements: /	Acidified	d White Rice Preparation
Proper disposition of returned, previous reconditioned, and unsafe food	ısly serve	ed,	35	☐ IN ☐	OUT	Critical C	ontrol Point Ins	pection	1
Time/Temperature Controlled for Safety Food (To	CS food	d)	36		OUT	Process F	Review		
18 ☐IN ☐OUT Proper cooking time and temperatures	\$		-	IN □	10UT				
19 IN OUT Proper reheating procedures for hot ho	olding		37	⊠ N/A		Variance			
N/A □ N/O 20 □ IN □ OUT □ Proper cooling time and temperatures			th	nat are ide	entifie	d as the m			and employee behaviors ributing factors to
21 NOUT Proper hot holding temperatures			F	oodborne 'ublic he a oodborne	alth in		ns are contro	ol mea	sures to prevent
22 N OUT N/A Proper cold holding temperatures					, ,				

		acility ON CAFE MIC	ROMAF	RKET		Type sta		spection	Date 02/16/2024					
				11/	GOOD RETA	IL PF	RACTICES			- T	1			
N	lark de	Good Retail signated complia	Practice state	es are preve us (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	ductio	on of pathogens,	, chen	nicals, and physic	cal objects into foods.	plicable			
				afe Food a		Utensils, Equipment and Vending								
38 39		OUT N/A	□N/O		eggs used where required ce from approved source	54	⊠IN □OUT		Food and nonfood-contact surfaces cleanable, pridesigned, constructed, and used			erly		
			Food		ture Control	55	□IN □OUT 🗷	anu a	Warewashing faciliti	ities: installed, maintained.				
40	[a] 18 1	ПоитПии			ng methods used; adequate equipment	35	LIN LIOUI E	AVVIE	used; test strips	<u> </u>				
40		□OUT □N/A		for temperat	ure control	56	6 ⊠IN □OUT N		Nonfood-contact sur	rfaces clean				
41		□OUT ※ N/A	□N/O	Plant food p	roperly cooked for hot holding				Physical Facili	ities				
42	□IN	□OUT 図N/A	□N/O	Approved th	awing methods used	57	⊠IN □OUT □]N/A	Hot and cold water a	available; adequate pres	sure			
43	×IN	□OUT □N/A		Thermomet	ers provided and accurate	58	⊠ IN □OUT		Plumbing installed;	proper backflow devices				
			ood Identi	fication										
44	⊠IN	OUT			ly labeled; original container	50		12.114	^					
		Prev	vention		ontamination	59 🗵 IN OUT ONA Sewage and waste water properly disposed								
45	S N DOUT			Insects, rode	ents, and animals not present/outer	60	□IN □OUT 区			erly constructed, supplie				
40	[G]INI	Поит			on prevented during food preparation,	61	■IN □OUT □	JN/A		perly disposed; facilities		ed		
46		□OUT 図 N/A		storage & di	splay	62	⊠IN □OUT □N/A □N/O		Physical facilities in: dogs in outdoor dini	stalled, maintained, and no areas	clean;			
47 48		OUT KN/A	DNO	Personal cle	eanliness as: properly used and stored	60	IN □OUT	_		<u> </u>		-		
49		OUT N/A			its and vegetables	63		-	Adequate ventilation	and lighting; designated	areas u	used		
,,,				per Use of		64	OUT 🗷	N/A	Existing Equipment	and Facilities				
50	ПІМ	□OUT ⊠N/A			sils: properly stored			BE	Administrat	ive				
51	¥	OUT N/A			uipment and linens: properly stored,	65	ZIN OUT]N/A	901:3-4 OAC					
52				Single-use/s	single-service articles: properly	-		75.174						
53		□OUT ⊠N/A	□N/O	stored, used Slash-resist	ant, cloth, and latex glove use	66	OUT 🗷	JN/A	3701-21 OAC					
		Times 1			Observations and C						4110			
					ppropriate box for COS and R: COS = co	rrecte	d on-site during ins	spection	on R = repeat viola	ation				
ite	n No.	Code Section Comment/ Obs	Pric	ority Level	Comment Cold Food Machine #1 = <41 F (food) Good	الم					cos	-		
		Comment Obs			Cold Food Machine #2 = 41 F (food) Good									
	Frozen Food Machine = -19 F (air) Good HL's = OK				` '	` '								
					Satisfactory at time of inspection.							, i		
_					Canadadory at time of inspection.									

