			Authority. Chapte	is 31 11 and	3/ 1	3 Onlo	rev:	sea Cou	Е		
	me of fa	acility ND - PLANT 8	3	Check one	<b>R</b> F	E		nse Numbe 1024326	r	11/0	07/2024
10.00	dress 675 W.	CAMPBELL R	OAD	City/State/Zip C SIDNEY OH		55					
1	ense h VE STA	older R BREAKTIME SC	DLUTIONS	Inspection Tim 15	е	Travel Ti	ime		Category/Descriptive COMMERCIAL CLASS 1 <25,000 SQ. FT.		
Ty	pe of in	spection (check	all that apply)					Follow-ur	date (if requi		Water sample date/result
×	Standa	-	control Point (FSO) Process Review (RFE		Review	Follow	Up.	11	vace (ii requi	ii cu j	(if required)
			ECORDODNE II I NECO				5110				
_	Mante da		FOODBORNE ILLNESS								
_	Mark de	signated compila	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN = I	in com	pliance Ot	ו = nc				ved N/A = not applicable
	T R	v 50 ms= s	Supervision			Time of Ta			npliance Sta		P 1/700 t 1)
-	I		Person in charge present, demonstrates know	ledge and				ature Con	trolled for S	arety	Food (TCS food)
1	Пи	OUT N/A	performs duties	leuge, and	23	□ IN □		Proper da	ite marking and	d dispos	sition
2	□IN	□OUT ※N/A	Certified Food Protection Manager		24		OUT	Time as a	nublic health	control:	procedures & records
			Employee Health		27	⊠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			H	lighly Sus	ceptible Po	pulation	ons
			Good Hygienic Practices		26		OUT	Pasteuriz	ed foods used:	nrohibi	ited foods not offered
6	Пи	□OUT <b>⊠</b> N/O	Proper eating, tasting, drinking, or tobacco use	•		<b>⋉</b> N/A		T dotteding			
7	□IN	□OUT 図N/O	No discharge from eyes, nose, and mouth		-		Lour		Chemical	AL A	
		Preve		27	□ IN □ ☑N/A	1001	Food add	litives: approve	ed and p	properly used	
9	□IN	□OUT 図N/O	Hands clean and properly washed  No bare hand contact with ready-to-eat foods of	or approved	28	⊠ IN □	OUT	Toxic sub	stances prope	rly iden	tified, stored, used
Ľ	<b>⊠</b> N/A	. □N/O	alternate method properly followed				Conf	formance	with Approv	ved Pr	ocedures
10	□IN	□OUT ※N/A	Adequate handwashing facilities supplied & ac	cessible	29						gen Packaging, other
			Approved Source		28	<b>⊠</b> N/A		specialize	ed processes, a	and HA	CCP plan
11	⊠IN	OUT	Food obtained from approved source		30			Special R	lequirements: f	Fresh Ju	uice Production
12		OUT N/O	Food received at proper temperature			⊠N/A □		1.			
13	⊠IN	□OUT	Food in good condition, safe, and unadulterate		31	⊠N/A □	N/O	Special R	equirements: I	Heat Tr	eatment Dispensing Freezers
14		OUT	Required records available: shellstock tags, padestruction	arasite	32	□ IN □ ■ N/A □		Special R	tequirements: (	Custom	Processing
			tection from Contamination		1		OUT				
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	⊠N/A □	N/O	Criteria	equirements. /	ncialle	d White Rice Preparation
17	<b>⊠</b> IN	OUT	Proper disposition of returned, previously service reconditioned, and unsafe food	ed,	35	□ IN □ ☑N/A		Critical C	ontrol Point Ins	spection	1
	Tin	ne/Temperatu	re Controlled for Safety Food (TCS foo	od)	36		OUT	Process I	Review		
18		OUT N/O	Proper cooking time and temperatures		37	IN □	OUT	Variance			
19		□OUT □ N/O	Proper reheating procedures for hot holding			<b>≥</b> N/A	_				
20	□IN	OUT N/O	Proper cooling time and temperatures		th	isk Facto at are ide odborne i	entifie	d as the m	paration pra ost significar	ctices nt conti	and employee behaviors ributing factors to
21		□OUT □N/O	Proper hot holding temperatures		P	ublic hea	alth in		ns are contro	ol mea:	sures to prevent
22	⊠IN	□OUT □N/A	Proper cold holding temperatures		"						

	lame of Facility COPELAND - PLANT 8						ype of Ir ta 30-d	nspection ay	Date 11/07/2024			
				GOOD RETA	IL PF	RACTICES	Was 23	Eft not the		9-14	ja di	
N.	ark de	Good Retail Prac signated compliance s	tices are previ tatus (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	ductic in con	on of pathogen	ns, chei not in c	micals, and physic ompliance N/O = no	cal objects into foods. t observed N/A = not app	olicable		
	1.55		Safe Food a	and Water	Utensils, Equipment and Vending							
