State of Ohio Food Inspection Report

_				Authority: Chapte	ers 3/1/ and	13/1	5 Onio	Revi	sed Cod	е			
	me of fa	acility MICROI	MARKE	ĒΤ	Check one FSO	x RF	E	1	nse Numbe 024330	r	Date 11/2	20/2024	
77		UTHER	ROAD)	SIDNEY OF	City/State/Zip Code SIDNEY OH 45365							
	ense h	older DING INC). 		Inspection Tim 20	ie	Travel 1	ime		Category/Des COMMERCIA		ve SS 1 <25,000 SQ. FT.	
Type of inspection (check all that apply)									Follow-up	date (if requi	red)	Water sample date/result	
Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Value Value						Reviev	v Follow	v Up				(if required)	
	Foodbo	rne 🔯 3	0 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	ultation				/ /			11	
Ξ													
	110			FOODBORNE ILLNESS									
_ '	Mark de	signated	complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN =	in con	pliance O	UT = no	ot in complia	nce N/O = not	obser	ved N/A = not applicable	
				Compliance Status					Cor	npliance Sta	atus		
		S. III		Supervision			Time/Te	mper	ature Con	trolled for S	afety	Food (TCS food)	
1	ПIN	□оυт	⊠ N/A	Person in charge present, demonstrates know performs duties	rledge, and	23	□ IN [☑N/A [Proper da	te marking and	dispo:	sition	
2	□IN	OUT	X N/A	Certified Food Protection Manager		24	□ in [Time 22 -	and the land the			
	MI			Employee Health		24	⊠N/A [N/O	Time as a	public nealth (control:	procedures & records	
3	□IN	□оит	⊠ N/A	Management, food employees and conditiona	l employees;				Cons	umer Advis	ory		
4		OUT		knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□ IN □ ▼N/A	OUT	Consume	r advisory prov	ided fo	r raw or undercooked foods	
5	□IN	□оит	⊠ N/A	Procedures for responding to vomiting and dia	arrheal events			H	lighly Sus	ceptible Po	pulati	ons	
		STILL.		Good Hygienic Practices		26	□ IN □	ООТ	Pactouriz	od foods usod:	probib	ited foods not offered	
6 ☐IN ☐OUT ☒N/O Proper eating, tasting, drinking, or tobacco use					e	20	⋉ N/A		Fasteurizi	eu ioous useu,	promo	ited foods flot offered	
7 ☐ IN ☐ OUT ☒ N/O No discharge from eyes, nose, and mouth										Chemical			
Preventing Contamination by Hands						27] OUT	Food add	itives: approve	d and	properly used	
8	□IN	OUT	⊠ N/O	Hands clean and properly washed		\vdash	⊠ N/A	OUT	+				
9		OUT		No bare hand contact with ready-to-eat foods alternate method properly followed	nued								
10		OUT	₩N/A	Adequate handwashing facilities supplied & ac	rcessible					with Approv			
10			MIN/A	Approved Source	ccessible	29	□ IN □]OUT				gen Packaging, other	
11	DZIN.	DOUT		Food obtained from approved source		-	⊠N/A	1 OUT		d processes, a			
12	□IN	OUT N/O		Food received at proper temperature		30	⊠N/A [N/O	Special R	equirements: F	quirements: Fresh Juice Production		
13		OUT		Food in good condition, safe, and unadulterate	ed	31	□ IN □ ▼N/A □] OUT] N/O	Special R	equirements: H	uirements: Heat Treatment Dispensing Freezers		
14		□OUT □N/O		Required records available: shellstock tags, podestruction	arasite	32	□ IN [■N/A [Special R	equirements: 0	Sustom	Processing	
	EEA		Pro	tection from Contamination			□ IN □	TOUT	1.				
15	⊠IN □n/a	OUT N/O		Food separated and protected		33	⊠N/A [N/O				ater Machine Criteria	
16		OUT N/O		Food-contact surfaces: cleaned and sanitized		34	⊠N/A [N/O	Criteria	equirements: A	ACIGINE	d White Rice Preparation	
17	⊠ IN	Поит		Proper disposition of returned, previously serv reconditioned, and unsafe food	red,	35	□ IN □		Critical Co	ontrol Point Ins	pection	1	
	Tin	ne/Tem	peratu	re Controlled for Safety Food (TCS foo	od)	36		OUT	Process F	Review			
18		OUT		Proper cooking time and temperatures		37	IN [OUT	Variance				
19 IN OUT Proper reheating procedures for hot holding							⋉ N/A		valiance				
20	□IN X N/A	OUT		Proper cooling time and temperatures		tl		entified	d as the me			and employee behaviors ributing factors to	
21	1	□OUT □N/O		Proper hot holding temperatures		F	ublic he	alth in		ns are contro	ol mea	sures to prevent	
22	₩iN	□о∪т	□N/A	Proper cold holding temperatures									

