			Admonty. Chapte	is of it and	3/ 1	3 01110 1	/evi	seu Cou	8		
	ne of fa GEW	•	AL CARE-MICRO MKT C #2	Check one	RF	E	I	nse Numbe 024132	<b>T</b>	Date 12/0	09/2024
	iress 10 PR	OGRESS WA	Υ	City/State/Zip Co SIDNEY OH		S5					
l	ense h I FOOD	<b>older</b> Systems Inc.		Inspection Time 15		Travel Ti	me		Category/Des COMMERCIA	-	<b>ve</b> SS 1 <25,000 SQ. FT.
Тур	e of in	spection (check	k all that apply)					Follow-up	date (if requi	red)	Water sample date/result
		rd □ Critical 0 orne □ 30 Day	Control Point (FSO) ☐ Process Review (RFE ☐ Complaint ☐ Pre-licensing ☐ Consu		eview	/ □Follow	Up	11			(if required)
			FOODBORNE ILLNESS	DICK EVCTOR	00	AND DII	DI IC	LEALTL	INTERVE	NITIO	Ne
_	Mork do	scianated compli	ance status (IN, OUT, N/O, N/A) for each number								
	viaik ue	signated compil		ered item: IN - III	T	pliance Ot	JI = nc			_	/ed N/A = not applicable
			Compliance Status		Compliance Status  Time/Temperature Controlled for Safety Food (TCS food)						
			Supervision					ature Con	trolled for S	afety	Food (TCS food)
_		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	ПІМ	OUT N/A	Certified Food Protection Manager  Employee Health		24 IN I OUT IN I N/O				public health o	control:	procedures & records
3	ΠIN	□OUT ※N/A	Management, food employees and conditiona	l employees;	oyees;				umer Advis	ory	
_		OUT 🗷 N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25	□ IN □ ☑N/A	OUT	Consume	r advisory prov	ided fo	r raw or undercooked foods
5	□IN	□OUT 図N/A	Procedures for responding to vomiting and dia	arrheal events			Н	lighly Sus	ceptible Por	pulati	ons
	100	المدرار عالي	Good Hygienic Practices		26		OUT	Dantaurin	- 4 6 4 4.	a see to the	
6	□IN	□OUT ⊠N/O	Proper eating, tasting, drinking, or tobacco us	e	20	<b>⋉</b> N/A		Pasteuriz	ea tooas usea;	pronibi	ited foods not offered
7	□IN	□OUT ⊠N/O	No discharge from eyes, nose, and mouth						Chemical		
	HE	Prev	renting Contamination by Hands		27		OUT	Food add	itives: approve	d and r	properly used
8	□IN	□OUT 図N/O		28	⊠ N/A	OUT	1				
9 IN OUT No bare hand contact with ready-to-eat foods or approved alternate method properly followed						⊠ IN □ □ N/A					itified, stored, used
10		OUT N/A		ccessible					with Approv		
10		LIOUI MINA	Approved Source	occasible	29	□ IN □ ⊠N/A	OUT		ce with Reduce ed processes, a		gen Packaging, other
11	⊠IN	OUT	Food obtained from approved source				LOUT	Specialize	u processes, a	no na	CCP pian
12	□IN	□OUT ☑ N/O	Food received at proper temperature		30	⊠N/A □	N/O	Special R	equirements: F	resh J	uice Production
13		OUT	Food in good condition, safe, and unadulterate	ed	31	N/A D		Special R	equirements: F	leat Tre	eatment Dispensing Freezers
14		OUT	Required records available: shellstock tags, p destruction	arasite	32	□ IN □		Special R	equirements: 0	Sustom	Processing
	تبلط	Pr	otection from Contamination				lout				
15	図IN	OUT N/O	Food separated and protected		33	⊠N/A □	N/O	-			ater Machine Criteria  d White Rice Preparation
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	<b>≥</b> N/A □	N/O	Criteria	equirements. A	Cidifiet	1 White Rice Preparation
17	XIN.	□о∪т	Proper disposition of returned, previously service reconditioned, and unsafe food	red,	35	□ IN □ ■ N/A	OUT	Critical C	ontrol Point Ins	pection	1
B	Tin	ne/Temperatu	ire Controlled for Safety Food (TCS foo	od)	36		OUT	Process I	Review		
18		OUT N/O	Proper cooking time and temperatures		37	⊠N/A	OUT	Variance			
19		□OUT □N/O	Proper reheating procedures for hot holding			<b>⊠</b> N/A		1			
20	□ім	OUT N/O	Proper cooling time and temperatures		th	isk Facto nat are ide oodborne i	ntified	as the m	paration prac ost significan	ctices it conti	and employee behaviors ributing factors to
21		□OUT □N/O	Proper hot holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.					sures to prevent	
22	<b>X</b> IN	DOUT DN/A	Proper cold holding temperatures		"			y.,			

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, N/O, N/A) for each numbered item: IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in compliance OUT= not in compliance OUT= not in compliance N/O = not observed N/A = not a IN = in compliance OUT= not in complia	pplicable ble, propo										
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods 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 at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in compliance OUT= not in compliance OUT= not in compliance N/O = not observed N/A = not at IN = in compliance OUT= not in co	pplicable ble, propo										
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:    N = in compliance   N/O = not in compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/A = not an compliance   N/O = not observed   N/O = not	pplicable ble, propo										
38	ed,	erly									
39 IN OUT N/A Water and ice from approved source  Food Temperature Control  40 N NO OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control  54 N NO OUT N/A Waterwashing facilities: installed, maintaine used; test strips  56 N N OUT NO Nonfood-contact surfaces clean	ed,	erly									
Food Temperature Control  40 IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control  55 IN OUT N/A Warewashing facilities: installed, maintained used; test strips  56 IN OUT Nonfood-contact surfaces clean											
40 MIN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control  Proper cooling methods used; adequate equipment for temperature control  Solution OUT Nonfood-contact surfaces clean	ssure										
40 KIN LIOUT LIN/A LIN/O for temperature control 56 KIN DOUT Nonfood-contact surfaces clean	ssure										
44 DIN DOUT WAYA DAYA DAYA Dept food propedy control for het helding	ssure										
The second secon	ssure										
42 IN OUT N/A N/O Approved thawing methods used 57 IN OUT N/A Hot and cold water available; adequate pres											
43 🗷 IN OUT N/A Thermometers provided and accurate 58 IN OUT Plumbing installed; proper backflow devices	s										
Food Identification   ☑N/A□N/O											
44 🗷 IN OUT Food properly labeled; original container 59 🔲 IN OUT 🗷 N/A Sewage and waste water properly disposed											
Prevention of Food Contamination											
45 IN OUT Insects, rodents, and animals not present/outer openings protected 60 IN OUT IN/A Toilet facilities: properly constructed, supplied 61 IN OUT IN/A Garbage/refuse properly disposed; facilities											
46 NIN OUT Contamination prevented during food preparation, storage & display 62 NIN OUT Physical facilities installed, maintained, and		iea									
47 IN OUT N/A Personal cleanliness In outdoor dining areas											
48 IN OUT N/A N/O Wiping cloths: properly used and stored 63 IN OUT Adequate ventilation and lighting; designate	Adequate ventilation and lighting; designated areas u										
49 IN OUT N/A N/O Washing fruits and vegetables 64 IN OUT N/A Existing Equipment and Facilities											
Proper Use of Utensils											
50 IN OUT N/A N/O In-use utensils: properly stored  Administrative											
51 DIN DOUT N/A Utensils, equipment and linens: properly stored, dried, handled 65 NIN DOUT N/A 901:3-4 OAC											
52 NIN OUT NA Single-use/single-service articles: properly stored, used 66 NIN OUT NA 3701-21 OAC											
53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use											
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation											
Item No.   Code Section   Priority Level   Comment	COS	R									
Comment/ Obs Cold Food Machine = <41 F (food) Good!											
Health Lock = OK (fab test)											
Satisfactory at time of inspection.											