38			_	eggs used where required	54	ZIN □OUT	_	Food and nonfood-designed, construct	contact surfaces cleanable	е, ргорє	∍rly	
39	ZIN	OUT N/A	od Tempera	ce from approved source			_		ties: installed, maintained,			
			Broner cool	ing methods used; adequate equipment	55	□IN □OUT	™N/A	used; test strips	ador motalica, mantamea,			
40	□IN	□OUT 図N/A □N/	o for temperat		56	IN □ OUT	г	Nonfood-contact su	rfaces clean			
41	□IN	□OUT 図N/A □N	O Plant food p	properly cooked for hot holding		STILL A		Physical Facil	ities			
42	□IN	□OUT ☑N/A □N	O Approved th	nawing methods used	57	□и □оит	Г <b>Ж</b> N/A	Hot and cold water	available; adequate press	ure		
43	<b>⊠</b> IN	□OUT □N/A	Thermomet	ers provided and accurate	58	IN DOUT	г	Plumbing installed:	proper backflow devices			
Food Identification									, , ,			
44	<b>⊠</b> IN	OUT	Food prope	rly labeled; original container							_	
		Preventi	on of Food C	ontamination	59			Sewage and waste	water properly disposed			
45	<b>⋉</b> IN	□оυт	Insects, rod	ents, and animals not present/outer	60	□IN □OUT						
46	<b>≭</b> IN	□о∪т		ion prevented during food preparation,	61		Т	Garbage/refuse properly disposed; facilities  Physical facilities installed, maintained, and			ed	
47	□IN	□OUT 🗷 N/A	Personal cle			□N/A □N/O	)	dogs in outdoor din	ing areas			
48		OUT N/A N		ns: properly used and stored	63	<b>⊠</b> IN □OUT		Adequate ventilatio	n and lighting; designated	areas ı	use	
49	□IN	□OUT ☑N/A □N		uits and vegetables	64	□IN □OUT	× N/A	Existing Equipment	and Facilities			
			roper Use of	Utensils								
50	□IN	□OUT ⊠N/A □N	O In-use uten:	sils: properly stored				Administrat	tive	177		
51	□ІМ	□OUT 図N/A	Utensils, ed dried, hand	quipment and linens: properly stored, led	65	⊠IN □OUT	□N/A	901:3-4 OAC				
52	⊠iN	□OUT □N/A	Single-use/stored, used	single-service articles: properly	66	□IN □OUT	×N/A	3701-21 OAC				
53	□IN	□OUT 図N/A □N	O Slash-resist	tant, cloth, and latex glove use								
			Mark "X" in a	Observations and Cappropriate box for COS and R: COS = co				ion R = repeat viol	ation			
Ite	n No.	Code Section   I	Priority Level	Comment						cos	R	
		Comment/ Obs		Fresh food cooler = <41 F (food) Good!							Ē	
				Frozen food cooler = -10.6 F (air) Good!								
				Health locks = OK (remote test; no direct	acces	s for manual tes	st)					
		Comment/ Obs		Door on fresh food cooler closes weakly.	Recon	nmend adjusting	g spring.				TE	

Person in Charge			Date 11/07/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

_		Authority. Chapte	15 57 17 4110	37 1	3 Onlo i	/GAI:	seu cou	<del></del>		
	me of facility OPELAND - PLANT 8	38	Check one	RF	E		nse Numbe :024327	•	Date 11/0	07/2024
ı	dress 75 W. CAMPBELL R	ROAD	City/State/Zip Co SIDNEY OH		65	*				
	ense holder /E STAR BREAKTIME S	OLUTIONS	Inspection Time 15		Travel Ti	me		Category/Des COMMERCIA		<b>/e</b> SS 1 <25,000 SQ. FT.
Tvi	pe of inspection (check	call that apply)		Follow-up date (if				date (if requi	red)	Water sample date/result
×	Standard ☐ Critical C Foodborne 🗷 30 Day			eview	Follow	Uр	11	, date (ii I equi.		(if required)
		FOODBORNE ILLNESS	RISK FACTO	RS.	AND PU	BLIC	HEALTH	INTERVE	NTIO	NS
1	Mark designated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN = ir	com	pliance OL	JT = no	ot in complia	nce N/O = not	observ	ved N/A = not applicable
		Compliance Status					Cor	npliance Sta	atus	
	- 1 3 37 1 1	Supervision			Time/Ter	mper	ature Con	trolled for S	afety	Food (TCS food)
1	□IN □OUT <b>≥</b> N/A	Person in charge present, demonstrates know performs duties	rledge, and	23	□ IN □	OUT	T	te marking and		
2	□IN □OUT 図N/A			24		OUT	Time as a	public health o	control:	procedures & records
	ASLEMATE E	Employee Health			IXIN/A □	N/O				procedures a records
3	□IN □OUT 図N/A	Management, food employees and conditional knowledge, responsibilities and reporting	l employees;			OUT	Cons	umer Advis	ory	
4	□IN □OUT 図N/A	Proper use of restriction and exclusion		25	⊠N/A	001	Consume	r advisory prov	ided fo	r raw or undercooked foods
5	□IN □OUT 図N/A	Procedures for responding to vomiting and dia	rrheal events			Н	lighly Sus	ceptible Pop	pulation	ons