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

Name of Facility NKP #1 MICROMARKET								nspection	Date 11/20/2024					
			-11-71-4-11	GOOD RETAI	IL PF	RACTICES	5/30/	1-4-4-1						
N	lark de	Good Retail Practic signated compliance sta	es are prev	entative measures to control the intro N/O, N/A) for each numbered item: IN =	ductic in con	ction of pathogens, chemicals, and physical objects into foods. compliance OUT= not in compliance N/O = not observed N/A = not applicable								
Safe Food and Water							Utensils, Equipment and Vending							
38 39		OUT N/A N/O	+	eggs used where required ce from approved source	54	⊠IN □OU	т	Food and nonfood-o	contact surfaces cleanable	, prope	erly			
38							les: installed, maintained,							
				ing methods used; adequate equipment	55	□IN □OU	T KIN/A	used; test strips	, maintained,					
40	ĭN ⊠	□OUT □N/A □N/O	for temperat		56	⊠IN □OU	т	Nonfood-contact su	rfaces clean					
41	□IN	□OUT ☑N/A □N/O	Plant food p	properly cooked for hot holding				Physical Facili	ties	14				
42	□IN	□OUT ☒N/A □N/O	Approved th	nawing methods used	57	□IN □OU	T 🗷 N/A	Hot and cold water a	available; adequate press	ure				
43	⊠IN	□OUT □N/A	Thermomet	ers provided and accurate	58	XIN DOU	т	Plumbing installed:	proper backflow devices					
		Aug Control	Food Ident	ification			- 1	3	, ,					
44	≭ IN	OUT	Food prope	rly labeled; original container	-									
Prevention of Food Contamination					59	DIN DOUT		Sewage and waste	water properly disposed					
45	⊠ IN	□о∪т	Insects, rod openings pr	ents, and animals not present/outer otected	60	IN OUT			erly constructed, supplied perly disposed; facilities n					
46	⊠IN	□о∪т	Contaminat storage & d	ion prevented during food preparation, isplay	62	⊠ IN □OU	ΙΤ	Physical facilities in:	stalled, maintained, and c					
		□OUT ☑ N/A	Personal cle	eanliness)	dogs in outdoor dini	ng areas					
		□OUT ☑N/A □N/O		ns: properly used and stored	63	LNO NIK	Г	Adequate ventilation	on and lighting; designated areas used					
49	ПІИ	□OUT 図N/A □N/O		its and vegetables	64 □IN □OUT		Γ ⊠ N/A	Existing Equipment	and Facilities					
L.,			per Use of											
50	ПІМ	□OUT 図N/A □N/O		sils: properly stored			-	Administrat	ive					
51	□IN	OUT 🗷 N/A	dried, handl		65	NIO DI	Γ □N/A	901:3-4 OAC						
52	×IN	OUT N/A	Single-use/s stored, used	single-service articles: properly	66	□IN □OUT	Γ Ι Ν/Α	3701-21 OAC						
53	□IN	□OUT ☑N/A □N/O	Slash-resist	ant, cloth, and latex glove use										
			Mark "X" in a	Observations and C appropriate box for COS and R: COS = co				on R = repeat viola	ition	Luk				
Iter	n No.	Code Section Pri	ority Level	Comment						cos	R			
		Comment/ Obs		Cold Food Machine = <41 F (food) Good!										
				Helath Lock= OK										
			1022 backflow has been installed on coffe	e mac	hine.									
				Satisfactoty at titme of inspection.										
10											%==			