Person in Charge			Date 02/16/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

State of Ohio **Food Inspection Report**

			Authority: Chapte	ers 3717 and	371	5 Ohio	Revi	sed Code	е		
	me of fa MERSO		TECH-ADMIN. MICROMKT	Check one	₫ RF	E		nse Number		Date 02/	16/2024
1 -	dress 375 CA	MPBELL RC	AD	City/State/Zip C SIDNEY OH		65				-	
-	ense h	older VALLEY GROU	P	Inspection Time	9	Travel 5	Time	ve SS 1 <25,000 SQ. FT.			
×	Standa	•	ck all that apply) Control Point (FSO) Process Review (RFE Complaint Pre-licensing Cons		Reviev	v □ Follo	w Up	Follow-up	date (if requi	red)	Water sample date/result (if required) / /
			FOODBORNE ILLNESS	RISK FACTO	RS	AND PU	JBLIC	HEALTH	INTERVE	NTIO	NS
	Mark de	signated comp	liance status (IN, OUT, N/O, N/A) for each numb								
			Compliance Status		T				npliance Sta		
	3,,,,		Supervision			Time/T	emper	ature Con	trolled for S	afety	Food (TCS food)
1	□IN	□OUT ⊠N/	Person in charge present, demonstrates know performs duties	vledge, and	23	□ IN [■ N/A [OUT	T	te marking and		
2	□IN	□OUT ⊠ N/	Certified Food Protection Manager		24	□ IN [JOUT	Time as a	public boolth	control	: procedures & records
			Employee Health			⋉ N/A [□ N/O				. procedules & records
3	□iN	□OUT ※ N/	A Management, food employees and conditional knowledge, responsibilities and reporting	al employees;	9			Cons	umer Advis	огу	
4	_	□OUT ⊠N/	A Proper use of restriction and exclusion		25	□ IN [N/A	OUT	Consume	r advisory prov	/ided fo	or raw or undercooked foods
5	□IN	OUT 🗷 N/	Procedures for responding to vomiting and di	arrheal events				lighly Sus	ceptible Po	pulati	ons
6	□iN	OUT 🗷 N/	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco us	se	26 N/A Pasteurized foods used; prohibited foods not offered						
7	□IN	□OUT 🗷 N/	No discharge from eyes, nose, and mouth						Chemical		
Preventing Contamination by Hands							☐ OUT	Food add	itives: approve	ed and	properly used
8	□IN	□OUT 区N/	Hands clean and properly washed			IX N/A IX IN [TOUT	1			
9		□OUT □N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved	28	□ N/A			stances prope		ntified, stored, used
10	□iN	□OUT 図N/	A Adequate handwashing facilities supplied & a	ccessible		□ IN [gen Packaging, other
		ir ii sa 👵	Approved Source		29	⊠N/A			d processes, a		
11	⋉ IN	□OUT	Food obtained from approved source		30		ООТ				luice Production
12		□OUT × N/O	Food received at proper temperature		50	⊠N/A [N/O	Special IX	equirements. I	-lesii J	uice Production
13	_	□OUT	Food in good condition, safe, and unadulterat		31	⊠ N/A [□ N/O	Special R	equirements: I	Heat Tr	reatment Dispensing Freezers
14		□N/O	Required records available: shellstock tags, p	parasite	32	□ IN [■N/A [☐ N/O	Special R	equirements: (Custom	n Processing
15		□OUT □ N/O	Food separated and protected	erte right	33	□ IN [■ N/A [Special R	equirements: I	Bulk W	ater Machine Criteria
16	□IN	OUT N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN [☑N/A [Special R Criteria	equirements: /	Acidifie	d White Rice Preparation
17		OUT	Proper disposition of returned, previously sen reconditioned, and unsafe food	ved,	35	□ IN [N/A	OUT	Critical Co	ontrol Point Ins	spection	1
	Tin	ne/Temperat	ure Controlled for Safety Food (TCS fo	od)	36	□ IN [OUT	Process F	Review		
18		□OUT □N/O	Proper cooking time and temperatures		37	IXIN/A □ IN [OUT	Variance			
19		□OUT □ N/O	Proper reheating procedures for hot holding			⊠ N/A					
20	□IN	OUT	Proper cooling time and temperatures		th	isk Fact nat are id oodborne	lentified	as the mo	paration pra- ost significar	ctices it cont	and employee behaviors tributing factors to
21		□OUT □N/O	Proper hot holding temperatures		F	ublic he	ealth in		ns are contro	ol mea	sures to prevent
22	₩ IN		A Proper cold holding temperatures		"			or injury.			