	MATERIAL PROPERTY.	Good Hygienic Practices	- EF-EF	26		OUT	Pasteuriz	ed foods used:	nrohibi	ited foods not offered
6	□IN □OUT ⊠N/O	Proper eating, tasting, drinking, or tobacco use	9	_	<b>⊠</b> N/A		T GOLOGIAL		prombi	ned locas flot elicited
7	□IN □OUT 図N/O	No discharge from eyes, nose, and mouth						Chemical		
		enting Contamination by Hands	And Hardell	27	□ IN □ ⊠N/A	OUT	Food add	itives: approve	d and p	properly used
8	□IN □OUT 図N/O	Hands clean and properly washed  No bare hand contact with ready-to-eat foods	or approved	28	⊠ IN □	OUT	Toxic substances properly identified, stored, used			
9	⊠N/A □N/O	alternate method properly followed	- пристои		U14/A	Conf	formance	with Approv	ed Pr	ocedures
10	□IN □OUT 図N/A	Adequate handwashing facilities supplied & ad	ccessible					144		gen Packaging, other
		Approved Source		29	<b>⊠</b> N/A			d processes, a		-
11	⊠IN □OUT	Food obtained from approved source		30			Special R	equirements: F	Fresh Ji	uice Production
12	□IN □OUT □N/A ☑ N/O	Food received at proper temperature			⊠N/A □		-			oloo i roudoudii
13	⊠IN □OUT	Food in good condition, safe, and unadulterate	ed	31	⊠N/A □	N/O	Special R	equirements: F	Heat Tre	eatment Dispensing Freezers
14	□IN □OUT ☑N/A □N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □ ☑N/A □		Special R	equirements: (	Custom	Processing
		otection from Contamination				OUT				
15	⊠IN □OUT □N/A □ N/O	Food separated and protected		33	⊠N/A □	N/O	+			ater Machine Criteria
16	□IN □OUT 図N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	×N/A □	N/O	Criteria	equirements: F	Acidine	d White Rice Preparation
17	IN □OUT	Proper disposition of returned, previously serv reconditioned, and unsafe food	red,	35	□ IN □ ☑N/A	OUT	Critical Co	ontrol Point Ins	pection	
	Time/Temperatu	re Controlled for Safety Food (TCS foo	od)	36		OUT	Process F	Review		
18	□IN □OUT ☑N/A □N/O	Proper cooking time and temperatures		37	⊠N/A	OUT	Variance			
19	□IN □OUT  ■N/A □N/O	Proper reheating procedures for hot holding		-	⊠N/A		Tandiloe			
20	□IN □OUT ☑N/A □ N/O	Proper cooling time and temperatures		th		ntifie	d as the m			and employee behaviors ributing factors to
21	□IN □OUT ■N/A □N/O	Proper hot holding temperatures		P	ublic hea	ılth in	-	ns are contro	ol mea	sures to prevent
22	☑IN □OUT □N/A	Proper cold holding temperatures					- · · · · · · · · · · · · · · · · · · ·			

Name of Facility COPELAND - PLANT 88						Type of Inspection Date sta 30-day 11/07/2024			Date 11/07/2024			
				avlin's	GOOD RETA							
N	lark de	Good Retail F signated complian	ractic ce stat	es are prev us (IN. OUT.	entative measures to control the intro N/O, N/A) for each numbered item: IN =	duction	on of patho	gens, che JT= not in c	micals, and physic ompliance N/O = not	al objects into foods.	nlicable	
	100			afe Food a					ils, Equipment a		pilcabic	
38	□IN	OUT N/A	□N/O	Pasteurized	eggs used where required	E4				contact surfaces cleanab	le, prope	erly
39	XIN	OUT N/A		Water and i	ce from approved source	54	MIN DO	01	designed, constructed, and used			-
K			Foo	d Tempera	ture Control	55		DUT 🗷 N/A		ies: i⊓stalled, maintained	,	
40	<b>≭</b> iN	□OUT □N/A I	□n/o	Proper cool for temperat	ing methods used; adequate equipment ure control	56			used; test strips  Nonfood-contact su	rfaces clean		
41	□ŧN	□OUT ⋈N/A	□N/O	Plant food p	roperly cooked for hot holding		Text		Physical Facil		100	
42	□ŧN	OUT N/A	N/O		awing methods used	57		DUT 🗷 N/A	Hot and cold water	available; adequate pres	sure	
43	ΣIN	□OUT □N/A		Thermomet	ers provided and accurate	58		DUT	Plumbing installed;	proper backflow devices		_
			u e I	ood Identi	ification					, ,		
44	XIN	Попт		Food proper	rly labeled; original container	-						
	11 -	Preve	ention		ontamination	59				water properly disposed		
45	<b>⊠</b> IN	OUT		Insects, rod openings pr	ents, and animals not present/outer otected	60	NIN C	UT ZN/A		s: properly constructed, supplied, cleaned se properly disposed; facilities maintained		
46	DE IN	OUT		Contaminat	ion prevented during food preparation,	62				stalled, maintained, and		ned