Person in Charge		Date 11/20/2024
Environmental Health Specialist 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: Chapte		3/1	5 Unio i					
NŁ		MICROMARKE	ET	☐ FSO ▼ RFE 202433 ²				nse Numbe 1024331	Date 11/20/2024		
77		UTHER ROAD)	City/State/Zip Co SIDNEY OH		35					
	ense h	older DING INC.		Inspection Time 20		Travel Ti	me		Category/Des COMMERCIA	•	/e SS 1 <25,000 SQ. FT.
Type of inspection (check all that apply)						11		Follow-up	date (if requi	red)	Water sample date/result
×	Standa	rd Critical C	Control Point (FSO) Process Review (RFE) 🔲 Variance Re	view	Follow	Up				(if required)
	Foodbo	rne 🔽 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	Itation				11			11
_											
			FOODBORNE ILLNESS		_		_				
	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN = in	com	pliance OL	JT = no	ot in complia	nce N/O = not	observ	red N/A = not applicable
			Compliance Status					Con	npliance Sta	ıtus	
			Supervision	Specific Williams		Time/Ter	mper	ature Con	trolled for S	afety l	Food (TCS food)
1	□и	□OUT ☑N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	□ in □ ⊠N/A □		Proper da	te marking and	l dispos	sition
2	□IN	□OUT 区N/A	Certified Food Protection Manager		24		OUT	T:			
	- 7		Employee Health	FILE	24	⊠N/A □	N/O	Time as a	public nealth o	controi:	procedures & records
3	□IN	□OUT 図N/A	Management, food employees and conditional	employees;				Cons	umer Advise	ory	
_		□OUT ⊠ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25 IN OUT Const				r advisory provi	ided for	r raw or undercooked foods
5	□iN	□OUT ⊠ N/A	Procedures for responding to vomiting and dia	rrheal events			Н	lighly Sus	ceptible Pop	pulatio	ons
			Good Hygienic Practices	ED. 124	26			1			
6	□IN	□OUT ⊠ N/O		20	⊠ N/A		Pasteurize	ea tooas usea;	prohibi	ted foods not offered	
7	□IN	□OUT ≥ N/O	No discharge from eyes, nose, and mouth						Chemical	J. TT	
	F-9	Prev	enting Contamination by Hands		27		OUT	Food add	itives: approve	d and p	roperly used
8	□IN	□OUT ⊠ N/O	Hands clean and properly washed		-	⊠ N/A	OUT				
9		□OUT □N/O	No bare hand contact with ready-to-eat foods of alternate method properly followed								
10		OUT N/A	Adequate handwashing facilities supplied & ac	ecoscible					with Approv		
10		HOO! ENV	Approved Source	cessible	29		OUT				gen Packaging, other
11	⊠ IN	DOUT	Food obtained from approved source		-	⊠N/A	OUT	specialize	d processes, a	na HAC	SCP plan
12	□IN	□OUT ☑ N/O	Food received at proper temperature		30	□ IN □ ⊠N/A □	N/O	Special R	equirements: F	resh Ju	uice Production
13	X IN	□о∪т	Food in good condition, safe, and unadulterate	ed	31	□ IN □ 図N/A □	OUT N/O	Special R	equirements: H	leat Tre	eatment Dispensing Freezers
14		□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □ ⊠N/A □		Special R	equirements: C	Sustom	Processing
			tection from Contamination		0.0		OUT				
15	⊠IN □N/A	OUT N/O	Food separated and protected		33	⊠N/A □	N/O	-			tter Machine Criteria
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	⊠N/A □	N/O	Criteria	equirements. A	Clumed	White Rice Preparation
17	⊠IN	□о∪т	Proper disposition of returned, previously serve reconditioned, and unsafe food	ed,	35	□ IN □ ☑N/A		Critical Co	ontrol Point Insp	pection	
			re Controlled for Safety Food (TCS foo	d)	36		OUT	Process F	Review		
18		□ OUT □ N/O	Proper cooking time and temperatures		37	⊠N/A □ IN □	OUT	Variance			
19		□out □ N/o	Proper reheating procedures for hot holding		_	⊠ N/A					
20		□ OUT □ N/O	Proper cooling time and temperatures		th	i sk Facto lat are ide lodborne il	ntified	as the mo	paration prac ost significan	tices a t contr	and employee behaviors ibuting factors to
21		□OUT □N/O	Proper hot holding temperatures		P		lth in	tervention	ns are contro	l meas	sures to prevent
22	×IN	□OUT □N/A	Proper cold holding temperatures								