		Facility ON CLIMATE TECH-	ADMIN. MIC	CROMKT		Type of sta	Inspection	Date 02/16/2024		
드								02/10/2024		
L	E		TUP-III	GOOD RETA				Swan Sun Brand		
	/lark de	Good Retail Practi signated compliance sta	ces are prev tus (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	duction in con	on of pathogens, ch opliance OUT= not in	emicals, and physic compliance N/O = no	cal objects into foods. t observed N/A = not applicable		
		A LECTURE L	Safe Food a	and Water		Uten	sils, Equipment a	nd Vending		
38	□IN	□OUT 図N/A □N/C	Pasteurized	l eggs used where required	54	⊠ IN □OUT		contact surfaces cleanable, properl		
39	□IN	□OUT ເN/A		ice from approved source			designed, construct			
L		Foo	A STATE OF THE PARTY OF	ture Control	55 IN IOUT IN/A Warewashing facilities: installed, maintained, used; test strips					
40	⊠ IN	□OUT □N/A □N/C	Proper cool for tempera	ing methods used; adequate equipment ture control	56	⊠IN □OUT	Nonfood-contact su	rfaces clean		
41	□IN	□OUT 図N/A □N/C	Plant food p	properly cooked for hot holding			Physical Facil	ities		
42	□IN	□OUT 図N/A □N/C	Approved th	nawing methods used	57	□IN □OUT 図N/A	Hot and cold water	available; adequate pressure		
43	⊠IN	OUT N/A	Thermomet	ers provided and accurate	58	□IN □OUT	Plumbing installed;	proper backflow devices		
	-0.3		Food Ident	ification		⊠N/A□N/O				
44	×IN	□о∪т		rly labeled; original container	59	□IN □OUT 図N/A	Cauman and wants	t		
		Preventio		ontamination				water properly disposed		
45	⊠iN	□OUT	Insects, rod openings pr	ents, and animals not present/outer	60			perly constructed, supplied, clean		
46	[Seller	Попт		ion prevented during food preparation,	61	⊠IN □OUT □N//		perly disposed; facilities maintain	ied	
46			storage & d	isplay	62	⊠IN □OUT □N/A □N/O	Physical facilities in dogs in outdoor din	stalled, maintained, and clean;		
47		OUT N/A	Personal cl		-					
48				hs: properly used and stored	63	IN □OUT	Adequate ventilatio	n and lighting; designated areas t	used	
49	LIN	OUT 🗷 N/A 🔲 N/C	oper Use of	uits and vegetables	64	□IN □OUT ເN/A	Existing Equipment	and Facilities		
50							Administrat	tivo	200	
50	LIN	□OUT 図N/A □N/C		siis: properly stored quipment and linens: properly stored,			T	IIVC		
51	ПIN	OUT 🗷 N/A	dried, hand		65	NIN OUT N/	901:3-4 OAC			
52	⊠ IN	□OUT □N/A	Single-use/stored, use	single-service articles: properly	66	□IN □OUT 図N//	3701-21 OAC			
53	□IN	□OUT 図N/A □N/C	Slash-resist	tant, cloth, and latex glove use						
				Observations and O	orre	ctive Actions	V-10-10-1			
-			Mark "X" in a	appropriate box for COS and R: COS = co	orrecte	d on-site during inspec	tion R = repeat viola	ation		
Ite	m No.		iority Level	Comment				cos	R	
		Comment/ Obs		Cold Food Machine = < 41 F (food) Good	!					
	Frozen Food Machine = -18			Frozen Food Machine = -18 F (air) Good!) Good!					
	HL's = OK Satisfactory at time of inspection.									
_									-	