47		□OUT 🗷 N/A		storage & d	<u> </u>	02	N/A		dogs in outdoor din		ciean;	
48		OUT N/A	□N/O		ns: properly used and stored	63	⊠IN □C		Adequate ventilation	n and lighting; designated	d areas	used
49	□IN	OUT N/A	□N/O	Washing fru	its and vegetables	64	Пи По	UT 🗷 N/A	Existing Equipment			
		- In 1874	Pro	per Use of	Utensils			01 [2](1)(				
50	□IN	□OUT ※N/A	□N/O		sils: properly stored				Administrat	ive		
51	□IN	□OUT ☑N/A		Utensils, ed dried, handl	uipment and linens: properly stored, ed	65	⊠IN □C	OUT N/A	901:3-4 OAC			
52	⊠IN	□OUT □N/A		Single-use/s stored, used	single-service articles: properly	66		UT 🗷 N/A	3701-21 OAC			
53	□IN	OUT N/A	□N/O	Slash-resist	ant, cloth, and latex glove use							
	K		1.15		Observations and C				TIVE SEE			
14	N.		1		appropriate box for COS and R: COS = co	orrecte	d on-site du	ring inspecti	on R = repeat viola	ation		
Ite	n No.	Code Section Comment/ Obs	Pric	ority Level	Fresh food cooler = < 41F (food) Good!						cos	
	Frozen Food Cooler = -7.1 F (air) Good											
					Health locks= OK (remote test; no direct	access	for Tri Tea	manual test	)			
-		Comment/ Obs	+		Door on fresh food cooler closes weakly.				,			6
	58	3717-1-05.1(J)		С	Backflow prevention device - when requir			3-1-1191			諎	旹
					No ASSE 1022 backflow preventer on co	ffee ma	achine. Plea	se install. *F	PIC will ensure this is	done.		
					1							-1

Person in Charge			Date 11/07/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

			Authority: Chapte	rs 3/1/ ar	IG 3/1	5 Unio	Revi	sea Coa	е		
	me of fa OPELA	acility ND - PLANT 2	2 IPD	Check one FSO	<b>⋉</b> RF	E		nse Numbe 024325	r	Date 11/0	7/2024
	dress 75 W.	CAMPBELL R	ROAD	City/State/Zip SIDNEY C		35					
Lic	ense h	older		Inspection Ti	me	Travel T	ime		Category/D		
F۱۱	/E STAI	R BREAKTIME S	OLUTIONS	15		5			COMMERC	CIAL CLASS X<25,000 SQ. FT.	
		spection (check				_		Follow-up	date (if req	uired)	Water sample date/result
1	Standa	-	Control Point (FSO) Process Review (RFE	_	Review	/ <b>G</b> Follow	/ Up	11			(if required)
Ш	Foodbo	rne 🗷 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	Itation				, ,			1 /
			FOODBORNE ILLNESS	RISK FACT	ORS	AND PU	BLIC	HEALTH	INTERV	ENTIO	NS
	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN	= in com	pliance O	UT = no	ot in complia	nce N/O = r	ot observ	red N/A = not applicable
			Compliance Status					Cor	mpliance S	tatus	
			Supervision			Time/Te	mper	ature Con	trolled for	Safety	Food (TCS food)
1	□IN	□OUT 図N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	□ IN □		Proper da	ite marking a	nd dispos	sition
2	□IN	□OUT ☑N/A	Certified Food Protection Manager		24			T:		b	
			Employee Health			⊠N/A □		Time as a	a public nealt	n control:	procedures & records
3	□IN	□OUT ⊠N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;			es II.	Cons	umer Adv	isory	
4	□IN	□OUT ⊠N/A			25	□ IN □ 図N/A	]OUT	Consume	r advisory pr	ovided for	r raw or undercooked foods
5	□IN	□OUT ☑N/A	Procedures for responding to vomiting and dia	rrheal events			H	lighly Sus	ceptible P	opulatio	ons
	160		Good Hygienic Practices	N. GEN	26		OUT	Pasteuriz	ed foods use	d: prohibi	ted foods not offered
6	□IN		Proper eating, tasting, drinking, or tobacco use	•		<b>⊠</b> N/A					
7 ☐ IN ☐ OUT ☒ N/O No discharge from eyes, nose, and mouth							LOUT	1	Chemica		
			enting Contamination by Hands		27	☐ IN ☐ ☑ N/A	1001	Food add	litives: appro	ved and p	properly used
9	_	□out	Hands clean and properly washed  No bare hand contact with ready-to-eat foods of	or approved	28	⊠ IN □	] OUT	Toxic sub	stances prop	perly iden	tified, stored, used
Ľ	<b>≥</b> N/A	. □N/O	alternate method properly followed			The state of	Con	formance	with Appr	oved Pr	ocedures
10	□IN	□OUT ☑N/A		cessible	29		OUT	Complian	ce with Redu	ced Oxyg	gen Packaging, other
_	TTT IN I		Approved Source		Į 🗀	XN/A		specialize	ed processes	, and HA	CCP plan
11	ZIN	OUT	Food obtained from approved source		30	IN C		Special R	equirements	։ Fresh Jւ	uice Production
12	□N/A	OUT  N/O	Food received at proper temperature		31		10UT	Ci-I D		. 1 la at Ta	