Person in Charge			Date 12/09/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

			Authority: Chapte	rs 3/1/ and	3/1	5 Unio i	Revis	sea Coa	е		
	me of fa ARGILI	-	SIDNEY - MARKET C	Check one	<b>R</b> F	E		nse Numbe 024134	r	Date 12/0	9/2024
	dress 100 INE	OUSTRIAL DR	VE	City/State/Zip C SIDNEY OH		35					
	ense h	older SYSTEMS, INC.		Inspection Time 30	е	Travel Ti	me		Category/Des COMMERCIA		ve SS 1 <25,000 SQ. FT.
Ту	pe of in	spection (check	all that apply)			1		Follow-up	date (if requir	red)	Water sample date/result
×	Standa	rd Critical C	ontrol Point (FSO) Process Review (RFE	) 🔲 Variance F	Review	Follow	Up			,	(if required)
	Foodbo	rne 🔲 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	Itation				11			11
								****			
			FOODBORNE ILLNESS			Section Street					
	Mark de	signated complia	nnce status (IN, OUT, N/O, N/A) for each number	ered item: IN = i	n com	pliance OL	JT = no				ed N/A = not applicable
			Compliance Status						npliance Sta		
			Supervision					ature Con	trolled for S	afety l	Food (TCS food)
1	□IN	OUT N/A	Person in charge present, demonstrates know performs duties	23	□ IN □ ☑N/A □		Proper da	te marking and	dispos	sition	
2	Пи	OUT 🗷 N/A	Certified Food Protection Manager  Employee Health		24	□ IN □ ■N/A □		Time as a	public health o	control:	procedures & records
3	ПIN	□OUT 図N/A	Management, food employees and conditional	employees;				Cons	umer Advis	ory	
4	□IN	□OUT ⊠N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25	□ IN □ ☑N/A	OUT	Consume	r advisory provi	ided for	raw or undercooked foods
5	□IN		Procedures for responding to vomiting and dia	rrheal events		[#3] · #/ ·	H	iahly Sus	ceptible Por	oulatio	ons
			Good Hygienic Practices	The state of the s		□ N □		I	the same of the sa		
6	□IN		Proper eating, tasting, drinking, or tobacco use	9	26	⊠N/A		Pasteurize	ed foods used;	prohibi	ted foods not offered
7	□IN		No discharge from eyes, nose, and mouth						Chemical		
			enting Contamination by Hands		27		OUT	Food add	itives: approve	d and p	roperly used
8	□IN		Hands clean and properly washed			X N/A	OUT			<b>P</b>	
9	DIN DOUT				28	⊠ IN □ □ N/A	A144A	A.			tified, stored, used
10	_	OUT N/A	Adequate handwashing facilities supplied & ac	cassible		_	Age transient		with Approv	- Cin	
10	10		Approved Source	occasible	29	□ IN □ ■ N/A	OUT	1			gen Packaging, other
11	<b>X</b> IN	OUT	Food obtained from approved source		$\vdash$	□ IN □	OUT	Specialize	d processes, a	IIU FIAC	SCP plan
12	ПIN	□OUT 図 N/O	Food received at proper temperature		30	⊠N/A □	N/O	Special R	equirements: F	resh Ju	uice Production
13	_	OUT	Food in good condition, safe, and unadulterate	ed	31	□ IN □ ⊠N/A □	OUT N/O	Special R	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
		Pro	tection from Contamination					1			
15		□OUT □ N/O	Food separated and protected		33	⊠N/A □	N/O	-			iter Machine Criteria
16		□OUT □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ ⊠N/A □	N/O	Criteria	equirements: A	ciamea	White Rice Preparation
17	⊠IN	□о∪т	Proper disposition of returned, previously server reconditioned, and unsafe food	ed,	35	□ IN □ <b>※</b> N/A	OUT	Critical Co	ontrol Point Insp	pection	
	Tin	ne/Temperatu	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	OUT	Variance			
19		□OUT □ N/O	Proper reheating procedures for hot holding		-	<b>⊠</b> N/A		Variance			
20	□IN	OUT N/O	Proper cooling time and temperatures		th		ntified	as the mo			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	<b>⊠</b> IN	□OUT □N/A	Proper cold holding temperatures								

Name of		יראירי	/ NAA-DI/		Type of Inspection				Date		
CARGIL	L OIL SEED - S	IDNE	- MARKE	I C			sta		12/09/2024		
			3 4.1	GOOD RETAI						5	
Mark d	Good Retail P esignated complian	ractice ce state	es are prevo	entative measures to control the introd N/O, N/A) for each numbered item: IN = i	luctic in con	on of pathog	jens, che T= not in c	micals, and physic	al objects into foods.	nlicable	
			afe Food a					ils, Equipment ar			
38 <b>□</b> IN	□OUT 図N/A	□N/O	Pasteurized	eggs used where required	54	ZIN DOI	UT.	Food and nonfood-contact surfaces cleanable,			
39 <b>□</b> IN	□OUT ⋈N/A		Water and i	ce from approved source	34		U1	designed, constructe	ed, and used		
		Food	l Temperat	ture Control	55	□IN □OI	UT 🗷 N/A		ies: installed, maintained,		
40 🗷 IN	□OUT □N/A [	Jn/o	Proper cooli	ng methods used; adequate equipment	56	⊠IN □ O	UT	used; test strips	d		_
	OUT N/A				56 XIN OUT Nonfood-contact surfaces clean  Physical Facilities						
				roperly cooked for hot holding awing methods used	57		IT WINIA		available; adequate press		
		_IN/O			$\vdash$					ure	_
43 <b>×</b> IN	OUT N/A			ers provided and accurate	58		UT	Plumbing installed;	proper backflow devices		
44 <b>×</b> IN	□OUT	Г	ood Identi	Ty labeled; original container		⊠N/A□N/	0				
44   25   14		ntion		ontamination	59	□IN □OU	JT 🗷 N/A	Sewage and waste	water properly disposed		
45 🗷 IN	DOUT	, incioni		ents, and animals not present/outer	60	□IN □OL	JT <b>⊠</b> N/A	Toilet facilities: prop	erly constructed, supplied	l, clean	ed
45 2	openings protected				61	⊠IN □OL	JT 🔲 N/A		perly disposed; facilities n		
	storage & display		on prevented during food preparation, splay	62			Physical facilities ins	stalled, maintained, and o	lean;		
				□N/A□N		dogs in outdoor dini	ng areas				
	OUT 🗷 N/A			s: properly used and stored	63	MIN 🗖 Of	JT	Adequate ventilation	n and lighting; designated	areas u	used
49 □IN	□OUT 図N/A		per Use of	its and vegetables	64	DIN DOF	JT 🗷 N/A	Existing Equipment	and Facilities		
50   IIN	□OUT 図N/A [							Administrati	ive		
		_JN/O		uipment and linens: properly stored,	65	⊠IN □OL	IT CINIA	901:3-4 OAC		ELL	_
51  IN	□OUT <b>※</b> N/A		dried, handl	ed	65	ESIN LIOU	אואום ול	901:3-4 UAC			
52 🔲 IN	<b>⊠</b> OUT □N/A		Single-use/s stored, used	single-service articles: properly	66		JT 🗷 N/A	3701-21 OAC			_
53 □IN	□OUT ※N/A	□N/O	Slash-resist	ant, cloth, and latex glove use							
			Mark "X" in a	Observations and Co				on R = repeat viola	ation		
Item No.	Code Section		rity Level	Comment			35	- Topout viole		cos	R
	Comment/ Obs			Cold Food Machine = <41 F (food) Good!							
	Frozen Food Machine = -3 F (air) Good!										П
				Health Locks = OK							
52	3717-1-04.8(E)(1)		NC	Single-service and single-use articles - sto	rage						
				Boxes of foam cups on floor. Please store	at lea	ast 6 inches o	ff floor to p	revent contamination	from the premises.		
											•