Person in Charge		Date 02/16/2024
RUSTY SCHWEPE, REHS RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

			Authority: Chapte	rs 3/1/ and	3/1	5 Onio	Revis	sed Code	•		
l	ne of fa IERSC	ON NORTH S	CROLL	Check one	R F	E		nse Number ら233		Date 02/1	16/2024
16		MPBELL ROA	AD	City/State/Zip C SIDNEY OH	4536	65					
	ense h	older VALLEY GROUI	Þ	Inspection Time 15	е	Travel T	ime		Category/De COMMERCIA		ve SS 1 <25,000 SQ. FT.
Туј	e of in	spection (chec	k all that apply)		Follow-up date (if required)						Water sample date/result
×	Standaı	rd 🔲 Critical (Control Point (FSO) Process Review (RFE) Variance F	Reviev	v Follow	/Up				(if required)
	Foodbo	rne 🔲 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	ıltation				11			11
			FOODBORNE ILLNESS		_						
_'	Mark de	signated compli	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN = i	n com	pliance Ol	JT = no	ot in compliar	nce N/O = no	t observ	ved N/A = not applicable
			Compliance Status					Con	npliance Sta	atus	
		Mark Street	Supervision			Time/Te	mper	ature Cont	rolled for S	afety	Food (TCS food)
1	□IN	□OUT ☑N/A	Person in charge present, demonstrates know performs duties	rledge, and	23	IN C	OUT		te marking an		
2	□IN	□OUT ≥ N/A	Certified Food Protection Manager								
	100	Real ST	Employee Health		24	N/A □		Time as a	public health	control:	procedures & records
3	ПІМ	□OUT ⊠ N/A	Management, food employees and conditiona	l employees;				Cons	umer Advis	ory	INDUITE, EXPRI
4		OUT N/A	knowledge, responsibilities and reporting	-	25	□ IN □	OUT	Consumer	advisory prov	/ided fo	r raw or undercooked foods
5							Н	lighly Sus	ceptible Po	pulatio	ons
			Good Hygienic Practices								
6	ПІП	OUT N/C	Proper eating, tasting, drinking, or tobacco use	e	26	IZIN/A		Pasteurize	ed foods used;	prohibi	ited foods not offered
7 □IN □OUT ☒N/O No discharge from eyes, nose, and mouth									Chemical	TIF	LINE STORY
Preventing Contamination by Hands							OUT	Food addi	tives: approve	ed and r	properly used
8	□IN		Hands clean and properly washed		27	⊠ N/A		1 000 000	атоо. аррготс	- and p	oropeny useu
9	□IN	□OUT □N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved	28	IN □ □N/A					tified, stored, used
40									with Approv		
10	ПІИ	OUT 🗷 N/A	Adequate handwashing facilities supplied & ad Approved Source	ccessible	29		OUT				gen Packaging, other
11	₩.	OUT				⊠N/A		specialized	d processes, a	and HA	CCP plan
			Food obtained from approved source		30	□ IN □ 図N/A □	OUT	Special Re	equirements: I	Fresh Ju	uice Production
12	□N/A	□OUT N/O	Food received at proper temperature		31		OUT	Canaial Br		Us st Ts	
13		ПОПТ	Food in good condition, safe, and unadulterate	ed	31	⊠N/A □	N/O	Special Re	equirements: i	Teat Tre	eatment Dispensing Freezers
14	_	□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □ ☑N/A □		Special Re	equirements: (Custom	Processing
		Pr	otection from Contamination				lout				
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 □	N/O	Criteria	equirements: /	Aciditied	d White Rice Preparation
17	⊠ IN	□о∪т	Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	35	□ IN □	OUT	Critical Co	entrol Point Ins	pection	
	Tim	ne/Temperatu	ire Controlled for Safety Food (TCS foo	od)	36		OUT	Process R	teview		
18		□OUT □N/O	Proper cooking time and temperatures		37	⊠N/A	OUT				
19	□IN	□OUT □ N/O	Proper reheating procedures for hot holding		37	⊠ N/A		Variance			
20	□IN	OUT	Proper cooling time and temperatures		th	isk Facto nat are ide oodborne i	entified	as the mo	paration pra est significar	ctices and the contract of the	and employee behaviors ributing factors to
21		□OUT □N/O	Proper hot holding temperatures			ublic hea	alth in		s are contro	ol meas	sures to prevent
22	⊠ IN	□OUT □N/A	Proper cold holding temperatures		"			jui j			