13	_	OUT	Food in good condition, safe, and unadulterate		] ]"	⊠N/A Ū		Special R	equirements	: neat ire	eatment Dispensing Freezers
14	_	OUT N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □ 図N/A □		Special R	dequirements	: Custom	Processing
			otection from Contamination	Hall-	33	□ IN □	OUT	Special B	Penuiremente	· Bull- W-	ater Machine Criteria
15	□N/A	OUT N/O	Food separated and protected		34	IN □		_			d White Rice Preparation
16		OUT N/O	Food-contact surfaces: cleaned and sanitized			⊠N/A □	] N/O	Criteria			
17		□оит	Proper disposition of returned, previously service reconditioned, and unsafe food		35	□ IN □ 図N/A		Critical Co	ontrol Point I	nspection	
			re Controlled for Safety Food (TCS foo	d)	36	□ IN □	OUT	Process F	Review		
18		OUT N/O	Proper cooking time and temperatures		37	IN □	]OUT	Variance			
19	l .	□OUT □ N/O	Proper reheating procedures for hot holding		-	<b>⊠</b> N/A					
20		OUT N/O	Proper cooling time and temperatures		th	l <b>isk Facto</b> nat are ide oodborne	entifie	d as the m	paration prost signification	actices ant contr	and employee behaviors ributing factors to
Ĺ.,	□IN	OUT	Proper hot holding temperatures		1 1				ns are cont	rol meas	sures to prevent
21	<b>⊠</b> N/A	. ∐N/O						or injury.			and to provent

	me of Facility OPELAND - PLANT 2 IPD						1 21 1			Date 11/07/2024		
					GOOD RETAI	L PF	RACTICE	S				200
М	lark de	Good Retail Pi signated compliand	ce stati	us (IN, OUT,	entative measures to control the introd N/O, N/A) for each numbered item: IN =	duction in con	n of pathonpliance O	UT= not in c	ompliance N/O = no	t observed N/A = not appl	icable	
			S	afe Food a	nd Water			Utens	ils, Equipment a	nd Vending		
-		□OUT ☑N/A □	]N/O		eggs used where required	54	XIN 🗆	OUT	Food and nonfood-odesigned, construct	contact surfaces cleanable ed, and used	, prope	rly
Food Tomporature Control						Warewashing facilit	ies: installed, maintained.					
					ng methods used; adequate equipment	55		OUT KIN/A	used; test strips			
40	□IN	□OUT 図N/A	JN/O	for temperat		56	⊠iN □	OUT	Nonfood-contact su	rfaces clean		
41	□IN	OUT N/A	N/O	Plant food p	roperly cooked for hot holding	57		7	Physical Facil	ities		
42	□IN	□OUT 図N/A	]N/O	Approved th	awing methods used	57		OUT 🗷 N/A	Hot and cold water	available; adequate pressu	ıre	
43	⊠IN	□OUT □N/A		Thermomet	ers provided and accurate	58		OUT	Plumbing installed;	proper backflow devices		
			F	ood Identi	fication			N/O				
44	⊠IN	OUT			ly labeled; original container	59		OUT 🗷 N/A	Sources and wests	unter properly disposed		_
		Preve	ntion		ontamination					water properly disposed		_
45 N OUT Insects, rodents, and animals not present/outer openings protected					60		A/M TUC		perly constructed, supplied,		$\overline{}$	
46	Contamination			Contaminati	on prevented during food preparation,	62				perly disposed; facilities m		ed
		□OUT № N/A		storage & di		62 XIN DOUT			dogs in outdoor din	stalled, maintained, and cle ing areas	ean;	
		OUT N/A	IN/O	Personal cle	aniiness is: properly used and stored	63	⊠IN □		Adequate ventilation	n and lighting; designated a		
		OUT N/A				$\vdash$					areas u	iseu
		Unio III III		per Use of		64		OUT 🗷 N/A	Existing Equipment	and Facilities		
50	□IN	OUT N/A	N/O	In-use utens	ils: properly stored				Administrat	ive		
51		OUT 🗷 N/A			uipment and linens: properly stored,	65	⊠IN □	OUT N/A	901:3-4 OAC			
52	<b>X</b> IN	□OUT □N/A		Single-use/s	single-service articles: properly	66		OUT 🗷 N/A	3701-21 OAC			
53	□IN	OUT 🗷 N/A	]N/O	Slash-resist	ant, cloth, and latex glove use							
1	J			Mark "X" in a	Observations and C				ion R = repeat viola	ation	U,	
Iter	n No.	Code Section	Pric	ority Level	Comment	_					cos	R
		Comment/ Obs			Fresh food cooler = <41 F (food) Good!							
					Frozen food cooler = -8.1 F (air) Good!							
					Health Locks = OK							
	58	3717-1-05.1(J)		С	Backflow prevention device - when require							
					No ASSE 1002 backflow preventer on coff	fee m	achine wate	er line. Pleas	e install. *PIC will ens	sure this is done.		