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

	Name of Facility NKP #2 MICROMARKET								nspection	Date 11/20/2024					
			E 5 19		GOOD RETAI	L PF	RACTICES					1 8			
N	Good Retail Practices are preventative measures to control the introduction of patho Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OU								micals, and physic ompliance N/O = not	al objects into foods. observed N/A = not app	licable				
Safe Food and Water								Utensils, Equipment and Vending							
38 39			□N/O		eggs used where required	54	⊠ IN □OU	т	Food and nonfood-contact surfaces cleanable, prodesigned, constructed, and used			erly			
39 ☑IN ☐OUT ☐N/A Water and ice from approved source Food Temperature Control						_		es: installed, maintained,							
Proper cooling methods used; adequate equipment						55	□IN □OU	T 🗷N/A	used; test strips	co. motaneu, maintameu,					
40	⋉ IN	□OUT □N/A	□n/o	for temperat		56	⊠IN □ OU	IT	Nonfood-contact sur	faces clean					
41	□IN	□OUT 図N/A	□N/O	Plant food p	properly cooked for hot holding		MELLA	THE ST	Physical Facili	ties					
42	□IN	□OUT ⊠ N/A	□N/O	Approved th	nawing methods used	57	□IN □OU	T 🗷 N/A	Hot and cold water a	available; adequate press	ure				
43	⊠IN	□OUT □N/A		Thermomet	ers provided and accurate	58	IN □ OU	IT	Plumbing installed;	proper backflow devices					
			F	ood Ident	ification			,							
44 IN OUT Food properly labeled; original container						-					=				
	as ligh	Pre	vention	of Food C	ontamination	59				water properly disposed					
45	⊠ IN	□о∪т		Insects, rod openings pr	ents, and animals not present/outer otected	60	NIN DOU			erly constructed, supplied perly disposed; facilities n					
46		□out		Contaminat storage & d	ion prevented during food preparation, isplay	62	⊠ IN □OUT		Physical facilities ins	stalled, maintained, and c		-			
47		OUT N/A		Personal cle		\vdash	N/A N/O		dogs in outdoor dining areas						
48					ns: properly used and stored	63	⊠IN □OU	Г	Adequate ventilation and lighting; designated areas u			used			
49	ПІИ	□OUT ⊠N/A			its and vegetables	64	□IN □OUT ⊠N/		N/A Existing Equipment and Facilities						
				per Use of					A -1 1 1 4 41	100	_				
50	□IN	□OUT 🗷 N/A	□N/O		sils: properly stored			100	Administrati	ve					
51	□IN	□OUT 🗷 N/A		dried, handl		65	NIN 🗖 OU.	T □N/A	901:3-4 OAC						
52		OUT N/A		Single-use/stored, used	single-service articles: properly	66	□IN □OU	T ເ≊N/A	3701-21 OAC						
53	□IN	□OUT 🗷 N/A	□N/O	Slash-resist	ant, cloth, and latex glove use										
				Mark "X" in a	Observations and Coppropriate box for COS and R: COS = co				on R = repeat viola	ition					
Iter	n No.	Code Section	Pric	rity Level	Comment						cos	R			
		Comment/ Obs			Cold Food Machine = <41 F (food) Good!										
					Health lock = OK										
1022 has been added to coffee machine.															
Satisfactory at time of inspection.															