Name of EMERS	Facility ON NORTH SCRO	LL			Type of Ir	nspection	Date 02/16/2024			
t v Till			GOOD RETA	IL PF	RACTICI	ES	July King Line	and specific states		
	Good Retail Pra	ctices are prev	entative measures to control the intro	ductio	n of path	ogens, che	micals, and physic	cal objects into foods.		
Mark d	esignated compliance		N/O, N/A) for each numbered item: IN =	in con	npliance C				cable	
HILL		Safe Food				Utens	Utensils, Equipment and Vending			
			d eggs used where required	54	⊠ IN □	OUT	Food and nonfood- designed, construct	contact surfaces cleanable,	prope	∍rly
39 X IN	OUT N/A		ice from approved source	-						
-		ood Tempera		55		OUT 🗷 N/A	Warewashing facilities: installed, maintained, used; test strips			
40 🗷 IN	I □OUT □N/A □I	I/O for tempera	ling methods used; adequate equipment ture control	56	XIN 🗆	OUT	Nonfood-contact su	rfaces clean		
41 🔲 IN	OUT N/A	I/O Plant food p	properly cooked for hot holding		.F.Fau		Physical Facil	ities		
42 🔲 IN	□ A/N⊠ TUO□	I/O Approved ti	nawing methods used	57	⊠ IN □	OUT N/A	Hot and cold water	available; adequate pressu	re	
43 🗷 IN	OUT N/A	Thermome	ters provided and accurate	58	XIN [OUT	Plumbing installed;	proper backflow devices		
		Food Ident	ification		□N/A□	IN/O				
44 🗷 IN	OUT	Food prope	rly labeled; original container							
Prevention of Food Contamination				59		OUT N/A		water properly disposed		
45 🗷 IN	□о∪т	Insects, rod	ents, and animals not present/outer	60		OUT 🗷 N/A		perly constructed, supplied,		_
40 [50]	- Dout		tion prevented during food preparation,	61		OUT N/A		perly disposed; facilities ma		ed
	ООТ	storage & d	lisplay	62	IXIN □ □N/A□	_	Physical facilities in dogs in outdoor dini	stalled, maintained, and cle	ean;	
	OUT N/A	Personal cl		-	_					
			hs: properly used and stored	63			Adequate ventilation	n and lighting; designated a	reas u	usec
49 111		Proper Use of	uits and vegetables	64		OUT 🗷 N/A	Existing Equipment	and Facilities		
50 DIN	OUT MN/A						Administrat	ive		
_			guipment and linens: properly stored.	0.5		0117				
51 🔲 IN	OUT 🗷 N/A	dried, hand		65	XIN L	OUT N/A	901:3-4 OAC			
52 🗷 IN	OUT N/A	Single-use/ stored, use	single-service articles: properly	66		OUT 🗷 N/A	3701-21 OAC			
53 🔲 IN	OUT MN/A	I/O Slash-resis	tant, cloth, and latex glove use							
Total I		Mark "X" in	Observations and Cappropriate box for COS and R: COS = co				on R = repeat viola	ation	44	5
Item No.	Code Section	Priority Level	Comment						cos	R
	Comment/ Obs		Cold Food Machine= < 41 F (food) Good!							
			Frozen Food Machine= -18 (air) Good! HL's = OK							-
			Satisfactory at time of inspection.							