Person in Charge			Date 11/07/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

		Authority: Chapte	rs 3/1/ and	3/ 1	o Unio	Revi	sea Coa	е			
	me of facility OPELAND - FITNESS	S CENTER	Check one	<b>R</b> FI			nse Numbe 024324	r	Date 11/0	7/2024	
11.	dress 375 W. CAMPBELL R	ROAD	City/State/Zip C SIDNEY OH		5						
1	ense holder VE STAR BREAKTIME S	OLUTIONS	Inspection Time 15	е	Travel T	ime		Category/De		ve SS 1 <25,000 SQ. FT.	
Tv	pe of inspection (check	all that apply)				_	Follow-III		date (if required) Water sample date/result		
×		control Point (FSO) Process Review (RFE		Review	Follow	/ Up	11		,	(if required)	
		FOODBORNE ILLNESS	RISK FACTO	)RS	AND PH	BLIC	HEALTI	INTERVE	NTIO	NS	
	Mark designated complia	ance status (IN, OUT, N/O, N/A) for each number									
		Compliance Status	Tourism in the second	1				mpliance St		Ted Tital – Not applicable	
		Supervision			Time/Te	mner				Food (TCS food)	
_	DN DOUT WAY	Person in charge present, demonstrates know	ledge, and				T				
1	□IN □OUT 図N/A	performs duties		23	N/A		Proper da	ate marking an	d dispos	sition	
2	□IN □OUT 図N/A			24			Time as a	a public health	control:	procedures & records	
		Employee Health			<b>⊠</b> N/A □	N/O				production at roading	
3	□IN □OUT ☑N/A	Management, food employees and conditional knowledge, responsibilities and reporting	l employees;			1	Cons	sumer Advis	ory		
4	□IN □OUT 区N/A			25	□ IN □ ■ N/A	TOOT	Consume	er advisory prov	vided for	r raw or undercooked foods	
5	□IN □OUT <b>※</b> N/A	Procedures for responding to vomiting and dia	rrheal events			F	lighly Sus	sceptible Po	pulation	ons	
		Good Hygienic Practices		26		OUT	Pasteuriz	red foods used	· prohibi	ted foods not offered	
6	□IN □OUT 図N/O	Proper eating, tasting, drinking, or tobacco use	9		<b>⋉</b> N/A					Toda foods flot official	
7	□IN □OUT <b>※</b> N/O	No discharge from eyes, nose, and mouth				1		Chemical		K B CEX LIP III	
Preventing Contamination by Hands				27	□ IN □ ■ N/A	1001	Food add	ditives: approve	ed and p	properly used	
8		Hands clean and properly washed		28	E IN CLOUT				tified stared used		
9	□IN □OUT ■N/A □N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved	20	□ N/A	•					
10	□IN □OUT ☑N/A		cessible				_	with Appro			
	DIN DOOT MAX	Approved Source	DOCUSSIBIO	29	□ IN □ N/A	JOUT		ice with Reduc ed processes, a		gen Packaging, other	
11	IN □OUT	Food obtained from approved source			□ IN □	10UT				•	
12	□IN □OUT	Food received at proper temperature		30	×N/A □	] N/O	Special F	Requirements:	Fresh Ju	uice Production	
13	<b>⊠</b> IN □OUT	Food in good condition, safe, and unadulterate	ed	31	□ IN □ 図N/A □	] OUT ] N/O	Special F	Requirements:	Heat Tre	eatment Dispensing Freezers	
14	□IN □OUT ☑N/A □N/O	Required records available: shellstock tags, p. destruction	arasite	32	□ IN □ ■ N/A □		Special F	Requirements:	Custom	Processing	
	~	otection from Contamination		33		OUT	C= : - : 5	De muine con a cat	D. II. MA	Markett Office	
15	IN/A □ N/O	Food separated and protected		H	N/A D	] N/O				ater Machine Criteria	
16	□IN □OUT ■N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	<b>⊠</b> N/A □	N/O	Criteria	requirements;	Acidillet	d White Rice Preparation	
17	⊠IN □OUT	Proper disposition of returned, previously serv reconditioned, and unsafe food	red,	35	□IN □ SEN/A	]OUT	Critical C	ontrol Point Ins	spection		
	Time/Temperatu	re Controlled for Safety Food (TCS foo	od)	36		OUT	Process	Review			
18	□IN □OUT ☑N/A □N/O	Proper cooking time and temperatures			⊠N/A	lout					
19	□IN □OUT	Proper reheating procedures for hot holding		37	⊠N/A		Variance				
20	⊠N/A □ N/O □!N □ OUT ⊠N/A □ N/O	Proper cooling time and temperatures		th	isk Facto at are ide	entifie	d as the m	eparation pra	ctices a	and employee behaviors ributing factors to	
21	□IN □OUT ☑N/A □N/O	Proper hot holding temperatures		P	ublic hea	alth ir			ol mea:	sures to prevent	
22	⊠IN □OUT □N/A	Proper cold holding temperatures		1			gury.				