Person in Charge		Date 11/20/2024
RUSTY SCHWEPE, REHS RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

State of Ohio Food Inspection Report

	Authority: Chapters 3717 and 3715 Ohio Revised Code											
	ne of f			Check one				nse Number		Date		
_		MICROMARKE	=1			E	2	024332		11/20	0/2024	
	dress 7 S. K	UTHER ROAD		City/State/Zip (SIDNEY OF	•							
	ense h V VEN	older DING INC.		Inspection Tim 20	e	Travel Ti	ime		Category/Des COMMERCIAL		e S 1 <25,000 SQ. FT.	
Туј	oe of in	spection (check	all that apply)			-		Follow-up	date (if require	ed)	Water sample date/result	
×	Standa	rd Critical C	Control Point (FSO) Process Review (RFE) Variance	Reviev	Follow	/Up	١			(if required)	
	Foodbo	me 🔲 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	Itation				11			11	
			FOODBORNE ILLNESS	DICK EVCT)DC	AND DII	BLIC	LIENI TU	INTEDVEN	ITION	ie.	
	Mark de	esignated complia	ance status (IN, OUT, N/O, N/A) for each number									
_	viain ac	ongridica complic	Compliance Status	aed item. IN-	III COII	ipilarice Ot	J1 - 110				ed N/A = not applicable	
			Supervision		-	T: /T-			npliance Sta		1 (700 (1)	
			Person in charge present, demonstrates know	ledge and				ature Cont	trolled for Sa	arety F	food (TCS food)	
1		OUT N/A	performs duties	leuge, and	23	□ IN □ ■N/A □	N/O	Proper da	te marking and	disposi	ition	
2	ПІИ	□OUT ⋈N/A	Certified Food Protection Manager		24	□ in □		Time as a	public health c	ontrol:	procedures & records	
			Employee Health			x N/A □	N/O	1				
3	□IN	□OUT ⊠ N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;			LOUT	Cons	umer Adviso	ory		
4	□IN	□OUT ※ N/A	Proper use of restriction and exclusion		25	□ IN □ ■N/A	1001	Consumer	r advisory provi	ded for	raw or undercooked foods	
5	□IN	□OUT ⊠ N/A	Procedures for responding to vomiting and dia	rrheal events			Н	lighly Sus	ceptible Pop	ulatio	ns	
	5111		Good Hygienic Practices		26		OUT	Pasteurize	ed foods used: i	prohibit	ed foods not offered	
6			Proper eating, tasting, drinking, or tobacco use			⊠ N/A						
7	□IN		No discharge from eyes, nose, and mouth				LOUT		Chemical			
			enting Contamination by Hands		27	□ IN □ ■ N/A	1001	Food addi	tives: approved	d and pr	operly used	
8		□OUT ☑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 properl	ly identi	fied, stored, used	
9		N/O	alternate method properly followed		Conformance with Approved Procedures							
10	□IN	□OUT ⊠ N/A	Adequate handwashing facilities supplied & ac	cessible			_				en Packaging, other	
			Approved Source		29	⊠N/A			d processes, ar			
11	⊠ IN	OUT	Food obtained from approved source		30		OUT		equirements: Fr			
12	_	□OUT × N/O	Food received at proper temperature		00	⊠N/A □		Opecial N	equirements. Ti	C\$11 Jul	ice Production	
13		ОООТ	Food in good condition, safe, and unadulterate		31	□ IN □ ⊠N/A □	N/O	Special Re	equirements: H	eat Tre	atment Dispensing Freezers	
14		□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □	OUT N/O	Special Re	equirements: C	ustom I	Processing	
			tection from Contamination	No alleri			OUT					
15		OUT N/O	Food separated and protected		33	⊠N/A □	N/O				ter Machine Criteria	
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ ■N/A □		Criteria	equirements: A	сіаілеа	White Rice Preparation	
17	⊠ IN	□о∪т	Proper disposition of returned, previously serve reconditioned, and unsafe food	ed,	35	□ IN □ ∑ N/A	OUT	Critical Co	entrol Point Insp	ection		
	Tìn	ne/Temperatu	re Controlled for Safety Food (TCS foo	d)	36		OUT	Process R	Review			
18		□OUT □N/O	Proper cooking time and temperatures		37	⊠N/A	OUT	Variance				
19	□IN	□OUT . □ N/O	Proper reheating procedures for hot holding		31	⊠ N/A		Variance				
20	□IN	OUT N/O	Proper cooling time and temperatures		th	i sk Facto nat are ide oodborne i	entified	d as the mo	paration practost significant	tices a t contri	nd employee behaviors buting factors to	
21		□OUT □N/O	Proper hot holding temperatures		P	ublic hea	alth in		s are control	meas	ures to prevent	
22	≭ IN	□OUT □N/A	Proper cold holding temperatures		"							

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

	Name of Facility NKP #3 MICROMARKET							nspection	Date 11/20/2024				
	THE S	A-1-14-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1		GOOD RETA	li DE	ACTIC	EC						
		Good Retail Practi	res are nrev	rentative measures to control the intro				micals, and physic	aal abiaata inte faada				
λ	fark de	signated compliance sta	atus (IN, OUT,	N/O, N/A) for each numbered item: IN =	in con	npliance	OUT= not in c	compliance N/O = no	t observed N/A = not applicat	ble			
Ē			Safe Food	and Water	Utensils, Equipment and Vending								
38	_		Pasteurized	d eggs used where required	54			Food and nonfood-contact surfaces cleanable			lу		
39	□IN	□OUT 区N/A		ice from approved source				designed, constructed, and used					
		Fo		ture Control	55		OUT 🗷 N/A	Warewashing facilit used; test strips	ties: installed, maintained,				
40	⊠ IN	□OUT □N/A □N/O	Proper cool for tempera	ling methods used; adequate equipment ture control	56			Nonfood-contact su	urfaces clean		_		
41	□IN	□OUT 図N/A □N/C	Plant food	properly cooked for hot holding			-TV I	Physical Facil	ities	153			
42	□IN	□OUT 図N/A □N/C	Approved th	hawing methods used	57		OUT 🗷 N/A	Hot and cold water	available; adequate pressure				
43	⊠IN	□OUT □N/A	Thermomet	ters provided and accurate	58		OUT	Plumbing installed;	proper backflow devices		_		
П			Food Ident	ification	⊠N/A□N		_						
44				rly labeled; original container	-						_		
d,		Preventio	n of Food C	Contamination	59		OUT N/A		water properly disposed		_		
45	⊠IN	□OUT	Insects, rod openings pr	lents, and animals not present/outer	60		OUT 🗷 N/A		perly constructed, supplied, cle				
40	TERM I	Поит		tion prevented during food preparation,	61		OUT N/A		perly disposed; facilities maint		ed.		
46		ОООТ	storage & d	lisplay	62			Physical facilities installed, maintained, and clean dogs in outdoor dining areas					
47		OUT N/A	Personal cl		—	□N/A [_		
48				hs: properly used and stored	63	NIN []OUT	Adequate ventilation and lighting; designated areas			sec		
49	ПІИ	□OUT 図N/A □N/O			64		OUT 🗷 N/A	A Existing Equipment and Facilities					
	_		oper Use of					Administrative					
50	ПIN	□OUT 図N/A □N/O		sils: properly stored				Administrat	live	U			
51	□IN	□OUT 図N/A	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, use	single-service articles: properly d	66	DIN C	OUT 🗷 N/A	3701-21 OAC			-		
53	□IN	OUT N/A N/A	Slash-resis	tant, cloth, and latex glove use							_		
3			Mark "X" in :	Observations and Cappropriate box for COS and R: COS = co				ion R = repeat viola	et en				
Ite	n No.	Code Section Pr	iority Level	Comment	Unicole	a on-site (admin mobecu	ion it repeat viola		os	_		
		Comment/ Obs		Cold Food MAchine = <41 F (food) Good!	!					,03 			
				Health Lock = OK					ا	-	۳		
				Satisfactory at time of inspection.									
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Person in Charge		Date 11/20/2024
RUSTY SCHWEPE, REHS RS/SIT# 2993	Licensor: Sidney-Shelby County Health D	Department