Person in Charge		Date 02/16/2024
RUSTY SCHWEPE, REHS RS/SIT# 2993	Licensor: Sidney-Shelby County Health D	epartment

State of Ohio Food Inspection Report Provided the Provided Control of the Prov

Authority: Chapters 3717 and 3715 Ohio Revised Code													
Name of facility EMERSON PLANT 8				☐ FSO 🗷 RFE				nse Number		7	Date 02/1	6/2024	
1675 CAMPBELL ROAD				City/State/Zip Code SIDNEY OH 45365									
	ense h NUMEE	<mark>older</mark> VALLEY GROUP	Inspection Tim 15	ction Time Travel Time Category/Descriptive 5 COMMERCIAL CLASS 1 <25,000 SQ. F									
Ту	oe of in	spection (check	all that apply)					Follow-up				Water sample date/result	
×	Standa	rd Critical C	Control Point (FSO) Process Review (RFE	Variance Review Follow Up			v Up				(if required)		
	Foodbo	orne 🔲 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu					11	11				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable												
			Compliance Status					Con	nplia	nce St	atus		
	Dr.J.		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	□IN	□OUT 図N/A	UT ☑N/A Person in charge present, demonstrates knowledge, and performs duties			□ IN □							
2	□IN	□OUT ※ N/A	Certified Food Protection Manager			□ IN □							
	.,01		Employee Health		24	⊠N/A □		Time as a	procedures & records				
3	□IN	□OUT ※N/A	Management, food employees and conditional	employees;				Cons	umer	Advis	ory		
4	DIN	□OUT ⊠N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□ IN □	OUT	T	Consumer advisory provided for raw or undercooked				
5	□IN		Procedures for responding to vomiting and dia	rrheal events		[MINA	-	lighly Sus	centi	hle Po	nulatio	one	
Ť			Good Hygienic Practices	illical events				T					
6	□ IN		Proper eating, tasting, drinking, or tobacco use	2	26	⊠N/A	1001	Pasteurize	d foo	ds used	; prohibit	ted foods not offered	
7	□IN		No discharge from eyes, nose, and mouth		Chemical								
Preventing Contamination by Hands					27	DIN DOUT							
8	□IN		Hands clean and properly washed		21	⊠ N/A		Food audi	uves:	approve	a and p	oropeny used	
9	□IN	□out	No bare hand contact with ready-to-eat foods of	or approved	28	IN [□N/A] OUT	Toxic sub	tified, stored, used				
_	-	▼N/A □N/O alternate method properly followed				Conformance with Approved Procedures							
10	□ IN	□IN □OUT ▼N/A Adequate handwashing facilities supplied & accessible				□ IN □	OUT	Compliance with Reduced Oxygen Packaging, other					
			Approved Source		29	≥ N/A		specialize	d proc	esses,	and HAC	CCP plan	
11	⊠ IN	OUT	Food obtained from approved source		30			Special Re	Requirements: Fresh Ju		Fresh Ju	ice Production	
12		OUT N/O	Food received at proper temperature			⊠N/A □ N/O							
13	⊠ IN	□о∪т	Food in good condition, safe, and unadulterate	ed	31	⊠N/A □	⊠N/A □ N/O		Special Requirements: Heat Treatment Dis				
14		□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	32 IN OUT							
di)		Pro	otection from Contamination										
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 □		Special Re Criteria	equire:	ments:	Acidified	White Rice Preparation	
17	≭ IN	□о∪т	Proper disposition of returned, previously servi reconditioned, and unsafe food	ed,	35	□ IN □ ■N/A	OUT	Critical Co	ntrol I	Point Ins	spection		
	Tin	ne/Temperatu	re Controlled for Safety Food (TCS foo	d)	36	□ IN □	TUO	Process R	eview.	,			
18		□OUT □N/O	Proper cooking time and temperatures		37	IN □	OUT						
19	□IN	□OUT	Proper reheating procedures for hot holding		37	≫ N/A		Variance					
20	□IN	OUT	Proper cooling time and temperatures		Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
21	□IN	OUT	Proper hot holding temperatures										
22	MIX	□OUT □N/A Proper cold holding temperatures											

Name of Facility						Type sta	of Inspection	Date				
EMERSON PLANT 8								02/16/2024				
				GOOD RETA					13,100		Ī	
	faal.ala	Good Retail Prac	tices are prev	entative measures to control the intro	ductio	on of pathogens,	chemicals, and phy	sical objects into food	ls.		_	
- N	пагк ое	signated compliance s	Safe Food	N/O, N/A) for each numbered item: IN =	in con				applicable	-	_	
20						Utensils, Equipment and Vending						
38	_	□OUT ⊠N/A		ice from approved source	54	⊠IN □OUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
79			ood Tempera					cilities: installed, maintain	ed .			
_			Propor cool	ling methods used; adequate equipment	55	□IN □OUT 🗷	N/A used; test strips					
40	⊠ IN	□OUT □N/A □N	O for tempera		56	⊠IN □OUT	Nonfood-contact	Nonfood-contact surfaces clean			-	
41	□IN	OUT N/A N	O Plant food p	properly cooked for hot holding			Physical Fa	Physical Facilities				
42	□IN	□OUT ⋈N/A □N	O Approved the	nawing methods used	57	□IN □OUT 🗷	N/A Hot and cold wa	Hot and cold water available; adequate pressure				
43	×IN	□OUT □N/A	Thermomet	ters provided and accurate	58	□IN □OUT	Plumbing installe	ed; proper backflow devic	es		_	
Food Identification			ification		⊠N/A□N/O							
44	⊠iN	□OUT		rly labeled; original container	50		N/A Causas and a	ata and a second of the second			_	
Prevention of Food Contamination				59 60								
45	5 ⊠IN □OUT		Insects, rod	Insects, rodents, and animals not present/outer openings protected		□IN □OUT 区						
40	[Editor	□оυт		tion prevented during food preparation.	61	⊠IN □OUT □						
46			storage & d	isplay	62	☑IN □OUT □N/A□N/O		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas				
47		OUT N/A	Personal cl		-					_	_	
_				hs: properly used and stored	63	⊠IN □OUT	Adequate ventila	tion and lighting; designated areas used				
49 IN OUT N/A N/O Washing fruits and vegetables Proper Use of Utensils				64	□IN □OUT 🗷	N/A Existing Equipma	ent and Facilities					
							Administ	rativa				
50	LIN	OUT N/A N		sils: properly stored quipment and linens: properly stored,				ialive			_	
51	□IN	OUT MN/A	dried, hand		65	MIN COUT C	N/A 901:3-4 OAC					
52	⊠ IN □OUT □N/A			Single-use/single-service articles: properly stored, used		□IN □OUT 🗷	N/A 3701-21 OAC					
53	□IN	□OUT ⋈N/A □N	O Slash-resis	tant, cloth, and latex glove use								
				Observations and O	orre	ctive Actions		ALCOHOLD TO BE AND	511 177	10	Ī	
			Mark "X" in	appropriate box for COS and R: COS = co	orrecte	d on-site during ins	pection R = repeat v	violation				
Ite	n No.	Code Section F	Priority Level	Comment					COS	SF	₹	
		Comment/ Obs		Cold Food Machine = <41 F (food) Good!							j	
				Frozen Food Machine = -6 F (air) Good!							_	
HL's= OK Satisfactory at time of inspection.												
				1, 11, 11, 11, 11, 11, 11, 11, 11, 11,							-	

Person in Charge			Date 02/16/2024 h Department		
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De			