	Name of Facility  COPELAND - FITNESS CENTER								Date 11/07/2024			
					GOOD RETA	IL PF	RACTICE	S				
N	lark de	Good Retail signated complia	Practice ance state	es are prev us (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	ductio	n of patho	ogens, che UT= not in c	micals, and physicompliance N/O = no	cal objects into foods.	licable	
			S	afe Food	and Water			Utens	ils, Equipment a	nd Vending	L //.	H
38	□IN	OUT N/A	□N/O	Pasteurized	eggs used where required	54	⊠IN □	OUT		ood and nonfood-contact surfaces cleanable, p		
39	□IN	□OUT <b>※</b> N/A		Water and i	ce from approved source	-		-	designed, construct			
	Food Temperature Control 55 IN OUT 5					OUT 🗷 N/A	Warewashing facilitused; test strips	ties: installed, maintained,				
40	<b>⊠</b> IN	□OUT □N/A	□n/o	Proper cool for tempera	ing methods used; adequate equipment ture control	56	XIN [	OUT	Nonfood-contact su	ırfaces clean		_
41	□IN	OUT N/A	□N/O	Plant food p	properly cooked for hot holding				Physical Facil	ities	Lie.	4
42	□IN	□OUT ※N/A	□N/O	Approved th	nawing methods used	57		OUT 🗷 N/A	Hot and cold water	available; adequate pressi	ıre	
43	⊠IN	□OUT □N/A		Thermomet	ers provided and accurate	58		OUT	Plumbing installed;	proper backflow devices		
	Fil.		F	ood Ident	ification		<b>⊠</b> N/A□	N/O				
44	<b>⋉</b> IN	□OUT			rly labeled; original container	59		A/NIX TUC	Course andto			
		Prev	ention/	of Food C	ontamination	-				water properly disposed		_
45	<b>⊠</b> IN	OUT		Insects, rod openings pr	ents, and animals not present/outer	60		A/ME TUC		perly constructed, supplied		
46	₩.	OUT		Contaminat	ion prevented during food preparation,	61		A/N TUC		pperly disposed; facilities m		ed
		OUT N/A		storage & d	· · ·	62	⊠IN □		dogs in outdoor din	istalled, maintained, and cl ing areas	ean;	
47 48		OUT N/A	IJN/O	Personal cl	eanliness ns: properly used and stored	63	⊠IN □			n and lighting; designated		
		OUT N/A			uits and vegetables						areas t	isea
				per Use of		64	ווווו וווו	A/NIX TUC	Existing Equipment	t and Facilities		
50	□IN	OUT N/A	□N/O	In-use uten:	sils: properly stored				Administrat	tive	/711	
51	□iN	OUT 🗷 N/A		Utensils, ed dried, hand	uipment and linens: properly stored, led	65	<b>⊠</b> IN □	A/N TUC	901:3-4 OAC			
52	BIN	OUT WAY		Single-use/ stored, use	single-service articles; properly	66	□in □	OUT 🗷 N/A	3701-21 OAC			
53	□iN	□OUT ※N/A	□N/O	Slash-resist	ant, cloth, and latex glove use	$\vdash$						
				Mark "X" in a	Observations and Cappropriate box for COS and R: COS = co				on R = repeat viol	ation	1-35	
Ite	n No.	Code Section		ority Level	Comment			9			cos	R
	Comment/ Obs Fresh food cooler = <<41 F (food) Good!										盲	
Frozen food cooler = -8.5 F (air) Good! Health Locks = OK												
-	-		-		Trouble Core						1	1

Person in Charge			Date 11/07/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

		Authority: Chapte	rs 3717 an	0 3/1	5 Unio	Revi	sea Coa	e			
	me of facility DWE'S SIDNEY MIC	Check one RFE			1			11/0	Date 11/07/2024		
	dress 700 MICHIGAN STRE	City/State/Zip Code SIDNEY OH 45365									
	ense holder VE STAR BREAKTIME S	Inspection Tir									
_		30	10			I = ··					
1 -	pe of inspection (check						date (if requi	ired)	Water sample date/result (if required)		
11	Standard Critical C	E) Variance Review Follow U			/ Up				//		
Щ	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu				ļ					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										NS	
Г	Mark designated complia			in compliance OUT = not in compliance N/O = not observed N/A = not applicable							
Г		Compliance Status		Compliance Status							
		Supervision			Time/Te	mper				Food (TCS food)	
	DIN DOUT MAKA	Person in charge present, demonstrates know	ledge, and		Time/Temperature Controlled for Safety Food (TCS food)						
1		performs duties		23	⊠N/A □	N/O	Proper da	Proper date marking and disposition			
2	□IN □OUT ※N/A			24			Time as a	a public health	control:	procedures & records	
		Employee Health	ompleyees:	-	<b>⊠</b> N/A □	J N/O	Cone	sumer Advis	0001		
3	□IN □OUT ⊠N/A	□OUT ☒N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting				LOUT	Cons	diller Advis	ory		
4	□IN □OUT ☑N/A	Proper use of restriction and exclusion		25	IN □ ■ N/A	1001	Consume	er advisory prov	vided fo	r 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	Pasteuriz	ed foods used	. prohib	ited foods not offered	
6	□IN □OUT ⊠N/O	е		IN/A					AGG 10000 NOT ONCICE		
7	□IN □OUT <b>⊠</b> N/O	No discharge from eyes, nose, and mouth		Chemical							
Preventing Contamination by Hands				27	□ IN □ ⊠Ņ/A	JOUT	Food add	ditives: approve	ed and p	properly used	