Person in Charge			Date 12/09/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

_			Authority: Chapte	rs 3/1/ a	na 37	15 Onio	Revi	sea Coa	e		
	me of fa JRIA	cility		Check one FSO	□R	ĒΕ	1	nse Numbe 2024293	r	Date 12/0	9/2024
1	dress 000 SC	HLATER DRIV	/E	City/State/Zi SIDNEY (		65					
	ense h	older SYSTEMS INC-S	SIDNEY	Inspection T	ime	Travel T	ime		Category/De		ve NS/COMMISSARY
Tv	pe of in	spection (check	all that apply)				_	Follow-ur	date (if requi		Water sample date/result
1 1			control Point (FSO) Process Review (RFE	) $\Pi$ Variand	e Revie	w □Follov	v Un		, acto (ii requ	cu,	(if required)
		rne 🔲 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu				. 0,	11			11
Ξ							-				
			FOODBORNE ILLNESS					and the state of			
	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	red item: IN	= in co	npliance O	UT= n	ot in complia	ince <b>N/O</b> = no	t observ	ed N/A = not applicable
			Compliance Status					Cor	mpliance St	atus	
			Supervision			Time/Te	mper	ature Con	trolled for S	afety	Food (TCS food)
1	□IN	□OUT 図N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	IN C		Proper da	nte marking an	d dispos	sition
2	□IN	□OUT <b>⊠</b> N/A	Certified Food Protection Manager			ПІМЕ					
		-14-1-11	Employee Health		24	⊠N/A □		Time as a	public nealth	control:	procedures & records
3	ΠIN	□OUT ⊠N/A	Management, food employees and conditional	employees;				Cons	umer Advis	ory	
4	-	OUT ⊠N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		2!	□ IN □ ☑N/A	]OUT	Consume	r 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	7 1		F	lighly Sus	ceptible Po	pulation	ons
			Good Hygienic Practices		20	. D IN C					
6	□IN	□OUT <b>⊠</b> N/O	Proper eating, tasting, drinking, or tobacco use	)	7 [2	N/A		Pasteunz	ea tooas usea	, pronibi	ted foods not offered
7	□IN	□OUT <b>≥</b> N/O	No discharge from eyes, nose, and mouth						Chemical		
		Preve	enting Contamination by Hands		2	IN C	OUT	Food add	litives: approve	ed and p	roperly used
8	□IN	□OUT 区N/O	Hands clean and properly washed		7  -	⊠ N/A ⊠ IN □	LOUT				
9	□IN ⊠N/A	or approved	28	N/A		TOXIC SUL			tified, stored, used		
10	+	□OUT 図N/A	alternate method properly followed  Adequate handwashing facilities supplied & ac	ressible	1 📙	I= =		T	with Appro	1 mm / 1 mm	
			Approved Source		29	IN D	1001		ice with Reduc ed processes, a		gen Packaging, other
11	<b>⊠</b> IN	OUT	Food obtained from approved source		7  -	D IN C	TOUT				•
12	□IN	□OUT  N/O	Food received at proper temperature		30	ØN/A □	] N/O	Special R	dequirements:	Fresh Ju	uice Production
13	⊠IN	□OUT	Food in good condition, safe, and unadulterate		3	XN/A L	N/O	Special R	tequirements:	Heat Tre	eatment Dispensing Freezers
14		□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	IN C		Special R	Requirements:	Custom	Processing
			tection from Contamination		3:		OUT	Constal 5	loander	Dun ter	dan Marakin ( O )
15	□N/A	□OUT □ N/O	Food separated and protected			N/A C					ater Machine Criteria  I White Rice Preparation
16		□out □ N/O	Food-contact surfaces: cleaned and sanitized		]   3	⊠N/A □	] N/O	Criteria		Toldilloo	vvinte (vice r reparation
17	⊠IN	□о∪т	Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	3:	<b>⋉</b> N/A		Critical C	ontrol Point Ins	spection	
	Tin	e/Temperatu	re Controlled for Safety Food (TCS foo	d)	30		TUO	Process F	Review		
18		□ OUT □ N/O	Proper cooking time and temperatures		3	, □ IN □	]оит	Variance			
19		□OUT □ N/O	Proper reheating procedures for hot holding			⊠N/A		- anance			
20	□IN	OUT	Proper cooling time and temperatures		1		entifie	d as the m			and employee behaviors ributing factors to
21		□OUT □N/O	Proper hot holding temperatures		7	Public he	alth ir		ns are contro	ol meas	sures to prevent
22	DIN	DOUT WN/A	Proper cold holding temperatures					jui j.			

Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.		ne of I IRIA	Facility							Type of sta	Inspection	<b>Date</b> 12/09/2024		
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Safe Food and Water  Water and be from approved source  Food Temperature Control  Water and be from approved source  Food Temperature Control  Safe Food Temperature Control  Safe Food Temperature Control  Safe Food Temperature Control  Water and be from approved source  Food Temperature Control  Water and be from the surface seleanable, proper designed, constructed, and used designed, constructed, and used the special property of the path o						GOOD RETAI	I DI	RΔ	CTICE					
Mark designated compliance status (IN, OUT, No, No, No ach numbered item.)	_		Good Retail Pr	ractice	es are preve						emicals, and physic	cal objects into foods		
30     N   OUT   ENA   NIO   Pastaurized eggs used where required   39   ENA   OUT   CANA   Water and ice from approved source   54   ENA   OUT   EN	1	lark de	signated compliant	ce stati	us (IN, OUT,	N/O, N/A) for each numbered item: IN =	in cor	mpli	ance O	UT= not in	compliance N/O = no	t observed N/A = not ap	plicable	
Second   S										Uten				
Water and ice from approved source   Seagred, Constructed, and used   Seagred, Constructed, supplied, Celared   Seagred, Constructed, Seagred,	38	□IN	OUT N/A	N/O	Pasteurized	eggs used where required	54	Į į	IIN 🗖	OUT			le, prope	erly
40 IN OUT EINA INO Proper cooling methods used; adequate equipment for temperature control of the temperature control of temperature control of temperature control of temperature control of temperature control	39	⊠IN	OUT N/A					1			designed, construct	ed, and used		
40				Food			55		]IN 🗖	OUT 🗷 N/A		ties: installed, maintained	i,	
42	40	□IN	OUT N/A	JN/O			56	E	IN 🗷	OUT	Nonfood-contact su	rfaces clean		
Align   Dout	41	□IN	OUT KN/A	]N/O	Plant food p	roperly cooked for hot holding					Physical Facil	ities		
Food Identification	42	□IN	OUT N/A	N/O	Approved th	awing methods used	57	<u> </u>	]IN 🔲	OUT N/A	Hot and cold water	available; adequate pres	sure	
Food Identification	43	□IN	OUT 🗷 N/A		Thermomete	ers provided and accurate	58	Ī	]IN 🗷	OUT	Plumbing installed;	proper backflow devices		
44		THE		F	ood Identi	fication		1				. ,		
Insects, rodents, and animals not present/outer openings protected opening areas opening areas opening opening of protections opening o	44	⊠IN	OUT		Food proper	ly labeled; original container	-	+						
openings protected Contamination prevented during food preparation, storage & display contamination of the prevented on the prevented of the prevented on the prevented on the property in the proposed of the prevented on the prev			Preve	ntion	of Food C	ontamination		-						
46 BIN OUT SAME Contamination prevented during food preparation, storage & display  47 IN OUT BINA Personal cleanliness  48 IN OUT BINA IN/O Wiping cloths: properly used and stored  49 IN OUT BINA IN/O Washing fruits and vegetables  Froper Use of Utensils  50 IN OUT BINA IN/O Unes utensils: properly stored  51 IN OUT BINA IN/O Utensils, equipment and linens: properly stored, used  52 BIN OUT BINA IN/O Stash-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  Coss  Comment/Uts  NO. Cleanliness of nonfood-contact surfaces of equipment.  Interior of machine is dirty/has dirty items. In addition, gnats present inside machine. Please clean and keep clean.  Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.	45	<b>⊠</b> IN	□OUT				-	-						
Storage & display   Storage & display   Storage & display   Prysical facilities installed, maintained, and clean; dogs in outdoor dining areas   Addition   Adequate ventilation and lighting; designated areas u   Addition   Ad	40	[GG] to 1	Поит				-	_						ed
Personal column   Personal c	_				storage & di	splay	62						clean;	
49	_			<b>I</b> N/O			62	+=	_		Adoqueto ventilatio	n and lighting, decisionets	4	
Proper Use of Utensils    Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.   Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.	-							+					a areas u	Isea
Simple-use/single-service articles: properly stored, dried, handled   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly   Single-use/single-use/single-service articles: properly   Single-use/single-service articles: properly   Single-use/single-use/single-service articles: properly   Single-use/single-use/single-service articles: properly   Single-use/single-use/single-service articles: properly   Single-use/single-use/single-use/single-							64		]IN □	DUT 🗷 N/A	Existing Equipment	and Facilities		
Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.	50 DIN DOUT N/A DN/O In-use utensils: properly stored  Administrative													
Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.   G6   EIN OUT N/A   3701-21 OAC	51						65	5 0	]IN 🗆	OUT 🗷 N/A	901:3-4 OAC			
Code Section   Priority Level   Comment   Cos	52	<b>⊠</b> IN	□OUT □N/A				66	<u> </u>	IN 🗆	DUT 🔲 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					Mark "X" in a						tion P = ranget viole	otion	H-,	
Comment/ Obs Hot beverage machine  Cleanliness of nonfood-contact surfaces of equipment.  Interior of machine is dirty/has dirty items. In additon, gnats present inside machine. Please clean and keep clean.  NC Plumbing system - maintained in good repair.  Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.  RO Physical facilities: numbers and capacities.	ite	n No.	Code Section	,			necle	<b>3</b> 0 01	I-SILE UU	inny inspec	tion K - repeat viola	auon	COS	- n
56 3717-1-04.5(A)(3) NC Cleanliness of nonfood-contact surfaces of equipment.  Interior of machine is dirty/has dirty items. In additon, gnats present inside machine. Please clean and keep clean.  58 3717-1-05.1(S) NC Plumbing system - maintained in good repair.  Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.  63 3717-1-06.2(I) NC Physical facilities: numbers and capacities.					= 0 + 01									
Interior of machine is dirty/has dirty items. In additon, gnats present inside machine. Please clean and keep clean.  58 3717-1-05.1(S)  NC  Plumbing system - maintained in good repair.  Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.  63 3717-1-06.2(I)  NC  Physical facilities: numbers and capacities.		56	3717-1-04.5(A)(3)		NC		f equi	ipme	ent.					남
clean.  58 3717-1-05.1(S)  NC  Plumbing system - maintained in good repair.  Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.  63 3717-1-06.2(I)  NC  Physical facilities: numbers and capacities.						Brahavian of an abit of the distriction of the state of	l	-124 -					1-	
58 3717-1-05.1(S)  NC  Plumbing system - maintained in good repair.  Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.  63 3717-1-06.2(I)  NC  Physical facilities: numbers and capacities.							ın ad	aitoi	ı, gnats	present ins	ide machine. Please o	lean and keep		
Standing water in bottom of machine. Appears to be leak at water filter. Please repair and clean up water.  63 3717-1-06.2(I) NC Physical facilities: numbers and capacities.	_												+_	_
63 3717-1-06.2(I) NC Physical facilities: numbers and capacities.		30 Stri-1-00.1(0) NO Trumbing system - maintained in good												
						Standing water in bottom of machine. App	ears 1	to be	e leak at	water filter	. Please repair and cle	ean up water.		
No working light inside vending machine. Please repair.		63	3717-1-06.2(I)		NC	Physical facilities: numbers and capacities	i.							×
						No working light inside vending machine.	Pleas	e re	pair.					
			7											

Person in Charge		Date 12/09/2024
RUSTY SCHWEPE, REHS RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

## State of Ohio Food Inspection Report

			Authority: Chapte	rs 3/17 and	371	5 Ohio I	Revis	sed Code	е		
	ne of fa JRIA -	cility SIDNEY - MK	тс	Check one FSO	<b>X</b> RF	E	l .	nse Numbe 024130	r	<b>Date</b> 12/0	99/2024
	dress 00 SC	HLATER DRI\	/E	City/State/Zip C SIDNEY OH		35					
	ense he I FOOD	older SYSTEMS INC.		Inspection Tim 30	е	Travel Ti	me		Category/Des COMMERCIA		<b>/e</b> SS 1 <25,000 SQ. FT.
Тур	e of in	spection (check	call that apply)					Follow-up	date (if requir	red)	Water sample date/result
×	Standar	rd 🔲 Critical C	Control Point (FSO) Process Review (RFE	)	Reviev	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 = i	in com	pliance OL	JT = no	ot in complia	nce N/O = not	observ	red N/A = not applicable
			Compliance Status					Con	npliance Sta	tus	
			Supervision			Time/Te	mper	ature Con	trolled for S	afety	Food (TCS food)
1	ПIN	OUT N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	□ IN □ ☑N/A □		Proper da	te marking and	dispos	sition
2	□IN	OUT N/A	Certified Food Protection Manager		24	□ IN □		Time as a	public boolth o	antral	propoduros 9 reservi-
			Employee Health		24	⊠N/A □	N/O	Tille as a	public fleature	onuoi.	procedures & records
3	□IN	□OUT 図N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;			OUT	T	umer Adviso	, <del>-</del>	
4	□IN	□OUT ⊠N/A	Proper use of restriction and exclusion		25	⊠N/A	1001	Consume	r advisory provi	ided for	r raw or undercooked foods
5	□IN	□OUT <b>⊠</b> N/A	Procedures for responding to vomiting and dia	rrheal events		a mark	Н	lighly Sus	ceptible Por	oulatio	ons
	E		Good Hygienic Practices		26	□ IN □	OUT	Paetourize	nd foods wood:	probibi	ted foods not offered
6	□IN	□OUT 図N/O	Proper eating, tasting, drinking, or tobacco use	9		<b>⊠</b> N/A		Fasiculize	cu ioous useu,	promoi	ted 100ds not offered
7	□IN	□OUT <b>⊠</b> N/O	No discharge from eyes, nose, and mouth			السالا			Chemical		
		Preve	enting Contamination by Hands		27	□ IN □ ☑ N/A	OUT	Food add	itives: approved	d and p	roperly used
8		□OUT 区N/O	Hands clean and properly washed		28	⊠ IN □	OUT				
9 IN OUT No bare hand contact with ready-to-eat foods or approve alternate method properly followed						□ N/A		<u> </u>			tified, stored, used
10		□OUT ⊠N/A	Adequate handwashing facilities supplied & ac	cessible			_	14.5	with Approv		
			Approved Source		29	⊠N/A	1001		d processes, a		gen Packaging, other
11	⊠IN	OUT	Food obtained from approved source		00		OUT				
12		OUT N/O	Food received at proper temperature		30	⊠N/A □	N/O	Special R	equirements: F	resh Ju	uice Production
13	<b>⊠</b> IN	□оит	Food in good condition, safe, and unadulterate	ed	31	IN I	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	ustom	Processing
		Pro	otection from Contamination				OUT	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	<b>⊠</b> N/A □	N/O	Criteria	equirements: A	сіатіес	White Rice Preparation
17	<b>⊠</b> IN	□о∪т	Proper disposition of returned, previously server reconditioned, and unsafe food	ed,	35	□ IN □ ■N/A	OUT	Critical Co	ontrol Point Ins	pection	
	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		37	⊠N/A	OUT	Variance			
19	□IN	□OUT □ N/O	Proper reheating procedures for hot holding		-	<b>⊠</b> N/A		Variance			
20	□IN 図N/A	□OUT □N/O	Proper cooling time and temperatures		th		ntified	as the mo			and employee behaviors ributing factors to
21		□OUT □N/O	Proper hot holding temperatures		F		lth in	tervention	ns are contro	l meas	sures to prevent
22	⊠IN	OUT N/A	Proper cold holding temperatures								

10		acility						• •	spection	Date		
AL	IRIA -	SIDNEY - MKT	С					sta		12/09/2024		
		TO THE REAL PROPERTY.		-: T-1 /A	GOOD RETA	IL PF	RACTICES	6	7-15-18:	Series and the series	B. 7	
		Good Retail F	ractic	es are preve	entative measures to control the intro	ductio	n of pathog	gens, che	micals, and physic	al objects into foods.		
_ N	lark de	signated compliar			N/O, N/A) for each numbered item: IN =	in con	npliance OU				plicable	
				afe Food a				Utens	ils, Equipment ar		1100	
38		OUT N/A	□N/O		eggs used where required	54	□IN ⊠O	DUT Food and nonfood-contact surfaces cleans designed, constructed, and used			e, prope	rly
	25,114	HOOT ENAM	Food		ture Control	55		LET GENIA	Warewashing facility	ies: installed, maintained		
					ng methods used; adequate equipment	55		UI ZIN/A	used; test strips	·		
40	N 🗷	□OUT □N/A	∐N/O	for temperat		56	⊠IN □0	UT	Nonfood-contact su	rfaces clean		
41	□IN	OUT 🗷 N/A	□N/O	Plant food p	roperly cooked for hot holding				Physical Facili	ities		
42	□IN	OUT N/A	□N/O	Approved th	awing methods used	57		UT 🗷 N/A	Hot and cold water a	available; adequate press	sure	
43	⊠IN	OUT N/A		Thermomete	ers provided and accurate	58	XIN 🗆 O	UT	Plumbing installed;	proper backflow devices		
			F	ood Identi	fication			10				
44	<b>⊠</b> IN	OUT			ly labeled; original container	59 ☐IN ☐OUT ☒N/A Sewage and waste water properly disposed						
			ention		ontamination	60						
45	<b>⊠</b> IN	DOUT		Insects, rode openings pr	ents, and animals not present/outer	61				erly constructed, supplied		_
46	DE IN	OUT		Contaminati	on prevented during food preparation,	62				perly disposed; facilities r		ea
47		□OUT ※ N/A		storage & di		02			dogs in outdoor dini	stalled, maintained, and o ng areas	ciean;	
48		OUT KN/A	ΠN/O	Personal cle	is: properly used and stored	63	ZIN DOL		Adequate ventilation	n and lighting; designated	Lorono	and.
49		□OUT 図N/A			its and vegetables	$\vdash$					i aleas u	iseu
	_			per Use of		64	OIN DOL	JI 🗷 N/A	Existing Equipment	and Facilities		
50	□IN	□OUT 図N/A	□N/O	In-use utens	sils: properly stored				Administrat	ive	1113	
51		OUT 🗷 N/A		Utensils, eq	uipment and linens: properly stored,	65	<b>⊠IN</b> □OI	JT □N/A	901:3-4 OAC			
52	<b>⊠</b> IN	□OUT □N/A			single-service articles: properly	66		IT WAI/A	3701-21 OAC			_
53		OUT 🗷 N/A	□N/O		ant, cloth, and latex glove use			JI <u>M</u> IN/A	3701-21 OAC			
	-17		-1,5		Observations and C	orre	ctive Acti	ons	The second second			TAV)
				Mark "X" in a	ppropriate box for COS and R: COS = co	rrecte	d on-site duri	ng inspecti	on R = repeat viola	ation		
Ite	m No.	Code Section	Pric	ority Level	Comment						cos	R
		Comment/ Obs			Cold Food Machine = <41 F (food) Good!							
					Frozen Food Machine = -4 F (air) Good!							
Health Locks = OK												
	54	3717-1-04.4(A)		NC	Equipment - good repair and proper adjus	tment.						
					Wire shelving in cold food machine is rust	ing. P	ease replace	to ensure	cleanability.			
								<u> </u>				7

Person in Charge		Date 12/09/2024
	Licensor: Sidney-Shelby County Health De	epartment

_		Authority. Onapte	515 57 17 al	11u 31	13 Onic	1161	iseu Cou	<u> </u>		
	me of facility EX PACKAGING	PLANT 2 MICRO MARKET C	Check one	<b>¥</b> R	FE		ense Numbe 2024127	er	Date 12/0	09/2024
1 .	dress 600 CAMPBELL F	OAD	City/State/Zi	-						
Lic	cense holder		Inspection T	Inspection Time Travel Time				Category/Descriptive		
A۱	/I FOODSYSTEMS		30		5			COMMERCIA	AL CLA	SS 1 <25,000 SQ. FT.
Ту	pe of inspection (cl	eck all that apply)	-				Follow-up	date (if requi	red)	Water sample date/result
×	Standard	al Control Point (FSO) Process Review (RF	E) 🔲 Variand	e Revi	w Follo	w Up				(if required)
	Foodborne 30 D	ay Complaint Pre-licensing Cons	ultation				11			11
Ε		FOODBORNE II L NEGO	DIOK EAO	<b>TOD</b> (		ا الخالا				·
	Made designated as-	FOODBORNE ILLNESS				16/4 - 11/2 - 1	46.4			
_	iviark designated cor	npliance status (IN, OUT, N/O, N/A) for each numb	ered item: IN	i = in cc	mpliance C	)				ved N/A = not applicable
		Compliance Status		4 6	- 00 that 50 th			mpliance Sta		Start . And supplement to the start of the s
		Supervision		4 1	1			trolled for S	afety	Food (TCS food)
1	□IN □OUT 🗷	periornis duties	wiedge, and		3 □ IN I			ate marking and	oqsib t	sition
2	□IN □OUT 🗷	N/A Certified Food Protection Manager			₄ □ IN I			a public health	control	: procedures & records
		Employee Health			▼N/A	☐ N/O				- procedures a records
3	□IN □OUT 🗵	Management, food employees and conditional knowledge, responsibilities and reporting	al employees;	I P			-	sumer Advis	огу	
4	□IN □OUT 🗷			] 2	5 N I	_IOUT	Consume	er advisory prov	/ided fo	or raw or undercooked foods
5	□IN □OUT 🗷	N/A Procedures for responding to vomiting and di	arrheal events				Highly Sus	ceptible Po	pulati	ons
		Good Hygienic Practices			6 □ IN I	TUO	Pasteuriz	ed foods used:	probib	ited foods not offered
6	□IN □OUT 🗵	N/O Proper eating, tasting, drinking, or tobacco us	se	] [	<b>⊠</b> N/A			7.0		nica loods not oncied
7	□IN □OUT 🗷	N/O No discharge from eyes, nose, and mouth			I	7		Chemical		
		reventing Contamination by Hands		2	7 IN I	_ OUT	Food add	ditives: approve	d and	properly used
8		N/O Hands clean and properly washed		4 5	8 × IN I	] OUT	Tavia aut		معامل باد	406 - d - 4 - 4 - 4 - 4 - 4
9	□IN □OUT ■N/A □N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved		° N/A		TOXIC Sui			ntified, stored, used
10		I/A Adequate handwashing facilities supplied & a	accessible	1 F	O IN I	0.40.40	Manual Samuel Samuel St.	with Approx	1 111	
		Approved Source		2	9 <b>×</b> N/A	7001		ed processes, a		gen Packaging, other CCP plan
11	⊠IN □OUT	Food obtained from approved source			TIN I	JOUT				
12	□IN □OUT □N/A 🗷 N/O	Food received at proper temperature			<sup>™</sup> N/A I	□ N/O	Special F	(equirements: F	-resh J	luice Production
13	<b>⊠IN</b> □OUT	Food in good condition, safe, and unadultera	ted	] [3	1 N N N/A			Requirements: I	Heat Tr	reatment Dispensing Freezers
14	□IN □OUT ■N/A □N/O	Required records available: shellstock tags, p destruction	parasite	3	2 ☐ IN   ☑N/A		I Special 6	Requirements: (	Custom	Processing
		Protection from Contamination			ПМ					
15	IN □OUT □N/A □ N/O	Food separated and protected			S N/A ∣	□ N/O	Special r			ater Machine Criteria
16	☑IN □OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	j		4 IN I			Requirements: /	Acidifie	d White Rice Preparation
17	<b>⊠</b> IN □OUT	Proper disposition of returned, previously ser reconditioned, and unsafe food	ved,		5 IN I	OUT	Critical C	ontrol Point Ins	pection	n
	Time/Temper	ature Controlled for Safety Food (TCS fo	od)				Process	Review		
18	□IN □OUT ☑N/A □N/O	Proper cooking time and temperatures		]  -	IN I	□ OUT				
19	□IN □OUT	Proper reheating procedures for hot holding			7 <b>⊠</b> N/A		Variance			
20	□IN □OUT ☑N/A □ N/O	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.						and employee behaviors tributing factors to
21	□IN □OUT ■N/A □N/O	Proper hot holding temperatures			Public he	ealth is			ol mea	sures to prevent
22	IXIN DOUT D	N/A Proper cold holding temperatures					2ywr y r			

	lame of Facility VEX PACKAGING PLANT 2 MICRO MARKET C							Type of Ir	spection	Date 12/09/2024		
	100				GOOD RETAI	L PI	RACTICE	S				
140		Good Retail P	ractice	es are preve	entative measures to control the introd	luctio	n of patho	gens, che	micals, and physic	al objects into foods.		
IVIA	iik de	signated compliant		afe Food a	N/O, N/A) for each numbered item: IN = i	in cor	npliance Ot				icable	
38 [	TIN	FIGURE WAY			eggs used where required	Utensils, Equipment and Vending						
	_	OUT N/A	_114/0		ce from approved source	54	I 54 I IXIINI I I OUI I		Food and nonfood-contact surfaces cleanable, proj designed, constructed, and used			rly
		1	Food	Temperat	ure Control	55		OLIT GENI/A	Warewashing faciliti	es: installed, maintained,		
40 [	42 15 1		ا میرو	Proper cooli	ng methods used; adequate equipment	ment			used; test strips			
		OUT N/A		for temperat	ure control	56	⊠IN □	DUT	Nonfood-contact sur			
41 [	□IN	OUT N/A	□N/O	Plant food p	roperly cooked for hot holding				Physical Facili	ties		
42 [	□IN	OUT N/A	□N/O	Approved th	awing methods used	57		DUT <b>X</b> N/A	Hot and cold water a	available; adequate pressi	ıre	
43 [	×IN	□OUT □N/A			ers provided and accurate	58		OUT	Plumbing installed;	proper backflow devices		
			F	ood Identi				V/O				
44 [	× IN	ООТ			ly labeled; original container	59		HIT EN/A	Sewage and waste	water properly disposed		_
Prevention of Food Contan							60 IN OUT EN/A Toilet facilities: properly constructed, supplied					
45 [				openings pro	ents, and animals not present/outer otected	61		UT \B\/A				_
46 [	× IN	□OUT		Contaminati	Contamination prevented during food preparation, storage & display					perly disposed; facilities m stalled, maintained, and cl		90
47	ΠIN	□OUT ⋈ N/A		Personal cle			□N/A□I		dogs in outdoor dini		,	
48 [	□IN	OUT N/A	□N/O	Wiping cloth	s: properly used and stored	63	⊠IN □0	UT	Adequate ventilation	n and lighting; designated areas used		sed
49 [	□IN	OUT N/A	□N/O	Washing fru	its and vegetables	64		UT 🗷 N/A	Existing Equipment and Facilities			
			Рго	per Use of	Utensils	07		701 E314//	Existing Equipment	and racinities		
50 [	□IN	OUT N/A	JN/O	In-use utens	ils: properly stored				Administrat	ive		
51 [	□IN	□OUT <b>⊠</b> N/A		Utensils, eq dried, handle	uipment and linens: properly stored, ed	65	MIN 🗆	UT □N/A	901:3-4 OAC			
52 [	×IN	OUT N/A		Single-use/s	ingle-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							
				Mark "Y" in a	Observations and Coppropriate box for COS and R: COS = co				on R = repeat viola	Alan		
Item	No	Code Section		rity Level	Comment	Tecle	u on-site dui	ing inspect	on K – repeat viola	HUOTI	cos	Б
	Comment/ Obs Cold Food Machine = < 41 F (food) Good!										÷	
	Health Lock = OK									-	-	
5	58 3717-1-05.1(J)			С	Backflow prevention device - when require	d.						
NE ASSE 4000 hours				maah	ina Blacca :	natall nar la	nal plumbina ramidatio					
			1		No ASSE 1022 backflow on Flavia coffee	macn	ine. Pleasé i	nstall per lo	cai piumping regulation	ons.		

Person in Charge				Date 12/09/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	1	censor: idney-Shelby County Health De	partment

# State of Ohio Food Inspection Report

			Authority: Chapte	rs 3/1/ and	3/1	5 Onio i	Revis	sed Code	Э			
	me of fa EX PA		ANT 1 MICRO MARKET C	Check one	RF	E	ı	n <b>se Numb</b> e 024128		Date //	12-9-24	
	dress 6 S. S	TOLLE AVEN	UE	City/State/Zip C SIDNEY OH	•							
	ense h	older SYSTEMS		Inspection Time	me Travel Time Category/Descriptive COMMERCIAL CLASS 1 <25,000 SQ. FT.							
Туј	pe of in	spection (checl	call that apply)	-				Follow-up	date (if requi	red)	Water sample date/result	
		rd □ Critical 0 rne □ 30 Day	Control Point (FSO) Process Review (RFE		Review	Follow	Up	11			(if required) / /	
=												
			FOODBORNE ILLNESS			1 1 1 1 1 1 1 W.						
'	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						npliance Sta			
			Supervision					ature Con	trolled for S	afety	Food (TCS food)	
1	□IN	OUT MN/A	Person in charge present, demonstrates know performs duties	ledge, and	23	□ IN □ ■ N/A □		Proper da	te marking and	dispos	sition	
2	□IN	□OUT <b>⊠</b> N/A	Certified Food Protection Manager		24			Time as a	nublic health	control:	procedures & records	
			Employee Health			IXIN/A □	N/O					
3	□IN	□OUT <b>⊠</b> N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;				Cons	umer Advis	ory		
4	□iN	□OUT ※N/A			25	□ IN □ ☑N/A	OUT	Consume	r advisory prov	ided for	r raw or undercooked foods	
5	□IN	□OUT <b>※</b> N/A	Procedures for responding to vomiting and dia	rrheal events			Н	lighly Sus	ceptible Po	pulatio	ons	
			Good Hygienic Practices		26	□ IN □	OUT	Pasteurize	ad foods used:	prohibi	ited foods not offered	
6	□IN	□OUT <b>⊠</b> N/O	Proper eating, tasting, drinking, or tobacco use	9	20	<b>⊠</b> N/A		T asteurize			Lied 1000s flot offered	
7	□IN	□OUT ☑N/O	No discharge from eyes, nose, and mouth		17.5				Chemical			
	THE R	Prev	enting Contamination by Hands		27	□ IN □ ⊠ N/A	OUT	Food add	itives: approve	d and p	properly used	
8	□IN	□OUT <b>⊠</b> N/O	Hands clean and properly washed			X IN		1		_		
9		□OUT □N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved	Toxic substances properly identified, stored, used  Conformance with Approved Procedures							
10	_	OUT N/A	Adequate handwashing facilities supplied & ad	ressible		G E		The same trans	Secretary Control of the	W. C. Carlotte	Species of the second	
Ť			Approved Source	300001310	29	□ IN □ N/A	1001				gen Packaging, other	
11	<b>≭</b> IN	DOUT	Food obtained from approved source		specialized processes, and HACCP plan					COP plati		
12	□IN	□OUT ☑ N/O	Food received at proper temperature		30	⊠N/A □		Special R	equirements: F	Fresh Ju	uice Production	
13	<b>⊠</b> 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 □ 図N/A □		Special R	equirements: (	Sustom	Processing	
		Pro	otection from Contamination			□ IN □	lout	1.				
15	⊠IN □N/A	OUT N/O	Food separated and protected		33	⊠N/A □	N/O				ater Machine Criteria	
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ ⊠N/A □		Criteria	equirements: A	Acidinec	d White Rice Preparation	
17	<b>⊠</b> IN	□о∪т	Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	35	□ IN □ IN □	OUT	Critical Co	ontrol Point Ins	pection	1	
	Tin	ne/Temperatu	re Controlled for Safety Food (TCS foo	od)	36		OUT	Process F	Review			
18		OUT N/O	Proper cooking time and temperatures		37	⊠N/A □ IN □	OUT					
19	□IN	□OUT □N/O	Proper reheating procedures for hot holding		31	<b>⊠</b> N/A		Variance				
20	□IN	OUT N/O	Proper cooling time and temperatures		th	nat are ide	entified	as the mo			and employee behaviors ributing factors to	
21		□OUT □N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.						sures to prevent	
22			Draper sold holding temperatures		Π"	-cabonie	633	, or injury.				

	ame of Facility							Type of Inspection Date				
IV	VEX PACKAGING PLANT 1 MICRO MARKET C							stan	dad	11 12-9-24		
		A 9.5	TE	- 171	GOOD RETAI	L PF	RACTICES	S				
		Good Retail Pra	ctice	es are preve	entative measures to control the introd	ductio	on of patho	gens, che	micals, and physic	al objects into foods.		
	/lark de	signated compliance	statu	ıs (IN, OUT,	N/O, N/A) for each numbered item: IN =	in cor	npliance OU	IT= not in c	ompliance N/O = not	observed N/A = not appli	icable	
				afe Food a		Utensils, Equipment and Vending						
38			N/O	Pasteurized	eggs used where required	54			Food and nonfood-contact surfaces cleanable,			rly
39	□IN	□OUT ເN/A			ce from approved source				designed, constructe			
			Food		ure Control	55 IN OUT EN/A Warewashing facilities: installed, maintaine used; test strips						
40	<b>⊠</b> IN	□OUT □N/A □	N/O	Proper cooli for temperat	ng methods used; adequate equipment ure control	56			Nonfood-contact su	rfaces clean		-
41	□IN	OUT N/A	N/O	Plant food p	roperly cooked for hot holding			1-8(1)	Physical Facili	ties		
42	□IN	OUT 🗷 N/A	N/O	Approved th	awing methods used	57	□IN □O	UT 🗷 N/A	Hot and cold water a	available; adequate pressu	re	
43	⊠IN	□OUT □N/A		Thermomete	ers provided and accurate	58	□ін □с	DUT	Plumbing installed;	proper backflow devices		
Food Identification						<b>⊠</b> N/A□N	1/0					
44 NIN OUT Food properly labeled; original container								LIT ENIA	Courses and waste	version successive allows and a		_
		Preven	tion		ontamination	59				water properly disposed		_
45	⊠IN	□OUT		Insects, rode openings pro	ents, and animals not present/outer	60				erly constructed, supplied,		_
46	I¥INI	□о∪т			on prevented during food preparation,	61				perly disposed; facilities ma		ed ——
_		□OUT ☑ N/A		storage & di		62			Physical facilities installed, maintained, and cle dogs in outdoor dining areas		ean;	
47 48		□OUT 図N/A	N/O	Personal cle	eanliness us: properly used and stored	63			Adequate ventilation and lighting; designated areas			_
49	-	OUT N/A			its and vegetables	-				on and lighting; designated areas used		
				per Use of		64	□IN □OUT 図N/A		Existing Equipment and Facilities			
50	ΠiN	OUT 🗷 N/A	N/O	In-use utens	ils: properly stored	To			Administrat	ive	Jal.	
51		□OUT 図N/A			uipment and linens: properly stored,	65	⊠IN □O	UT <b>N</b> /A	901:3-4 OAC			
52	<b>⊠</b> 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							
				Mark "X" in a	Observations and Coppropriate box for COS and R: COS = co				on R = repeat viola	ation		
Ite	m No.	Code Section		rity Level	Comment				It ioposition		cos	R
		Comment/ Obs			Cold Food Machine = 35 F (air) Good!							
Health Lock = OK												
Satisfactory at time of inspection.												
		The state of the s										

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

#### State of Ohio Food Inspection Report

			Authority: Chapte	rs 3/1/ a	nd 37	5 Ohio	Revi	sed Cod	е		
	me of fa		SSORS-SIDNEY MKT C	Check one FSO	<b>⊠</b> RF	E		ense Number Dat 2024129 12			9/2024
11 '	dress I1 E. R	USSELL ROA	D	City/State/Zi	-	65					
	ense h	older SYSTEMS		Inspection 1	ime	Ime         Travel Time         Category/Descriptive           5         COMMERCIAL CLASS 1 <25,000 SQ. F					
Tv	pe of in	spection (check	all that apply)					Follow-ur	date (if requi		Water sample date/result
1		-	control Point (FSO) Process Review (RFE	) $\Pi$ Varian	e Revie	v <b>П</b> Follov	v Up		o data (ii roqui	,	(if required)
1 -		rne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu			_		11			11
Ξ											
		Shirt -	FOODBORNE ILLNESS	RISK FAC	TORS	AND PU	BLIC	HEALTH	INTERVE	NTIO	NS
	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	red item: IN	l = in cor	npliance O	UT = no	ot in complia	ance N/O = not	t observ	ved N/A = not applicable
			Compliance Status					Cor	mpliance Sta	atus	
		Jan Paller Fall	Supervision	Z 54 1		Time/Te	mper	ature Con	trolled for S	afety	Food (TCS food)
1	□IN	□OUT 図N/A	Person in charge present, demonstrates know performs duties	ledge, and	23	□ IN □		Proper da	ate marking and	d dispos	sition
2	□IN	□OUT ※N/A	Certified Food Protection Manager		24	O IN C		Time as a	a public boolth	oontrol.	
			Employee Health		24	<b>⊠</b> N/A □		Time as a	a public nealth	control:	procedures & records
3	DIN	□OUT ⊠N/A	Management, food employees and conditional	employees;				Cons	umer Advis	ory	
4		□OUT 図N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25	□ IN □ 図N/A	]OUT	Consume	er advisory prov	ided fo	r raw or undercooked foods
5	□IN	□OUT ☒N/A	Procedures for responding to vomiting and dia	rrheal events	1		F	lighly Sus	ceptible Po	pulation	ons
			Good Hygienic Practices		26	□ IN □	OUT	D			4-16-1-46-1
6	□IN	OUT N/O	Proper eating, tasting, drinking, or tobacco use	1	7 [29	<b>⊠</b> N/A		Pasteuriz	ea tooas usea;	; pronibi	ted foods not offered
7	□IN	□OUT ⊠N/O	No discharge from eyes, nose, and mouth				e .11.		Chemical		
		Preve	enting 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		1 H	TEL IN T	LOUT				
9	ı —	□OUT □N/O	No bare hand contact with ready-to-eat foods of alternate method properly followed	or approved	28	N/A	- 1992				tified, stored, used
10	_	OUT N/A	Adequate handwashing facilities supplied & ac	cessible	1 📙		P P	1	with Approv		
			Approved Source		29	□ IN □ ■ N/A	1001		ice with Reducted ad processes, a		gen Packaging, other
11	<b>⊠</b> IN	□о∪т	Food obtained from approved source			D IN E	TOUT				
12	1-	OUT  N/O	Food received at proper temperature		30	<b>≥</b> N/A □	N/O	Special R	Requirements: I	Fresh Ju	uice Production
13	<b>⊠</b> IN	□о∪т	Food in good condition, safe, and unadulterate		31	□ IN □ ⊠N/A □	N/O	Special R	Requirements: I	Heat Tre	eatment Dispensing Freezers
14		□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □		Special R	Requirements:	Custom	Processing
			tection from Contamination			□ IN □	OUT	0	Na. 1 1	B II ***	
15	□N/A	OUT N/O	Food separated and protected		33	⊠N/A □	N/O	<u> </u>			ater Machine Criteria  d White Rice Preparation
16		OUT N/O	Food-contact surfaces: cleaned and sanitized		34	<b>⊠</b> N/A □	N/O	Criteria	requirements.	Acidine	a vvilite rice Preparation
17	<b>⊠</b> IN	□о∪т	Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	35	□ IN □	OUT	Critical C	ontrol Point Ins	spection	
	Tin	ne/Temperatu	re Controlled for Safety Food (TCS foo	d)	36		TUO	Process I	Review		
18	_	□ OUT □ N/O	Proper cooking time and temperatures		37	N/A □ IN □	OUT	Variance			
19	□IN	□OUT □ N/O	Proper reheating procedures for hot holding			<b>⊠</b> N/A		variance			
20	ПIN	OUT N/O	Proper cooling time and temperatures		t		entifie	d as the m			and employee behaviors ributing factors to
21		□OUT □N/O	Proper hot holding temperatures		11	Public he	alth ir	-	ns are contro	ol meas	sures to prevent
22	<b>⊠</b> IN	OUT N/A	Proper cold holding temperatures			. ,		y.			

	me of Facility ROI GAS COMPRESSORS-SIDNEY MKT C							Type of Inspection			Date	
LE	ROIG	SAS COMPRE	SSORS	-SIDNEY N	IRTC		sta			12/09/2024	12/09/2024	
	11.0				GOOD RETAI						11.7	
	lark de	Good Retail	Practic	es are preve	entative measures to control the introd N/O, N/A) for each numbered item: IN =	ductio	on of pathog	ens, che	micals, and physic	cal objects into foods.	P L I -	
ı.	iai k uc	signated compile		afe Food a		III COII	ipilatice OU		ils, Equipment ar		licable	
38	□IN	□OUT 🗷 N/A	□N/O	Pasteurized	eggs used where required	Food and nonfood-contact surfaces cleanab					. prope	erly
39		OUT N/A			ce from approved source	54			designed, construct		, p p -	,
		KI I SET	Food	d Temperat	ture Control	55	□IN □OL	JT 🗷 N/A		ies: installed, maintained,		
40	E IN	□OUT □N/A	Пило		ng methods used; adequate equipment			used; test strips			_	
_				for temperat		56	⊠IN □ OI	UT	Nonfood-contact sur		_	
41	_	OUT N/A			roperly cooked for hot holding	57	□IN □OL	IT WN/A	Physical Facili	available; adequate pressi	100	
42		OUT N/A	□N/U		awing methods used	-					ıre	_
43	XIN	OUT N/A			ers provided and accurate	58	□IN ⊠O	UT	Plumbing installed;	proper backflow devices		
44	₩ IN	Пошт		Food Identi			□N/A□N/	0				
Ä	44 SIN OUT Food properly labeled; original container  Prevention of Food Contamination					59	□IN □OU	IT 🗷 N/A	Sewage and waste	water properly disposed		
45	₩ IN	ООТ		Insects, rode	ents, and animals not present/outer	60 □IN □OUT ☒N/A Toi			Toilet facilities: prop	erly constructed, supplied	, clean	ed
				openings pr		61	<b>⊠</b> IN □OU	JT □N/A	Garbage/refuse pro	perly disposed; facilities m	aintain	ed
46		ООТ		storage & di	on prevented during food preparation, splay	62	⊠IN □OI		Physical facilities in	stalled, maintained, and cl	ean;	
47		OUT N/A	_	Personal cle		$\vdash$	□N/A □N/		dogs in outdoor dini			
48		OUT N/A			ns; properly used and stored	63	⊠IN □OU	JΤ	Adequate ventilation	n and lighting; designated	areas ı	ısed
49	ПІИ	OUT 🗷 N/A		per Use of	lits and vegetables	64	DIN DOU	JT ⊠N/A	Existing Equipment	and Facilities		
50	DIN	OUT 🗷 N/A			sils: properly stored			25.00	Administrat	ive	12.7	
			LIN/O		uipment and linens: properly stored,	65	⊠IN □OU	IT DN/A	901:3-4 OAC			
51	□IN	OUT N/A		dried, handl	ed	03		,, CIN/Y	901.3-4 OAC			
52	<b>⊠</b> IN	□OUT □N/A		Single-use/s stored, used	single-service articles: properly	66		JT <b>⊠</b> N/A	3701-21 OAC			
53	□IN	OUT N/A	□N/O	Slash-resist	ant, cloth, and latex glove use							
	H		- 18	Mark "X" in a	Observations and Coppropriate box for COS and R: COS = co			والمتحادث	on R = repeat viola	ation	-	
Ite	n No.	Code Section	Pric	ority Level	Comment						cos	R
		Comment/ Obs			Cold Food Machine = <41 F (food) Good!							
					Frozen Food Machine = OK							
			4		Health locks = OK							
	58 3717-1-05.1(J) C Backflow prevention device - when requ			ed.								
No ASSE 1022 backflow preventer on Flavi					via ma	chine. Please	e install pe	r local plumbing regu	lations.			
					-						-	-

Person in Charge			Date 12/09/2024
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	<b>Licensor:</b> Sidney-Shelby County Health De	epartment

#### **Rusty Schwepe**

From:

Timothy Miller < TMiller@miamicountyhealth.net >

Sent:

Thursday, January 3, 2019 9:12 AM

To:

Rusty Schwepe

Subject:

**RE: Backflow Question** 

Nope, need ASSE 1022



Tim Miller, CPI

Miami County Public Health **Environmental Health Division** 510 W. Water St. Suite 130 Troy, OH 45373-2985 Phone; (937)573-3547

Fax; (937)573-3502

www.miamicountyhealth.net tmiller@miamicountyhealth.net

From: Rusty Schwepe [mailto:Rusty.Schwepe@shelbycountyhealthdept.org]

Sent: Wednesday, January 02, 2019 11:56 AM

To: Timothy Miller <TMiller@miamicountyhealth.net>

Cc: Jay Stammen < Jay. Stammen@shelbycountyhealthdept.org>

**Subject:** Backflow Question

Hi Tim,

Would the attached specs and info negate the need for an inline 1022 on the water line going to a coffee maker? Thanks!

Rusty Schwepe, R.S.

Sidney-Shelby County Health Department

From: scdh konica@shelbycountyhealthdept.org [mailto:scdh konica@shelbycountyhealthdept.org]

Sent: Wednesday, January 02, 2019 12:02 PM

To: Rusty Schwepe

Subject: Message from KM\_C454e