8		Hands clean and property washed		28	THE IN P	OUT	Tavia aul				
9	□IN □OUT ■N/A □N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved	Toxic substances properly identified, stored, used							
10		Conformance with Approved Procedures									
H	LIN DOOL WINN	Approved Source	lied & accessible  29 □ IN □ OUT Compliance with Reduced Oxygen P  EN/A specialized processes, and HACCP								
11	⊠in □out	Food obtained from approved source		1	D IN E	OUT	Specialize	eu processes,	and may	CCP pian	
12	□IN □OUT	Food received at proper temperature		Special Requirements: Fresh Juice Production				uice Production			
13	□N/A 🗷 N/O ☑IN □OUT	Food in good condition, safe, and unadulterate	ed	31	IN E	OUT N/O	Special Requirements: Heat Treatment Dispensing Freezers				
14	□IN □OUT	Required records available: shellstock tags, p	arasite	32	□ IN □	OUT Speci	Special F	pecial Requirements: Custom		Processing	
	⊠N/A □N/O	destruction		"	<b>⊠</b> N/A □	] N/O	Opediai	toquirements.	Gustem 1 Tocessing		
15	IN □OUT □ N/A □ N/O	Proof separated and protected		33	□ IN □		Special F	Requirements:	Bulk Wa	ater Machine Criteria	
16	□IN □OUT  ■N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ ⊠N/A □		Special F Criteria	Requirements:	Acidified	d White Rice Preparation	
17		Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	35	□ IN □	]OUT	Critical C	ontrol Point Ins	spection	1	
	Time/Temperatu	re Controlled for Safety Food (TCS foo	36		OUT	Process	Review				
18	□IN □OUT ※N/A □N/O	Proper cooking time and temperatures		1  -	IN □	OUT					
19	DIN DOUT	Proper reheating procedures for hot holding		37	<b>⊠</b> N/A		Variance				
20	DIN DOUT	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.							
21	□IN □OUT ☑N/A □N/O	Proper hot holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							
22	IN □OUT □N/A	Proper cold holding temperatures		11"	<del>-</del>		J.				

		acility SIDNEY MICROMAR	RKET		Type of Inspection sta		Date 11/07/2024					
		OIDITE! MIGITOMIA	((C)			Sta		11/07/2024				
				GOOD RETA					Thursday of the			
М	ark de	Good Retail Practic signated compliance star	es are prev tus (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	duction	on of pathogon pliance OUT	ens, che r= not in c	micals, and physicompliance N/O = not	cal objects into foods.  t observed N/A = not applic	able		
Safe Food and Water						Utensils, Equipment and Vending						
38	□IN	□OUT 図N/A □N/O	Pasteurized	eggs used where required	54	54 ⊠IN □OUT		Food and nonfood-contact surfaces cleanable, prope			erly	
39	□IN	□OUT <b>⊠</b> N/A	Water and i	ce from approved source	J-7			designed, constructed, and used				
Food Temperature Control						□IN □OL			ies: installed, maintained,			
40	X IN	□OUT □N/A □N/O	Proper cool for tempera	ing methods used; adequate equipment ture control	56			used; test strips  Nonfood-contact surfaces clean				
41	□IN	□OUT 図N/A □N/O	Plant food p	properly cooked for hot holding				Physical Facilities				
42	□IN	□OUT 図N/A □N/O		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	8 DIN DOUT		Plumbing installed; proper backflow devices				
			Food Ident	ification		⊠N/A□N/	。					
44	44 🗷 IN OUT Food properly labeled; original container										_	
	N	Prevention	of Food C	ontamination	59							
45	IN □OUT		Insects, rodents, and animals not present/outer openings protected		60						_	
40	[Adlibi	Поит		ion prevented during food preparation,	61				perly disposed; facilities ma		ed	
		OUT	storage & d	isplay	62	☑IN □OUT □N/A □N/O		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas				
		OUT N/A	Personal cleanliness									
-					63			Adequate ventilation and lighting; designated areas used				
49 ☐IN ☐OUT ☒N/A ☐N/O Washing fruits and vegetables  Proper Use of Utensils				64	□ім □о∪	IT 🗷 N/A	Existing Equipment and Facilities					
50	Пім	□OUT ☑N/A □N/O		sils: properly stored		Administrative						
51		OUT N/A		quipment and linens: properly stored,	65	IN OUT N/A		901:3-4 OAC				
52	MIN	□OUT <b>N</b> A	Single-use/single-service articles: properly stored, used		66	□IN □OUT ⊠N/A		3701-21 OAC				
53	□IN	OUT N/A N/O										
			Mark "X" in :	Observations and Coppropriate box for COS and R: COS = co				on R = repeat viola	etion	433		
Iten	ı No.	Code Section Pri	ority Level	Comment	J. I COLC	a on-site dulii	ig mapecu	on K - repeat viola		cos	R	
		Comment/ Obs		Cooler = <41 F (food) Good! Health lock = OK							Ö	
_	-										<u> </u>	

Person in Charge		Date 11/07/2024			
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment		