| | | | Authority: Chapte | rs 3717 an | u 37 | oino ci | Kevi | sea Coa | е | | |
|-----|-------------------|-----------------------|--|----------------------------|-------------|-------------------------|------------|-----------------------|-------------------------------|-----------------------|--|
| 1 | me of fa MERIC | - | NSPORTATION MICROMKT | Check one FSO | x RF | E | Lice 20 | nse Numbe | 62 | Date 01/3 | 0/2025 |
| 11 | dress 501 MI | CHIGAN STRE | ET | City/State/Zip SIDNEY O | | 65 | IV. | | | | |
| | cense h AUMEE | older VALLEY GROUP | | Inspection Ti | me | Travel T | ime | | Category/D | | re SS 1 <25,000 SQ. FT. |
| Τv | pe of in | spection (check | (all that apply) | | | | | Follow-ur | date (if req | | Water sample date/result |
| 1 " | | | Control Point (FSO) Process Review (RFE |) | Revie | v []Follov | ı Un | | oute (ii req | un cu, | (if required) |
| | Foodbo | me 🔲 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consu | | | | - op | 11 | | | 11 |
| Ξ | | | | | | | | | | | |
| | | 10.5 (10.5 | FOODBORNE ILLNESS | | 1 55.4 | 0.9.4 | | 1.4 | | | |
| | Mark de | esignated complia | ance status (IN, OUT, N/O, N/A) for each number | ered item: IN = | in con | npliance O | UT = no | ot in complia | nce N/O = n | ot observ | ed N/A = not applicable |
| | | | Compliance Status | | | | | Cor | npliance S | tatus | |
| | 11770 | | Supervision | | | Time/Te | mper | ature Con | trolled for | Safety I | Food (TCS food) |
| 1 | Пім | □OUT ⊠ N/A | Person in charge present, demonstrates know performs duties | ledge, and | 23 | IN E | OUT | | te marking a | | |
| 2 | □IN | □OUT 図N/A | Certified Food Protection Manager | | 1 🗀 | O IN C | | | | | |
| | | | Employee Health | | 24 | ⊠N/A □ | | Time as a | public healtl | n control: | procedures & records |
| 3 | LIN | □OUT ☑N/A | Management, food employees and conditional | employees; | | | = 11 - | Cons | umer Advi | sory | |
| 4 | - | □OUT ⊠N/A | knowledge, responsibilities and reporting Proper use of restriction and exclusion | | 25 | IN D | OUT | Consume | r advisory pre | ovided for | raw or undercooked foods |
| 5 | DIN | □OUT 🗷 N/A | Procedures for responding to vomiting and dia | rrheal events | 1 🖃 | 1651.471 | ŀ | lighly Sus | ceptible P | onulatio | ne |
| | NAME: | | Good Hygienic Practices | | | □ IN □ | | - Contraction | | | |
| 6 | DIN | □OUT 図N/O | Proper eating, tasting, drinking, or tobacco use |) | 26 | IX N/A | | Pasteuriz | ed foods use | d; prohibit | ted foods not offered |
| 7 | _ | | No discharge from eyes, nose, and mouth | | | | | | Chemica | al | |
| | | | enting Contamination by Hands | | 27 | □ IN □ ⊠ N/A | OUT | Food add | itives: approv | ed and n | roperty used |
| 8 | □IN | | Hands clean and properly washed | | | + | | 1 000 000 | писо. аррго | — and p | Topeny used |
| 9 | □IN | □OUT □N/O | No bare hand contact with ready-to-eat foods of alternate method properly followed | or approved | 28 | ⊠ IN □ □N/A | | | | | iified, stored, used |
| 40 | _ | | | | | | Con | | with Appro | | and the same of th |
| 10 | LIN | □OUT ☑N/A | Adequate handwashing facilities supplied & ac Approved Source | cessible | 29 | | OUT | | | | en Packaging, other |
| 11 | ⊠ IN | □OUT | - 100 10 - 100 100 100 100 100 100 100 1 | ~ | - | IX N/A | | specialize | d processes, | and HAC | CCP plan |
| 12 | □IN | OUT | Food obtained from approved source Food received at proper temperature | | 30 | □ IN □ | | Special R | equirements: | Fresh Ju | ice Production |
| 13 | _ | I N/O □OUT | Food in good condition, safe, and unadulterate | ed . | 31 | □ IN □ 図N/A □ | OUT N/O | Special R | equirements | : Heat Tre | eatment Dispensing Freezers |
| | _ | OUT | Required records available: shellstock tags, pa | | 1 - | | | + - | _ | | |
| 14 | _ | . □N/O | destruction | | 32 | ⊠N/A □ | | Special R | equirements | Custom | Processing |
| | DC IN | OUT | | | 33 | | | Special R | equirements | : Bulk Wa | ter Machine Criteria |
| 15 | N/A | □001 □ N/O | Food separated and protected | | | IXN/A □ | | <u> </u> | | | |
| 16 | ⊠ IN | OUT N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ | | Special R Criteria | equirements | Acidified | White Rice Preparation |
| 17 | | □о∪т | Proper disposition of returned, previously server reconditioned, and unsafe food | ed, | 35 | □ IN □ ■ N/A | OUT | Critical Co | ontrol Point Ir | spection | |
| | Tin | ne/Temperatu | re Controlled for Safety Food (TCS foo | d) | 36 | | OUT | Process F | Peview | | |
| 18 | □IN | OUT | Proper gooking time and temperature | | | ⊠ N/A | | 1 1000331 | CVICW | | |
| Ľ | ⊠ N/A | . □ N/O | Proper cooking time and temperatures | | 37 | | OUT | Variance | | | |
| 19 | | □ OUT | Proper reheating procedures for hot holding | | | IX N/A | | | | | |
| | _ | . □ N/O | G protection for floring | | _ | lick Fort | | o food n | norotion == | ooties- | and amplement to the |
| 20 | | □OUT □N/O | Proper cooling time and temperatures | | tt | nat are ide oodborne | entified | d as the mo | paration pro ost significa | acuces a ant contr | and employee behaviors ibuting factors to |
| 21 | | □OUT □N/O | Proper hot holding temperatures | | F | ublic hea | alth in | | ns are cont | rol meas | sures to prevent |
| 22 | ⊠ IN | □OUT □N/A | Proper cold holding temperatures | | " | | | or anjury. | | | |

| | | acility AN TRIM TRAN | SPOF | RTATION M | IICROMKT | | | Type of I | nspection | Date 01/30/2025 | | |
|----------|-------------|-------------------------------------|---------------------|------------------------------|---|---------|----------------|---------------------------|--|---|---------|------|
| | | | | De la | GOOD RETAI | | | | | | 1, 17 | |
| N | lark de | Good Retail P signated compliand | ractice ce state | es are prev us (IN, OUT, | entative measures to control the introd N/O, N/A) for each numbered item: IN = | ductio | n of patho | gens, che JT= not in c | micals, and physic ompliance N/O = no | cal objects into foods. t observed N/A = not appl | icable | |
| | | | S | afe Food a | and Water | | | Utens | ils, Equipment a | nd Vending | | |
| 38 | | | N/O | Pasteurized | eggs used where required | 54 | ZIN 🗆 | OUT | | contact surfaces cleanable | , prope | rly |
| 39 | ⊠IN | OUT N/A | | Water and i | ce from approved source | L | | | designed, construct | | | |
| | | | Food | | ture Control | 55 | | N/A | Warewashing facilit used; test strips | ies: installed, maintained, | | |
| 40 | ⊠IN | □OUT □N/A □ | JN/O | Proper cool for temperate | ing methods used; adequate equipment | 56 | XIN D | NIT | Nonfood-contact su | rfaces clean | | _ |
| 41 | DIN | □OUT ⋈N/A [| JN/O | | properly cooked for hot holding | 30 | | 701 | Physical Facil | | N 1 | |
| 42 | | OUT N/A | | | nawing methods used | 57 | | IIT XN/A | | available; adequate pressu | IFO. | |
| 43 | _ | OUT N/A | 714/0 | | ers provided and accurate | | | | | | | _ |
| 43 | | LIOUI LIN/A | | ood Ident | | 58 | | | Plumbing installed; | proper backflow devices | | |
| 44 | IZ IN | OUT | | | rly labeled; original container | | | 1/0 | | | | |
| Ë | 20114 | | ntion | | ontamination | 59 | | UT 🗷 N/A | Sewage and waste | water properly disposed | | |
| 45 | ₩IN | DOUT | | Insects, rod | ents, and animals not present/outer | 60 | | UT 🗷 N/A | Toilet facilities: prop | perly constructed, supplied, | cleane | ed |
| | | | | openings pr | | 61 | ⊠IN □0 | UT □N/A | Garbage/refuse pro | perly disposed; facilities m | aintain | ed |
| 46 | ⊠IN | □OUT | | storage & d | ion prevented during food preparation, isplay | 62 | | | | stalled, maintained, and cle | ean; | |
| 47 | | □OUT 🗷 N/A | | Personal cl | eanliness | | | V/O | dogs in outdoor dini | ing areas | | |
| 48 | | OUT MN/A | | | ns: properly used and stored | 63 | ⊠ IN □0 | UT | Adequate ventilation | n and lighting; designated a | areas u | ısed |
| 49 | ПИ | OUT MN/A | | | its and vegetables | 64 | | UT 🗷 N/A | Existing Equipment | and Facilities | | |
| | | | | per Use of | | | | | Administrat | i | | _ |
| 50 | | OUT MN/A | N/O | | sils: properly stored | | | | | ive | | |
| 51 | □IN | □OUT ⊠N/A | | dried, hand | | 65 | ⊠IN □0 | UT N/A | 901:3-4 OAC | | | |
| 52 | ⊠ IN | □OUT □N/A | | stored, user | single-service articles: properly | 66 | | UT 🗷 N/A | 3701-21 OAC | | | |
| 53 | ПIN | □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 | | | | ion 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 (new) = -5 F (air) G | ood! | | | | | | |
| | | | | | HL (Cold Food) = OK | | | | | | | |
| _ | | | | | Unable to test frozen food HL; PIC will obt | | anual. | | | | | |
| | 58 | 3717-1-05.1(J) | | С | Backflow prevention device - when require | d. | | | | | | |
| | | | | | No 1022 backflow preventer on water lines | s. Plea | se provide. | *PIC will er | sure this is done. | | | |
| <u> </u> | | | | | | | | | | | | *1 |

| Person in Charge | | Date 01/30/2025 |
|--|--|--------------------|
| Environmental Health Specialist RUSTY SCHWEPE, REHS RS/SIT# 2993 | Licensor: Sidney-Shelby County Health D | epartment |

State of Ohio Food Inspection Report

| | | | | Authority: Chapte | rs 3717 and | d 37 | 15 Ohio | Revi | sed Code | е | | |
|-----|--------------|--------------|--------------|--|----------------------|-------------|---------------------------------------|----------------|------------------------|--|--------------|--|
| | me of fa | - | M WES | ST END-MICRO MARKET | Check one | ⊠ RI | Ē | 1 | nse Numbe | 121 A | Date 01/3 | 30/2025 |
| Adı | dress | | | | City/State/Zip | | | × | 0270 | (6) | 01/0 | |
| _ | | | N STRE | ET | SIDNEY OF | | 65 | | | | | |
| | ense h | | GROUP | | Inspection Tin 15 | ne | Travel T | ime | | Category/De COMMERCI/ | | ve SS 1 <25,000 SQ. FT. |
| Туј | oe of in | spection | n (check | all that apply) | | | | | Follow-up | date (if requ | | Water sample date/result |
| × | Standaı | d 🗆 | Critical C | Control Point (FSO) Process Review (RFE |) | Revie | w Follov | v Up | | • | | (if required) |
| | Foodbo | rne 🔲 3 | 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consu | Itation | | | | 11 | | | 11 |
| | | | | | | | V 40.5 W.Z. 10 | | | | | |
| | 1411- | _! | المحمد الم | FOODBORNE ILLNESS | | | Take City and a second | | | Commence of the Commence of th | | |
| ' | viark de | signated | compile | ance status (IN, OUT, N/O, N/A) for each number | ered item: IN = | in cor | npliance O | UT = no | | | | ved N/A = not applicable |
| | | | | Compliance Status | | | 2 / 40 VIE N | | | npliance St | | V |
| | | | | Supervision | | | T | | ature Con | trolled for S | Safety | Food (TCS food) |
| 1 | □IN | DOUT | ×N/A | Person in charge present, demonstrates know performs duties | ledge, and | 23 | IN C | | Proper da | te marking an | d dispo: | sition |
| 2 | □IN | OUT | ×N/A | Certified Food Protection Manager | | 24 | | | Time as a | public health | control: | procedures & records |
| | | | | Employee Health | | | IN/A □ | N/O | | | | procedures & records |
| 3 | □ім | □о∪т | ⊠ N/A | Management, food employees and conditional knowledge, responsibilities and reporting | employees; | | l in [| TOUT | | umer Advis | 118 | |
| _ | | | ⊠ N/A | | | 25 | ⊠N/A | | | | | r raw or undercooked foods |
| 5 | □IN | DOUT | | Procedures for responding to vomiting and dia | rrheal events | | | - 25 | lighly Sus | ceptible Po | pulati | ons |
| | | | | Good Hygienic Practices | | 26 | |]OUT | Pasteurize | ed foods used | ; prohibi | ited foods not offered |
| _ | | | | Proper eating, tasting, drinking, or tobacco use | • | - | xN/A | | | | | |
| 7 | Пи | LIOUT | | No discharge from eyes, nose, and mouth | | | | LOUT | 1 | Chemical | | |
| | | | | enting Contamination by Hands | | 27 | 図N/A | 1001 | Food add | itives: approve | ed and p | properly used |
| 9 | | 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 prope | erly iden | tified, stored, used |
| _ | ⋉ N/A | □N/O | | alternate method properly followed | | | | Conf | formance | with Appro | ved Pr | ocedures |
| 10 | □IN | □ OUT | ⋉ N/A | Adequate handwashing facilities supplied & ac | cessible | | | 1,211,31 | 170-00-00-00-00 | CROSS A COLUMN TO THE | | gen Packaging, other |
| | | | | Approved Source | | 29 | ≫ N/A | | | d processes, a | | |
| 11 | | OUT | | Food obtained from approved source | | 30 | | | Special R | equirements: | Fresh .lı | uice Production |
| 12 | | □OUT N/O | | Food received at proper temperature | | - | ZN/A C | | | | | disc i foddsion |
| 13 | | □о∪т | | Food in good condition, safe, and unadulterate | | 31 | □ IN □ ⊠N/A □ |] N/O | Special R | equirements: | Heat Tre | eatment Dispensing Freezers |
| 14 | | □OUT □N/O | | Required records available: shellstock tags, padestruction | arasite | 32 | I N □ IN III |] OUT] N/O | Special R | equirements: | Custom | Processing |
| | 1.45 | | Pro | tection from Contamination | | | Пиг | | | | | |
| 15 | | | | Food separated and protected | | 33 | N/A □ | N/O | | | | ater Machine Criteria |
| 16 | | OUT N/O | | Food-contact surfaces: cleaned and sanitized | | 34 | IN E | | Special Re Criteria | equirements: | Acidified | d White Rice Preparation |
| 17 | ⊠IN | □оит | | Proper disposition of returned, previously service reconditioned, and unsafe food | ed, | 35 | □ IN □ ☑N/A |]OUT | Critical Co | ontrol Point Ins | spection | ı |
| | Tim | e/Tem | peratu | re Controlled for Safety Food (TCS foo | d) | 36 | | OUT | Process F | Review | | |
| 18 | | OUT | | Proper cooking time and temperatures | | - | . □ IN □ |] OUT | | | | |
| 19 | □IN | OUT | | Proper reheating procedures for hot holding | | 37 | ⊠ N/A | | Variance | | | |
| 20 | □IN | OUT | | Proper cooling time and temperatures | | t | Risk Facto hat are ide oodborne | entified | as the mo | paration pra ost significar | ctices a | and employee behaviors ributing factors to |
| 21 | | OUT N/O | | Proper hot holding temperatures | | | | alth in | tervention | s are contro | ol meas | sures to prevent |
| 22 | ⊠ IN | □о∪т | □N/A | Proper cold holding temperatures | | | | | | | | |

| | Name of Facility AMERICAN TRIM WEST END-MICRO MARKET | | | | | | | Type of Ir | spection | Date 01/30/2025 | | |
|------|---|-------------------|------------|-------------------------------|---|--------|-----------------|-------------|---|--|----------|------|
| | - | | | | GOOD RETAI | l Di | ACTICES | | | | | |
| | | Good Retail | Practice | es are preve | entative measures to control the introd | | | | micals and physic | al objects into foods | | |
| M | ark de | signated complia | ance stati | ıs (IN, OUT, | N/O, N/A) for each numbered item: IN = | in con | npliance OU | T= not in c | ompliance N/O = not | observed N/A = not app | olicable | , |
| | | | S | afe Food a | and Water | | | Utens | ils, Equipment ar | nd Vending | | HE |
| 38 | □IN | OUT N/A | □N/O | Pasteurized | eggs used where required | 54 | ⊠ IN □OI | UT | | ontact surfaces cleanable | e, prope | erly |
| 39 | □IN | □OUT ⊠ N/A | | | ce from approved source | - | | - | designed, constructe | | | |
| | | | Food | | ture Control | 55 | | UT 🗷 N/A | Warewashing faciliti used: test strips | es: installed, maintained, | | |
| 40 | ⋉ IN | □OUT □N/A | □n/o | Proper cooli for temperat | ng methods used; adequate equipment ure control | 56 | ⊠IN □ O | UΤ | Nonfood-contact sur | rfaces clean | | - |
| 41 | □IN | □OUT 🗷 N/A | □N/O | Plant food p | roperly cooked for hot holding | | | | Physical Facili | ties | | 4.1 |
| 42 | □IN | □OUT ≥ N/A | □N/O | Approved th | awing methods used | 57 | | UT 🗷 N/A | Hot and cold water a | available; adequate press | ure | |
| 43 | ≭ IN | □OUT □N/A | | Thermomete | ers provided and accurate | 58 | | UT | Plumbing installed; | proper backflow devices | | |
| | | | F | ood Identi | fication | | ⊠N/A□N/ | /o | | | | |
| 44 | ¥IN | □out | | | ly labeled; original container | 59 | | | 0 | | | |
| | | Pre | vention | | ontamination | | DIN DOL | | | water properly disposed | | |
| 45 | ≭ IN | OUT | | Insects, rode openings pro | ents, and animals not present/outer | 60 | | | | erly constructed, supplied | , | - |
| 46 | E IN | □оит | | Contaminati | on prevented during food preparation, | 61 | NIN DO | | | perly disposed; facilities n | | ned |
| 47 | | OUT N/A | | storage & di Personal cle | | 62 | | | dogs in outdoor dini | stalled, maintained, and c ng areas | lean; | |
| _ | | OUT N/A | Пи/о | | is: properly used and stored | 63 | ZIN DOL | | Adequate ventilation | and lighting; designated | | |
| | | OUT N/A | | | its and vegetables | 1 | | | | | areas | usea |
| Г | 1 | | | per Use of | | 64 | □IN □OF | JI XIN/A | Existing Equipment | and Facilities | | |
| 50 | □iN | □OUT ⊠N/A | □N/O | In-use utens | sils: properly stored | | | | Administrati | ive | H | |
| 51 | □iN | OUT N/A | | Utensils, eq dried, handle | uipment and linens: properly stored, ed | 65 | ⊠ IN □OU | JT □N/A | 901:3-4 OAC | | | |
| 52 | ⊠ IN | □OUT □N/A | | Single-use/s stored, used | single-service articles: properly | 66 | | JT 🗷 N/A | 3701-21 OAC | | | - |
| 53 | □IN | □OUT 🗷 N/A | □N/O | Slash-resista | ant, cloth, and latex glove use | | | | | | | |
| | | | | Mark "Y" in a | Observations and Coppropriate box for COS and R: COS = co | | | | B | No. | | |
| Iter | n No. | Code Section | | rity Level | Comment | recte | a on-site durir | ng inspecti | on R = repeat viola | tion | 1000 | |
| | | Comment/ Obs | + | y Level | Cold Food Machine = <41 F (food) Good! | | | | | | cos | R |
| | | | | | HL= OK | | | | | | ' | |
| | | | | | Satisfactory at time of inspection. | | | | | | | |
| 2 | | | | - | | | | | | | - | |

| Person in Charge | | | Date 01/30/2025 |
|---|--------------|---|------------------------|
| Environmental Health Specialist RUSTY SCHWEPE, REHS | RS/SIT# 2993 | Licensor: Sidney-Shelby County Health De | epartment |

| | | ••• | Authority, Chapte | | 37 | 15 Onio | Kevi | sea Coa | e | | |
|-----|-------------------|-----------------------|--|-------------------------------|-------------|---|------------|------------------------|---------------------------------------|-----------------------|---|
| | me of f /IERIC | • | CORATIVE MICROMARKET | Check one | g RF | E | 3.25 | nse Numbe フンソメ | | Date 01/3 | 50/2025 |
| | dress i01 MI | CHIGAN STRE | EET | City/State/Zip C SIDNEY OH | | 65 | - | | | | |
| | ense h AUMEE | older VALLEY GROUF | | Inspection Time 15 | • | Travel Ti | ime | | Category/De | • | ve SS 1 <25,000 SQ. FT. |
| Ty | oe of in | spection (check | call that apply) | | | | | Follow-up | date (if requ | | |
| 1 | | | Control Point (FSO) Process Review (RFE |) Nariance B | evie | v DEoliow | l In | i ollow-up | uate (ii requ | irea) | Water sample date/result (if required) |
| l — | | ome 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consu | | | · Di ollow | Oρ | 11 | | | 11 |
| | | | | itation | _ | | | | | | |
| -3 | | | FOODBORNE ILLNESS | RISK FACTO | RS | AND PU | BLIC | HEALTH | INTERVE | NTIO | NS |
| | Mark de | esignated complia | ance status (IN, OUT, N/O, N/A) for each number | ered Item: IN = i | n con | npliance Ol | JT = no | ot in complia | nce N/O = no | t observ | red N/A = not applicable |
| | | | Compliance Status | | | | | | npliance St | | · · · · · · · · · · · · · · · · · · · |
| | | | Supervision | | | Time/Te | mper | ature Con | trolled for S | Safety I | Food (TCS food) |
| 1 | □IN | □OUT 🗷 N/A | Person in charge present, demonstrates know performs duties | ledge, and | 23 | | OUT | | te marking an | | |
| 2 | ПIN | □OUT ⊠ N/A | Certified Food Protection Manager | | - | ⊠N/A □ | | + | | | |
| 7.4 | | | Employee Health | | 24 | □ IN □ 図N/A □ | | Time as a | public health | control: | procedures & records |
| 3 | □IN | □OUT 図N/A | Management, food employees and conditional knowledge, responsibilities and reporting | employees; | | | | Cons | umer Advis | ory | |
| 4 | □IN | □OUT 図N/A | Proper use of restriction and exclusion | | 25 | □ IN □ ■ N/A | OUT | Consume | advisory prov | vided for | raw or undercooked foods |
| 5 | □IN | □OUT ⊠ N/A | Procedures for responding to vomiting and dia | rrheal events | | | Н | lighly Sus | ceptible Po | pulatio | ons |
| | | | Good Hygienic Practices | | | | | T | · · · · · · · · · · · · · · · · · · · | | |
| 6 | □IN | □OUT 図N/O | Proper eating, tasting, drinking, or tobacco use |) | 26 | IZN/A | | Pasteurize | ed foods used: | ; prohibit | ted foods not offered |
| 7 | □IN | OUT N/O | No discharge from eyes, nose, and mouth | | | | | | Chemical | | |
| | | Prev | enting Contamination by Hands | | 27 | | OUT | Food addi | tives: approve | ed 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 | or approved | 28 | ⊠ IN □ □N/A | | | | | ified, stored, used |
| 10 | | OUT N/A | Adequate handwashing facilities supplied & ac | | | | | | with Approv | age of the Con- | C |
| 10 | | LIOUT ENDA | Approved Source | cessible | 29 | | OUT | | | | еп Packaging, other |
| 11 | ⊠ IN | OUT | Food obtained from approved source | | \vdash | ⊠N/A | OUT | specialize | d processes, a | and HAC | CCP plan |
| 12 | □IN | OUT | Food received at proper temperature | | 30 | □ IN □ ⊠N/A □ | | Special Re | equirements: I | Fresh Ju | tice Production |
| 13 | | IZ N/O □OUT | Food in good condition, safe, and unadulterate | d | 31 | □ IN □ ■ N/A □ | OUT N/O | Special Re | equirements: I | Heat Tre | eatment Dispensing Freezers |
| 14 | | □OUT □N/O | Required records available: shellstock tags, pa | ırasite | 32 | □ IN □ | OUT | Special Re | equirements: (| Custom ' | Processing |
| | | | tection from Contamination | | - | | _ | | | | |
| 15 | ⊠IN □N/A | □OUT □ N/O | Food separated and protected | | 33 | □ IN □ ⊠N/A □ | | Special Re | equirements: E | 3ulk Wa | ter Machine Criteria |
| 16 | ⊠ IN | OUT N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ ⊠N/A □ | | Special Re Criteria | equirements: A | Acidified | White Rice Preparation |
| 17 | | □о∪т | Proper disposition of returned, previously serve reconditioned, and unsafe food | ed, | 35 | □ IN □ ☑N/A | OUT | Critical Co | ntrol Point Ins | spection | |
| | Tin | ne/Temperatu | re Controlled for Safety Food (TCS foo | d) | 36 | | OUT | Process R | eview | | |
| 18 | | □OUT □N/O | Proper cooking time and temperatures | | 37 | ⊠N/A | OUT | | | | |
| 19 | | □OUT □ N/O | Proper reheating procedures for hot holding | | H | ⊠ N/A | | Variance | | | |
| 20 | □IN | OUT N/O | Proper cooling time and temperatures | | th | i sk Facto nat are ide nodborne il | ntified | l as the mo | paration prac est significar | ctices a it contri | and employee behaviors ibuting factors to |
| 21 | | □OUT □N/O | Proper hot holding temperatures | | P | | lth in | tervention | s are contro | ol meas | ures to prevent |
| 22 | ×IN | □OUT □N/A | Proper cold holding temperatures | | | | | | | | |

| Name of Facility AMERICAN TRIM DECORATIVE MICROMARKET | | | | | Type of Inspection Date sta 01/30/2025 | | | | | | | |
|---|-------------|---------------------------------|-----------------------|------------------------------|---|-------------------|--|-------------------------|---|------------------------------|----------|------|
| | | | | VE IVIIORO | TO WILL I | - | | Sla | | 01/30/2025 | | |
| | 2.15 | | | | GOOD RETA | | | | | | | |
| N | /lark de | Good Retail signated complia | Practice ance stat | es are prevus (IN, OUT, | entative measures to control the intro N/O, N/A) for each numbered item: IN = | duction in cor | on of pathogen political particular of pathogen political particular of the particular of the pathogen particular of the pathogen particular of the pathogen particular of the pathogen | ens, che '= not in c | micals, and physicompliance N/O = not | al objects into foods. | olicable | |
| | | | | afe Food a | | | | | ils, Equipment ar | | JIIOGDIO | |
| 38 | □IN | OUT 🗷 N/A | □N/O | Pasteurized | eggs used where required | 54 | | | | contact surfaces cleanable | e, prope | erly |
| 39 | ⊠IN | □OUT □N/A | | Water and i | ce from approved source | 54 | ⊠IN □OU | ,, | designed, construct | | | |
| | | | Food | | ture Control | 55 | □IN □OU | IT 🗷 N/A | | ies: installed, maintained | | |
| 40 | ⊠ IN | □OUT □N/A | □N/O | Proper cool | ing methods used; adequate equipment | 56 | | | used; test strips Nonfood-contact sur | faces clean | | |
| 41 | □IN | □OUT 🗷 N/A | □N/O | Plant food p | properly cooked for hot holding | | | | Physical Facili | | | |
| 42 | □IN | □OUT ※N/A | □N/O | | nawing methods used | 57 | □IN □OU | IT 🗷 N/A | | available; adequate press | ure | |
| 43 | ⊠IN | OUT N/A | | Thermomet | ers provided and accurate | 58 | IN □ OU | JT | | proper backflow devices | | |
| | | | F | ood Identi | ification | | | | r ramoning motalica, | proper backnow devices | | |
| 44 | ⊠IN | □OUT | | Food proper | rly labeled; original container | | | | | | | |
| | | Prev | ention/ | of Food C | ontamination | 59 | | | | water properly disposed | | |
| 45 | ⊠ IN | □о∪т | | Insects, rode openings pr | ents, and animals not present/outer | 60 | | | | erly constructed, supplied | | |
| 40 | [EZILL | Поит | | | ion prevented during food preparation, | 61 | MIN DOU | | Garbage/refuse prop | perly disposed; facilities r | naintain | ied |
| 46 | | OUT | | storage & di | isplay | 62 | | | Physical facilities ins dogs in outdoor dini | stalled, maintained, and o | lean; | |
| 47 | _ | OUT N/A | | Personal cle | | - | □N/A□N/C | | | | | |
| 48 | | OUT N/A | | | ns: properly used and stored | 63 | NO □On. | Т | Adequate ventilation | n and lighting; designated | areas ı | used |
| 49 | | □OUT 図N/A | | washing fru | its and vegetables | 64 | □IN □OU | T 🗷 N/A | Existing Equipment | and Facilities | | |
| 50 | Пи | OUT 🗷 N/A | | | sils: properly stored | | | | Administrati | ivo | _ | |
| | | | LJN/O | | uipment and linens: properly stored, | - | | | | ive | - 17 | |
| 51 | □IN | OUT N/A | | dried, handle | ed | 65 | IN □OU | T ∐N/A | 901:3-4 OAC | | | |
| 52 | ⊠IN | □OUT □N/A | | Single-use/s stored, used | single-service articles: properly | 66 | | T 🗷 N/A | 3701-21 OAC | | | |
| 53 | □IN | OUT N/A | □N/O | Slash-resist | ant, cloth, and latex glove use | | | | | | | |
| | | | W. | | Observations and C | | | | | | | 1 |
| | H | | | | ppropriate box for COS and R: COS = co | rrecte | d on-site during | g inspection | on R = repeat viola | tion | | |
| Iter | n No. | Code Section | Pric | rity Level | Comment | | | | | | cos | R |
| | | Comment/ Obs | 1 | | Cold Food Machine = <41 F (food) Good! | | | | | | | |
| | | | | | HL= OK | | | | | | | |
| | | n | | | Satisfactory at time of inspection. | | | | | | | |
| | | | | | | | | | | | - | |

| Person in Charge | | | Date 01/30/2025 |
|-------------------------|------------|--|-----------------|
| RUSTY SCHWEPE, REHS RS/ | IOITI COCC | Licensor: Sidney-Shelby County Health De | epartment |

| | | | Authority: Chapte | | 3 37 | 15 Onio | Revi | sea Coae |) | | |
|----|---------------------|------------------------------|--|--|-------------|-------------------------------------|---------|------------------------|----------------------------|------------|--|
| Αľ | | - | ITE ROOM MICROMARKET | Check one FSO | X RF | E | | nse Number 242 | - | Date 01/3 | 80/2025 |
| 15 | | CHIGAN STRE | EET | City/State/Zip (SIDNEY OF | 453 | 65 | | | (| | |
| I | ense h UMEE | older VALLEY GROUF | | Inspection Tim 15 | 10 | Travel T | ime | | Category/De | | /e SS 1 <25,000 SQ. FT. |
| Ту | pe of in | spection (checl | k all that apply) | | | | | Follow-up | date (if requ | | Water sample date/result |
| × | Standa | rd Critical C | Control Point (FSO) Process Review (RFE |) Π Variance | Reviev | v П Follow | /Un | | uato (ii roqu | | (if required) |
| I | | rne 🔲 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consu | | | | | 11 | | | 11 |
| | | | | | | | | | | | |
| | | | FOODBORNE ILLNESS | RISK FACTO | ORS | AND PU | BLIC | HEALTH | INTERVE | NTIO | NS |
| | Mark de | signated compli | ance status (IN, OUT, N/O, N/A) for each numbe | red item: IN = | in con | pliance OI | JT = no | ot in complia | nce N/O = no | t observ | red N/A = not applicable |
| | | | Compliance Status | | | | | Con | npliance St | atus | |
| | | | Supervision | - 1 7 7 7 1 | | Time/Te | mper | ature Cont | rolled for S | Safety I | Food (TCS food) |
| 1 | □IN | □OUT ເN/A | Person in charge present, demonstrates know performs duties | ledge, and | 23 | IN I | OUT | | te marking an | | The second secon |
| 2 | □IN | □OUT 図N/A | Certified Food Protection Manager | | - | □ IN □ | | _ | | | |
| | | Ti-e i Tiin | Employee Health | | 24 | ⊠N/A □ | | Time as a | public health | control: | procedures & records |
| 3 | □ім | □OUT ⊠ 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 | Consumer | advisory prov | vided for | raw or undercooked foods |
| 5 | □IN | □OUT 🗷 N/A | Procedures for responding to vomiting and dia | rrheal events | | E-1.11.1 | Ĥ | liahly Sus | ceptible Po | pulatio | ons |
| | | La Tarilla | Good Hygienic Practices | The state of the s | | | _ | T T | | - | |
| 6 | □IN | OUT N/O | Proper eating, tasting, drinking, or tobacco use | | 26 | ⊠N/A | , | Pasteurize | d foods used | ; prohibit | ted foods not offered |
| 7 | | | No discharge from eyes, nose, and mouth | | | | | | Chemical | | |
| | | | enting Contamination by Hands | | 27 | | OUT | Food addi | tives: approve | ed and n | rapady used |
| 8 | □IN | | Hands clean and properly washed | | - | ⊠ N/A | | 1 ood addi | aves. approve | и апи р | Toperty used |
| 9 | □iN | OUT | No bare hand contact with ready-to-eat foods of | or approved | 28 | ⊠ IN □ □N/A | OUT | Toxic subs | stances prope | rly ident | ified, stored, used |
| | | □N/O | alternate method properly followed | | | | Conf | ormance v | with Appro | ved Pro | ocedures |
| 10 | □IN | OUT N/A | | cessible | 29 | | OUT | Compliano | e with Reduc | ed Oxyg | en Packaging, other |
| | Taral IA I | | Approved Source | | | X N/A | _ | specialized | d processes, a | and HAC | CCP plan |
| 11 | | □OUT | Food obtained from approved source | | 30 | | | Special Re | equirements: I | Fresh Ju | ice Production |
| 12 | | □OUT № N/O | Food received at proper temperature | | - | ⊠N/A □ | | | | | |
| 13 | ¥IN | □OUT | Food in good condition, safe, and unadulterate | d | 31 | □ IN □ ⊠N/A □ | N/O | Special Re | equirements: I | Heat Tre | eatment Dispensing Freezers |
| 14 | | □OUT □N/O | Required records available: shellstock tags, pa destruction | rasite | 32 | □ IN □ ⊠N/A □ | | Special Re | equirements: (| Custom | Processing |
| | Hell | | tection from Contamination | | | | | + | | - | |
| 15 | ⊠IN □n/a | □OUT □ N/O | Food separated and protected | | 33 | N/A | N/O | | | | ter Machine Criteria |
| 16 | ≭ IN | □OUT □ N/O | Food-contact surfaces: cleaned and sanitized | | 34 | IN D | | Special Re Criteria | equirements: / | Acidified | 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 | ntrol Point Ins | pection | |
| | Tim | e/Temperatu | re Controlled for Safety Food (TCS foo | d) | 36 | | OUT | Process R | eview. | | |
| 18 | | □OUT □N/O | Proper cooking time and temperatures | | | IX N/A □ IN □ | OUT | | | | |
| 19 | □IN | □OUT □N/O | Proper reheating procedures for hot holding | | 37 | ⊠ N/A | | Variance | | | |
| 20 | □IN ⊠ N/A | OUT N/O | Proper cooling time and temperatures | | th | isk Facto at are ide odbome i | ntified | l as the mo | eration pracest significar | otices a | and employee behaviors ibuting factors to |
| 21 | | □OUT □N/O | Proper hot holding temperatures | | P | | lth in | tervention | s are contro | ıl meas | sures to prevent |
| 22 | ⊠IN | □OUT □N/A | Proper cold holding temperatures | | | | | ,,. | | | |

| | ame of Facility MERICAN TRIM WHITE ROOM MICROMARKET | | | | | | | spection | Date | | | | | |
|------|---|--------------------------------|------------------------|-------------------------------|--|-----------|---------------|-----------------|----------------|--|---|----------|----------|----------|
| LAIV | IERIC | WIN TENIN AND | IIE KU | JW WICKO | IVIARREI | | | s | sta 01/30/2025 | | | | | _ |
| | | | W ID | 11.87 | GOOD RETA | | | | | (v. selbana) | | 17 | | |
| N | fark de | Good Retail signated compli | Practice ance state | es are prevo us (IN, OUT, | entative measures to control the intro N/O, N/A) for each numbered item: IN = | duc | ction | n of pathoger | ns, chei | micals, and physic | al objects into foods. | nlicable | | |
| | 1 | | | afe Food a | | | | | | ils, Equipment ar | | piloabic | | |
| 38 | □lN | □OUT ※ N/A | □N/O | Pasteurized | eggs used where required | ١, | 54 | | - 1 | Food and nonfood-c | ontact surfaces cleanabl | e, prope | erly | Ī |
| 39 | X IN | □OUT □N/A | | Water and is | ce from approved source | Ľ | 54 | TUO NI | | designed, constructe | | | _ | |
| | e je | | Food | l Temperat | ure Control | | 55 | □IN □OUT | Γ ⊠ N/A | | ies: installed, maintained | | | |
| 40 | ⊠ IN | □OUT □N/A | □n/o | Proper cooli for temperat | ng methods used; adequate equipment ure control | | 56 | ⊠IN □OU1 | T | used; test strips Nonfood-contact sur | rfaces clean | | _ | - |
| 41 | □IN | OUT N/A | □N/O | Plant food p | roperly cooked for hot holding | | | n ar | 8 1 4 | Physical Facili | ties | 414 | | i |
| 42 | □IN | OUT 🗷 N/A | □N/O | | awing methods used | | 57 | □IN □OUT | Γ ⊠ N/A | Hot and cold water a | available; adequate press | sure | | ٦ |
| 43 | ≭ IN | OUT N/A | | Thermomete | ers provided and accurate | | 58 | IN □ OUT | т | Plumbing installed; | proper backflow devices | | | ٦ |
| | | | F | ood Identi | fication | | | □N/A□N/O | , | | | | | |
| 44 | ⊠IN | OUT | | | ly labeled; original container | <u> -</u> | _ | | | Causas andt. | | | _ | \dashv |
| | | Pre | vention | | ontamination | H | - | | | | water properly disposed | | _ | 4 |
| 45 | ⊠IN | □ OUT | | Insects, rode openings pro | ents, and animals not present/outer otected | | \rightarrow | TUO NIE | | | erly constructed, supplie | | | 4 |
| 46 | ⊠IN | □out | | Contaminati | on prevented during food preparation, | H | _ | NIN DOU | | | perly disposed; facilities restalled, maintained, and o | | ed | \dashv |
| 47 | | □OUT ☑ N/A | | storage & di Personal cle | | ` | | | | dogs in outdoor dini | ng areas | iean; | | |
| 48 | | OUT KN/A | □N/O | | as: properly used and stored | 1 | 63 | ——— IN □OUT | | Adequate ventilation | n and lighting; designated | areas i | | 7 |
| 49 | | OUT 🗷 N/A | | | its and vegetables | H | + | | | | | aicas | 196 | 4 |
| | R H | THE STATE | Pro | per Use of | Utensils | Ľ | 04 | | ⊠N/A | Existing Equipment | and Facilities | | | |
| 50 | □IN | □OUT ⊠ N/A | □n/o | In-use utens | ils: properly stored | | | | | Administrati | ive | | | |
| 51 | □ім | □OUT ⊠ N/A | | Utensils, eq dried, handle | uipment and linens: properly stored, ed | 6 | 65 | ⊠IN □OUT | □N/A | 901:3-4 OAC | | | | |
| 52 | ⊠IN | □OUT □N/A | | Single-use/s stored, used | single-service articles: properly | 6 | 66 | □IN □OUT | ×N/A | 3701-21 OAC | | | | - |
| 53 | ΠİΖ | □OUT ※ N/A | □N/O | Slash-resist | ant, cloth, and latex glove use | L | _ | | | | | | _ | |
| | | | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = co | | | | | on R = repeat viola | ation | | | |
| Iter | n No. | Code Section | | rity Level | Comment | 51100 | 0100 | on one during | mapecu | on K - repeat viola | iuon | cos | Te | |
| | | Comment/ Obs | | | Cold Food Machine = <41 F (food) Good! | | | | | | | | Ē | _ |
| | | | | | HL= OK | | | | | | | | - | - |
| | | | | | Satisfactory at time of inspection. | | | | | | | | | |
| | | | | | | | | | | | | - | 4- | - |

| Person in Charge | Date 01/30/2025 |
|----------------------------------|--|
| RUSTY SCHWEPE, REHS RS/SIT# 2993 | Licensor: Sidney-Shelby County Health Department |

| | | | | - italioning: Onapio | | 14 01 | 10 011 | 10 1101 | rised Cou | C | | |
|-----|------------------|--------------|--------------|--|----------------------------|-------------|----------------------------|---------------------------------|-----------------------------|-----------------|------------|---|
| | me of f AMA F | | BAKER | RY ROOM MICROMARKET | Check one FSO | ≭ RI | License Number Date 202927 | | | | | |
| | dress 910 PF | ROGRE | SS WA | Y | City/State/Zip SIDNEY C | | | | | | | |
| Lic | cense h | older | | | Inspection Ti | me | Trave | el Time | | Category/D | escriptiv | VA |
| | | VALLEY | | | 30 | | 5 | | | COMMERC | IAL CLAS | SS 1 <25,000 SQ. FT. |
| _ | | _ | - | call that apply) | | | | | Follow-up | date (if req | uired) | Water sample date/result |
| | | | | Control Point (FSO) Process Review (RFE |) 🔲 Variance | e Revie | ν □Fo | llow Up | 1,. | | | (if required) |
| Ц | Foodbo | orne 🔲 | 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consu | Itation | | | | 1.1 | | | 11 |
| | | | | FOODBORNE ILLNESS | | | | | | | | |
| | Mark de | esignated | l complia | ance status (IN, OUT, N/O, N/A) for each number | red item: IN: | = in cor | npliance | OUT= | not in complia | nce N/O = n | ot observ | ved N/A = not applicable |
| | | | | Compliance Status | | П | | | | npliance S | | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, |
| Ħ | | St. | TE, | Supervision | | 1 | Time | Temne | | | | Food (TCS food) |
| 1 | ПІМ | □оυт | IVINI/A | Person in charge present, demonstrates know | ledge, and | 1 - | Пи | DOUT | - 1 | | | |
| 2 | | OUT | | performs duties Certified Food Protection Manager | | 23 | ⋉ N/A | □ N/O |) Froper da | te marking a | nd dispos | sition |
| | ,v | | EIN/A | Employee Health | Max III T | 24 | | □ OUT | I Time as a | public health | n control: | procedures & records |
| 3 | □IN | □оυт | ⊠ N/A | Management, food employees and conditional | employees; | | | Win. | Cons | umer Advi | sory | |
| 4 | □IN | OUT | | knowledge, responsibilities and reporting Proper use of restriction and exclusion | | 25 | □ IN ※ N/A | TUO | Consume | r advisory pro | ovided for | r raw or undercooked foods |
| 5 | □IN | DOUT | XN/A | Procedures for responding to vomiting and dia | rrheat events | 1 - | NIN/ | 71.1 | Highly Sus | cantible D | opulatio | one |
| Т | | | | Good Hygienic Practices | THOU CYCHES | - | Пім | DOUT | - 1 | | | |
| 6 | □IN | OUT | | Proper eating, tasting, drinking, or tobacco use | | 26 | ₩N/A | | Pasteurize | ed foods use | d; prohibi | ited foods not offered |
| _ | □IN | | | No discharge from eyes, nose, and mouth | | | | | AND EDITION | Chemica | 1 | |
| | | | | enting Contamination by Hands | | 27 | □ IN | □ OUT | Food odd | | | |
| 8 | □IN | Поит | | Hands clean and properly washed | | 2' | ⊠ N/A | | Food addi | itives: approv | ed and p | properly used |
| 9 | □ім | OUT | | No bare hand contact with ready-to-eat foods of | or approved | 28 | IN □ N/A | □ out | Toxic sub | stances prop | erly ident | tified, stored, used |
| - | - | N/O | _ | alternate method properly followed | | | | Cor | oformance v | with Appro | ved Pro | ocedures |
| 10 | Піи | DOUT | ×N/A | Adequate handwashing facilities supplied & ac | cessible | 29 | □ IN | OUT | Compliand | ce with Redu | ced Oxyg | gen Packaging, other |
| | | | | Approved Source | E O'TA | | ⋉ N/A | | | d processes, | | |
| 11 | ⊠ IN | | | Food obtained from approved source | | 30 | | □ OUT | | equirements: | Fresh Ju | uice Production |
| 12 | | OUT 🗷 🗷 | | Food received at proper temperature | | - | _ | □ N/O | | | | |
| 13 | ⊠ IN | □out | | Food in good condition, safe, and unadulterate | d | 31 | IN N/A | | Special Re | equirements: | Heat Tre | eatment Dispensing Freezers |
| 14 | | OUT | | Required records available: shellstock tags, padestruction | rasite | 32 | | □ OUT | I Special Re | equirements: | Custom | Processing |
| | EN/A | . □N/O | Pro | etection from Contamination | | _ | ı×N/A | □ N/O | | | | |
| 15 | | OUT | | Food separated and protected | To the second | 33 | | OUT | | equirements: | Bulk Wa | ater Machine Criteria |
| | | N/O | | | | 34 | | OUT | | equirements: | Acidified | White Rice Preparation |
| 16 | | □ N/O | | Food-contact surfaces: cleaned and sanitized | | | ⋉ N/A | □ N/O | Criteria | | | - vviite rade i reparation |
| 17 | ⊠IN | □о∪т | | Proper disposition of returned, previously serve reconditioned, and unsafe food | ed, | 35 | □ in ⊠N/A | OUT | Critical Co | entrol Point In | spection | |
| N | Tin | ne/Tem | peratur | e Controlled for Safety Food (TCS foo | d) | 36 | | □оит | Process R | Pavian | | |
| 18 | | OUT | | Proper cooking time and temperatures | | - | ⊠ N/A | OUT | | CAIGM | | |
| | | OUT | | | | 37 | ₩ N/A | - 001 | Variance | | | |
| 19 | | | | Proper reheating procedures for hot holding | | | | | 1 | | | |
| 20 | □IN | OUT | | Proper cooling time and temperatures | | F | i sk Fa d | ctors a | are food prep | paration pra | actices a | and employee behaviors ibuting factors to |
| - | | N/O | | · | | | | e illnes | | | 551101 | |
| 21 | | □OUT □N/O | | Proper hot holding temperatures | | F fo | ublic h | i ealth i i ie illnes | ntervention s or injury. | s are contr | ol meas | sures to prevent |
| 22 | ⊠ IN | OUT | □N/A | Proper cold holding temperatures | | | | | | | | |

| 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 VIO = not to expensione VIO = not observed N/A = not applicable violation of pathogens, chemicals, and physical objects into foods. Safe Food and Water Safe Food and Water Safe Food and Water Water and ice from approved source Food Temperature Control Water and ice from approved source Food Temperature Control In OUT IN/A IN/O Pasteurized eggs used where required Water and ice from approved source Food Temperature Control In OUT IN/A IN/O Plant food properly cooked for hot holding Physical Facilities: installed, maintained, used, test strips Food Identification In OUT IN/A IN/O Prevention of Food Contamination Food Identification In Section In Indicated Ind | |
|--|------|
| Mark designated compliance status (IN, OUT, IVA) for each numbered item: IN = in compliance | |
| Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and water Safe Food and such Safe Food Safe Safe Safe Safe Safe Safe Safe Safe | |
| 38 | 3 |
| Silv Out N/A Water and ice from approved source | 12.0 |
| Food Temperature Control | erly |
| 40 | |
| 1 | |
| 42 | |
| Sign Out N/A Thermometers provided and accurate | |
| Food Identification 44 | |
| All | |
| Food properly labeled; original container Food properly labeled; original container | |
| Sign Out Insects, rodents, and animals not present/outer openings protected Sin Out Single-use/single-service articles: properly stored, supplied, clear openings protected Sin Out Single-use/single-service articles: properly stored Sin Out Sin/A Out Out Si | |
| openings protected 46 N OUT | |
| Contamination prevented during food preparation, storage & display 47 | ned |
| Storage & display Storage & display Storage & display Physical facilities installed, maintained, and clean; dogs in outdoor dining areas Storage & display Physical facilities installed, maintained, and clean; dogs in outdoor dining areas Storage & display Physical facilities installed, maintained, and clean; dogs in outdoor dining areas Storage & display Storage & display Physical facilities installed, maintained, and clean; dogs in outdoor dining areas Storage & display Storage & display Physical facilities installed, maintained, and clean; dogs in outdoor dining areas Storage & display Storage & Storage & display Storage & | ned |
| 48 IN OUT N/A N/O Wiping cloths: properly used and stored 49 IN OUT N/A N/O Washing fruits and vegetables Proper Use of Utensils 50 IN OUT N/A N/O In-use utensils: properly stored 51 IN OUT N/A CHARACTER OUT | |
| 49 IN OUT N/A N/O Washing fruits and vegetables Proper Use of Utensils 50 IN OUT N/A N/O In-use utensils: properly stored 51 IN OUT N/A Utensils, equipment and linens: properly stored, dried, handled 52 IN OUT N/A Single-use/single-service articles: properly stored, used 53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use | |
| Proper Use of Utensils 50 | used |
| Proper Use of Utensils 50 | |
| 51 | |
| Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored, used G6 | |
| 53 DIN DOUT N/A DN/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 | |
| North No. 1 Code Code Code Code Code Code Code Code | SR |
| Comment/ Obs Dual Machine = <41 F (food) / -9 F (air) Good! | |
| HL's = OK | 15 |
| Satisfactory at time of inspection. | |
| | |

| Person in Charge | | Date 01/30/2025 |
|--|---|--------------------|
| Environmental Health Specialist RUSTY SCHWEPE, REHS RS/SIT# 2993 | Licensor: Sidney-Shelby County Health De | epartment |

| | | | | | u 01 | TO OTHO | (CVI | seu cou | <u> </u> | | | |
|----|-------------------|---|--|----------------------------|---|--|-----------|---------------------------|--------------------------------|-----------------|---|--|
| | me of fa AMA R | • | KROOM 2 MICRO MARKET | Check one FSO | ⋉ RF | E | | nse Numbe ン <i>2〜2</i> | | Date 01/30/2025 | | |
| | dress 910 PR | OGRESS WA | Y | City/State/Zip SIDNEY O | | 65 | | • | - | | | |
| | ense h | older VALLEY GROUF | | Inspection Tir 15 | me Travel Time Category/Descriptive 5 COMMERCIAL CLASS 1 <25,000 SQ | | | | | | | |
| × | Standa | spection (check rd Critical (orne 30 Day | k all that apply) Control Point (FSO) Process Review (RFE | | Revie | w | Up | Follow-up | date (if requ | ired) | Water sample date/result (if required) | |
| | | | FOODBORNE ILLNESS | RISK FACT | ÖRS | AND PIL | BI IC | HEALTH | LINTEDVE | NTIO | MC | |
| | Mark de | signated compli | ance status (IN, OUT, N/O, N/A) for each number | | | THE RESERVE TO THE PARTY OF THE | | W. C | | | | |
| | | | Compliance Status | orea nem. | 111 CO. | inpliance oc |) I — III | | npliance St | | red N/A - not applicable | |
| | | . 1177 | Supervision | J- 1 | l 1= | Time/Te | mper | | | | Food (TCS food) | |
| 4 | | | Person in charge present, demonstrates know | ledge, and | F | | | ature Con | ti Olieu ioi 3 | Daiety | rood (1CS 100a) | |
| 1 | - | OUT N/A | performs duties | | 23 | ⊠N/A □ | N/O | Proper da | ite marking an | d dispos | sition | |
| 2 | Пім | OUT N/A | Certified Food Protection Manager Employee Health | | 24 | IN I | | Time as a | public health | control: | procedures & records | |
| 3 | □IN | OUT 🗷 N/A | Management, food employees and conditional | employees; | | | | Cons | umer Advis | ory | | |
| 4 | | OUT 🗷 N/A | knowledge, responsibilities and reporting Proper use of restriction and exclusion | | 25 | □ IN □ | OUT | Consume | r advisory pro | vided for | r raw or undercooked foods | |
| 5 | □IN | | Procedures for responding to vomiting and dia | rrheal events | | | Ĥ | liahly Sus | ceptible Po | pulatio | ons | |
| | - 1 | | Good Hygienic Practices | | 26 | | | | | | | |
| 6 | □IN | OUT N/O | Proper eating, tasting, drinking, or tobacco use | e | 20 | IX N/A | | Pasteuriz | ed toods used | ; prohibi | ited foods not offered | |
| 7 | □IN | □OUT ⊠ N/O | No discharge from eyes, nose, and mouth | | | 7 7 | | | Chemical | | | |
| | | | enting Contamination by Hands | | 27 | III IN III | OUT | Food add | itives: approve | ed and p | roperly used | |
| | $\overline{}$ | □OUT 図N/O | Hands clean and properly washed No bare hand contact with ready-to-eat foods | or opproved | 28 | ⊠ IN □ | OUT | Toxic sub | stances prope | erly ideni | tified, stored, used | |
| 9 | | □N/O | alternate method properly followed | or approved | | □ N/A | Cani | | | | | |
| 10 | □IN | □OUT ⊠ N/A | Adequate handwashing facilities supplied & ac | cessible | | | | 1 2 2 2 2 2 | with Appro | | gen Packaging, other | |
| | 1.41 | | Approved Source | | 29 | ⊠N/A | 001 | | d processes, | | | |
| 11 | ⊠ IN | OUT | Food obtained from approved source | | 30 | | OUT | | | | | |
| 12 | □IN □N/A | □OUT ☑ N/O | Food received at proper temperature | | | ⊠N/A □ | | Special N | equirements. | riesh Ju | uice Production | |
| 13 | _ | □о∪т | Food in good condition, safe, and unadulterate | | 31 | □ IN □ ⊠N/A □ | N/O | Special R | equirements: | Heat Tre | eatment Dispensing Freezers | |
| 14 | _ | □OUT □N/O | Required records available: shellstock tags, padestruction | arasite | 32 | □ IN □ ⊠N/A □ | | Special R | equirements: | Custom | Processing | |
| | | | otection from Contamination | | | | OUT | | | | | |
| 15 | | OUT N/O | Food separated and protected | | 33 | xN/A □ | N/O | _ | | | ater Machine Criteria | |
| 16 | | □OUT □ N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ ■ N/A □ | | Criteria | equirements: | Acidified | White Rice Preparation | |
| 17 | ЖIN | □о∪т | Proper disposition of returned, previously service reconditioned, and unsafe food | ed, | 35 | ☐ IN ☐ ☑N/A | OUT | Critical Co | ontrol Point Ins | spection | | |
| | Tim | 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 | | | | | |
| 19 | | □OUT □ N/O | Proper reheating procedures for hot holding | | 31 | ⊠ N/A | | Variance | | | | |
| 20 | □ім | OUT N/O | Proper cooling time and temperatures | | tl | Risk Facto nat are ide podborne i | ntified | d as the mo | paration pra ost significar | ctices a | and employee behaviors ibuting factors to | |
| 21 | | □OUT □N/O | Proper hot holding temperatures | | F | | lth in | tervention | ns are contro | ol meas | sures to prevent | |
| 22 | X IN | □OUT □N/A | Proper cold holding temperatures | | [] [" | | 1000 | . or mjury. | | | | |

| Name of Facility MAMA ROSA'S BREAKROOM | 12 MICRO N | MARKET | | Type of Inspection sta | | | Date 01/30/2025 | | |
|--|---------------------------------|---|---------------------------------|---|-------------|--|---|-------|--|
| | | GOOD RETAI | I DE | ACTICES | | | | | |
| Good Retail Practice | es are preve | ntative measures to control the introd | | | | micals and physic | al abianta into fanda | | |
| Mark designated compliance statu | us (IN, OUT, N | I/O, N/A) for each numbered item: IN = | in con | npliance OU 1 | Γ= not in c | ompliance N/O = not | observed N/A = not applicable | le | |
| | afe Food ar | | Utensils, Equipment and Vending | | | | | | |
| 38 ☐IN ☐OUT ☒N/A ☐N/O | Pasteurized e | eggs used where required | 54 | ⊠IN □OU | п | Food and nonfood-contact surfaces cleanable, | | | |
| 39 ⊠IN □OUT □N/A | Water and ice | e from approved source | J-4 | <u> </u> | , | designed, constructed, and used | | | |
| Food | Temperatu | | 55 | □IN □OL | JT 🗷 N/A | | es: installed, maintained, | | |
| 40 IN OUT N/A N/O | Proper coolin for temperatu | g methods used; adequate equipment | 56 | ⊠IN □OL | ΙΤ | used; test strips Nonfood-contact sui | faces cloop | | |
| 41 □IN □OUT ☒N/A □N/O | | operly cooked for hot holding | | | J | Physical Facili | | | |
| | | wing methods used | 57 | □IN □OL | JT 🗷 N/A | | available; adequate pressure | | |
| 43 ☑N ☐OUT ☐N/A | Thermometer | rs provided and accurate | 58 | ⊠ IN □OL | JT | | proper backflow devices | | |
| | ood Identif | ication | | | | j | | | |
| | | / labeled; original container | - | | | Sewage and waste water properly disposed | | | |
| Prevention | of Food Co | ntamination | 59 | □IN □OU | | | | | |
| 45 ☑IN □OUT | Insects, roder openings prof | nts, and animals not present/outer tected | 60 | UOU NIZI | | | erly constructed, supplied, clea | | |
| 46 ⊠IN □OUT | Contaminatio | n prevented during food preparation, | 62 | | | | perly disposed; facilities mainta | | |
| | storage & dis Personal clea | | 02 | | | dogs in outdoor dini | stalled, maintained, and clean; ng areas | | |
| | | : properly used and stored | 63 | 63 XIN OUT Adequate ventilation and lighting; designate | | | and lighting: designated areas | | |
| | | s and vegetables | 64 | | | | | 3 USE | |
| Proj | per Use of U | Jtensils | 04 | | I MINA | Existing Equipment | and Facilities | | |
| 50 □IN □OUT 図N/A □N/O | | s: properly stored | Administrative | | | | | | |
| 51 □IN □OUT ※ N/A | Utensils, equ dried, handled | ipment and linens: properly stored, d | 65 | ⊠ IN □OU | T 🔲 N/A | 901:3-4 OAC | | | |
| 92 MIN LIOUT LIN/A | Single-use/sir stored, used | ngle-service articles: properly | 66 | □IN □OU | T 🗷 N/A | 3701-21 OAC | | | |
| 53 IN OUT N/A N/O | Slash-resista | nt, cloth, and latex glove use | _ | | | | | | |
| | Mark "X" in ap | Observations and Copropriate box for COS and R: COS = cor | | | | on R = reneat viola | tion | | |
| | rity Level | Comment | | | 3p | | co | SF | |
| Comment/ Obs | | Cold Food Machine = <41 F (food) Good! | | | | | | _ | |
| | | Frozen Food Machine = -11 F (air) Good! | | | | | - | | |
| | | HL's = OK | | | | | | | |
| | | Satisfactory at time of inspection. | | | | | | | |

| Person in Charge | | Date 01/30/2025 |
|--|---|--------------------|
| Environmental Health Specialist RUSTY SCHWEPE, REHS | Licensor: Sidney-Shelby County Health De | epartment |

| | | | Authority. Chapte | | 37 | onio i | Revi | sea Coa | e | | |
|-----|-----------------|------------------------------|--|-------------------------------|----------------------------------|--|---------|---------------|--------------------------------|------------------|--|
| М | | | KROOM 3 MICROMARKET | | X RF | E | | nse Numbe | | Date 01/3 | 60/2025 |
| 19 | | OGRESS WA | Υ | City/State/Zip C SIDNEY OH | VState/Zip Code ONEY OH 45365 | | | | | | |
| | ense h NUMEE | older VALLEY GROUF | | Inspection Tim 15 | е | Travel Ti | me | | Category/De COMMERCI | | ve SS 1 <25,000 SQ. FT. |
| Ту | pe of in | spection (check | call that apply) | | | | | Follow-up | date (if requ | ired) | Water sample date/result |
| × | Standa | rd Critical C | Control Point (FSO) Process Review (RFE |) 🔲 Variance F | Revie | v F ollow | Up | | | , | (if required) |
| | Foodbo | orne 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consu | | | | | 11 | | | 11 |
| = | | | | | | | | | | | |
| 100 | | | FOODBORNE ILLNESS | | | | | | | | |
| | Mark de | signated complia | ance status (IN, OUT, N/O, N/A) for each number | ered item: IN = i | in con | npliance OL | JT = no | ot in complia | nce N/O = no | t observ | red N/A = not applicable |
| | | | Compliance Status | | П | | | Cor | npliance St | atus | |
| | K.F. | | Supervision | | | Time/Te | mper | ature Con | trolled for S | Safety I | Food (TCS food) |
| 1 | □IN | □OUT 図N/A | Person in charge present, demonstrates know performs duties | ledge, and | 23 | □ IN □ | OUT | | te marking an | | |
| 2 | □IN | □OUT 図N/A | Certified Food Protection Manager | | \vdash | O IN O | | + | | | |
| | III. | | Employee Health | - V - U | 24 | ⊠N/A □ | | Time as a | public health | control: | procedures & records |
| 3 | Пім | □OUT ☑N/A | Management, food employees and conditional | employees; | | | | Cons | umer Advis | sory | |
| 4 | | □OUT ⊠N/A | knowledge, responsibilities and reporting Proper use of restriction and exclusion | | 25 | □ IN □ ☑N/A | OUT | 130 16 16 | | to the territory | raw or undercooked foods |
| 5 | □IN | | Procedures for responding to vomiting and dia | rrheal events | | E I W/ | Н | lighly Sus | ceptible Po | nulatio | ne |
| | | | Good Hygienic Practices | THICAI CVCITO | | | | l gang gao | ooptible i o | pulatic | 7113 |
| 6 | □IN | | Proper eating, tasting, drinking, or tobacco use | | 26 | ⊠N/A | 001 | Pasteurize | ed foods used | i; prohibit | ted foods not offered |
| - | N | | No discharge from eyes, nose, and mouth | | | | | 715 | Chemical | | |
| | | | enting Contamination by Hands | | 27 | | OUT | Food and | 1 1 1 1 1 1 Age 1 | | |
| 8 | □IN | | Hands clean and properly washed | | 21 | ⋉ N/A | | Food add | itives: approve | ed and p | roperly used |
| 9 | □IN | □о∪т | No bare hand contact with ready-to-eat foods of | or approved | 28 | ⊠ IN □ □N/A | OUT | Toxic sub | stances prope | erly ident | ified, stored, used |
| | | □N/0 | alternate method properly followed | | | | Conf | formance | with Appro | ved Pro | ocedures |
| 10 | □IN | □OUT 図N/A | Adequate handwashing facilities supplied & ac | cessible | 29 | | OUT | Complian | ce with Reduc | ed Oxyg | en Packaging, other |
| | Total to a | | Approved Source | | | ≥ N/A | | specialize | d processes, | and HAC | CCP plan |
| 11 | _ | OUT | Food obtained from approved source | | 30 | | | Special R | equirements: | Fresh Ju | ice Production |
| 12 | | □OUT ☑ N/O | Food received at proper temperature | | - | ⊠N/A □ | _ | | | | |
| 13 | ⊠IN | □о∪т | Food in good condition, safe, and unadulterate | d | 31 | ⊠N/A □ | N/O | Special R | equirements: | Heat Tre | atment Dispensing Freezers |
| 14 | | □OUT □N/O | Required records available: shellstock tags, padestruction | ırasite | 32 | □ IN □ ⊠N/A □ | | Special R | equirements: | Custom I | Processing |
| | | Pro | tection from Contamination | | | | OUT | _ | | | |
| 15 | ⊠IN □n/a | □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 I | | Criteria | equirements: | Acidified | White Rice Preparation |
| 17 | XIN. | □о∪т | Proper disposition of returned, previously serve reconditioned, and unsafe food | ed, | 35 | □ IN □ ※ N/A | OUT | Critical Co | ontrol Point Ins | spection | |
| | | | 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 | | □OUT □N/O | Proper reheating procedures for hot holding | | | ⊠ N/A | | | | | |
| 20 | | □OUT □N/O | Proper cooling time and temperatures | | tr | isk Facto lat are idel lodborne il | ntified | l as the mo | paration pra ost significar | ctices a | and employee behaviors ibuting factors to |
| 21 | | □OUT □N/O | Proper hot holding temperatures | | F | | lth in | tervention | s are contro | ol meas | ures to prevent |
| 22 | ≭ IN | □OUT □N/A | Proper cold holding temperatures | | | | | J J. | | | |

| Na | me of | Facility | | | | | Type or | Inspection | Date | | |
|--|--|----------------------------------|-----------|------------------------------|---|-------------------|--|---|--|---------|--------------|
| M | AMA F | ROSA'S BREA | KROON | 1 3 MICRO | MARKET | | sta | mspection | 01/30/2025 | | |
| | | 12-12 | | | | | | | | | |
| ш | - 11 | Cood Datail | D C. | | GOOD RETA | | | | | 100 | |
| N | /lark de | Good Retail esignated complia | ance stat | us (IN, OUT, | entative measures to control the introd N/O, N/A) for each numbered item: IN = | duction in con | on of pathogens, chapliance OUT= not in | nemicals, and physic compliance N/O=no | cal objects into foods. t observed N/A = not app | licable | . |
| | | | | afe Food | | | Uter | sils, Equipment a | nd Vending | | |
| 38 | _ | | □N/O | Pasteurized | l eggs used where required | 54 | ⊠IN □OUT | Food and nonfood- | contact surfaces cleanable | e, prop | erly |
| 39 | ⊠ IN | OUT N/A | | | ce from approved source | 0.7 | E | designed, construct | ed, and used | | |
| | | | Food | d Tempera | ture Control | 55 | 55 DIN DOUT XN/A Warewashing facilities: installed, maintain | | | | |
| 40 | ⊠ IN | □OUT □N/A | □N/O | Proper cool for temperate | ing methods used; adequate equipment ture control | 56 | ⊠IN □OUT | Nonfood-contact su | rfaces clean | | |
| 41 IN OUT N/A N/O Plant food properly cooked for hot holding Physical Facilities | | | | | | | | | | | |
| 42 | □IN | □OUT 🗷 N/A | □N/O | Approved th | nawing methods used | 57 | □IN □OUT 図N/ | A Hot and cold water | available; adequate press | ure | |
| 43 | ⊠IN | □OUT □N/A | | Thermomet | ers provided and accurate | 58 | ☑IN □OUT | | proper backflow devices | | |
| | | | F | ood Ident | ification | | | , vanishing motalities, | propor Buoknow devices | | |
| 44 N OUT Food properly labeled; original container | | | | | | | | | | | |
| Prevention of Food Contamination 59 IN OUT N/A Sewage and waste water properly disposed | | | | | | | | | | | |
| 45 | ⊠IN | □OUT | | Insects, rod openings pr | ents, and animals not present/outer otected | 60 | □IN □OUT 図N/. | 1 | perly constructed, supplied | | |
| 46 | ⊠ IN | OUT | | Contaminat storage & d | ion prevented during food preparation, | 62 | ⊠IN □OUT | | perly disposed; facilities n stalled, maintained, and c | | ied |
| 47 | □IN | □OUT 🗷 N/A | | Personal cle | | | □N/A □N/O | dogs in outdoor dini | ng areas | , | |
| 48 | | □OUT ⊠N/A | | Wiping cloth | ns: properly used and stored | 63 | ⊠ IN □OUT | Adequate ventilation | n and lighting; designated | areas | used |
| 49 | □IN | OUT N/A | | | its and vegetables | 64 | | | | | |
| L | | | | per Use of | Utensils | | | LAISting Equipment | and raciities | | |
| 50 | □IN | □OUT ⊠ N/A | □N/O | | sils: properly stored | | | Administrat | ive | | Α, |
| 51 | □IN | □OUT ☑N/A | | Utensils, eq dried, handl | uipment and linens: properly stored, ed | 65 | ⊠IN □OUT □N/ | 901:3-4 OAC | | | |
| 52 | ⊠ IN | □OUT □N/A | | Single-use/s stored, used | single-service articles: properly | 66 | □IN □OUT 図N/ | 3701-21 OAC | | | |
| 53 | | □OUT ⊠ N/A | □N/O | Slash-resist | ant, cloth, and latex glove use | | | | | | |
| | Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation | | | | | | | | | | |
| Iter | Item No. Code Section Priority Level Comment COS R | | | | | | | | | | |
| | | Comment/ Obs | | | Cold Food Machine = <41 F (food) Good! | | | | | | |
| | | | | | Frozen Food Machine = -5 F (air) Good! | | | | | " | " |
| | | | | | HL's = OK | | | | | | |
| | | | | | Satisfactory at time of inspection. | | | | | | |
| | | | | | ! | | | | | - | |

| Person in Charge | Date 01/30/2025 |
|----------------------------------|--|
| RUSTY SCHWEPE, REHS RS/SIT# 2993 | Licensor: Sidney-Shelby County Health Department |

| Ala | | :11:4 | Additionty: Chapte | | 31 | J OIIIO I | | 11 1711 | | | |
|-----|-----------------|------------------------------|--|--|--|---|---------|------------------------|---------------------------------|---------------------|--|
| Αl | | • | RY MICRO MARKET | | RF | E | | nse Number 父子之 | | Date 01/3 | 30/2025 |
| | dress 900 PR | OGRESS WA | Υ | City/State/Zip Constitution City/State/Cit | | 65 | | | | | |
| l | ense h NUMEE | older VALLEY GROUF | | Inspection Time 15 | Travel Time Category/Descriptive 5 COMMERCIAL CLASS 1 <25,000 SI | | | | | | |
| Ту | pe of in | spection (check | all that apply) | | | | | Follow-up | date (if requi | red) | Water sample date/result |
| | | rd Critical Come 30 Day | Control Point (FSO) ☐ Process Review (RFE ☐ Complaint ☐ Pre-licensing ☐ Consu | | eviev | v F ollow | Up | 11 | | | (if required) / / |
| | 1111 | X | FOODBORNE ILLNESS | RISK FACTO | RS | AND PILI | BLIC | HEALTH | INTERVE | NTIO | NC |
| | Mark de | signated complia | ance status (IN, OUT, N/O, N/A) for each number | | | | | | | | |
| | | | Compliance Status | | | .,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | - | | npliance Sta | | red INA - Hot applicable |
| | | | Supervision | | | Time/Te | mner | | | | Food (TCS food) |
| 1 | ПІМ | OUT 🗷 N/A | Person in charge present, demonstrates know | ledge, and | | | | | | | |
| Ŀ | | | performs duties | | 23 | ⊠N/A □ | | Proper dat | te marking and | d dispos | sition |
| 2 | Пи | OUT N/A | Certified Food Protection Manager Employee Health | | 24 | □ IN □ ☑N/A □ | | Time as a | public health | control: | procedures & records |
| 3 | ПIN | □OUT ≥ N/A | Management, food employees and conditional | employees; | | | | Cons | umer Advis | ory | |
| 4 | | OUT ⊠N/A | knowledge, responsibilities and reporting Proper use of restriction and exclusion | | 25 | □ IN □ ■N/A | OUT | Consumer | advisory prov | ided for | r raw or undercooked foods |
| 5 | □IN | OUT N/A | Procedures for responding to vomiting and dia | rrheal events | | | H | ighly Sus | ceptible Po | pulatio | ons |
| | | | Good Hygienic Practices | | 26 | | | 1 | | | |
| 6 | □IN | □OUT ⊠ N/O | Proper eating, tasting, drinking, or tobacco use | • | 20 | ⊠N/A | | Pasteurize | ea tooas usea; | pronibi | ted foods not offered |
| 7 | □IN | □OUT 図N/O | No discharge from eyes, nose, and mouth | | | | | | Chemical | | |
| | | Prev | enting Contamination by Hands | | 27 | □ IN □ ⊠N/A | OUT | Food addi | tives: approve | d and p | roperly used |
| 8 | | | Hands clean and properly washed | | | ⊠ IN □ | OUT | | | | |
| 9 | _ | □OUT □N/O | No bare hand contact with ready-to-eat foods of alternate method properly followed | or approved | 28 | □N/A | | | stances prope | | tified, stored, used |
| 10 | □IN | □OUT ⊠ N/A | Adequate handwashing facilities supplied & ac | cessible | | | | | Frankling | | gen Packaging, other |
| | | | Approved Source | | 29 | ⊠N/A | 001 | | d processes, a | | |
| 11 | ×IN | □OUT | Food obtained from approved source | | 30 | | OUT | | | | · |
| 12 | | □OUT ☑ N/O | Food received at proper temperature | | 30 | ⊠N/A □ | | Special Re | equirements: F | -resn Ju | lice Production |
| 13 | ⊠IN | □out | Food in good condition, safe, and unadulterate | d | 31 | IN D | | Special Re | equirements: I | leat Tre | eatment Dispensing Freezers |
| 14 | | □OUT □N/O | Required records available: shellstock tags, pa | arasite | 32 | | OUT | Special Re | equirements: (| Custom | Processing |
| | | 1 1704 | tection from Contamination | | H | ⊠N/A □ | _ | | | | |
| 15 | ⊠IN □N/A | □OUT □ N/O | Food separated and protected | | 33 | □ IN □ ☑N/A □ | | Special Re | equirements: E | Bulk Wa | ter Machine Criteria |
| 16 | ZHN | OUT N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ ⊠N/A □ | | Special Re Criteria | equirements: A | Acidified | White Rice Preparation |
| 17 | | оит | Proper disposition of returned, previously serve reconditioned, and unsafe food | ed, | 35 | □ IN □ ☑N/A | OUT | Critical Co | ntrol Point Ins | pection | |
| | Tim | ne/Temperatu | re Controlled for Safety Food (TCS foo | d) | 36 | | OUT | Process R | eview | | |
| 18 | | □OUT □N/O | Proper cooking time and temperatures | | H | ⊠N/A | OUT | | | | |
| 19 | □IN | □OUT □N/O | Proper reheating procedures for hot holding | | 37 | ⊠ N/A | | Variance | | | |
| 20 | □IN | OUT N/O | Proper cooling time and temperatures | | th | nat are ide | ntified | as the mo | paration prac est significan | ctices a t contr | and employee behaviors ibuting factors to |
| 21 | | □OUT □N/O | Proper hot holding temperatures | | foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | |
| 22 | ⊠ IN | □OUT □N/A | Proper cold holding temperatures | | " | | | jui j. | | | |

| | | Facility ILLIES BAKERY M | ICRO MARK | ET | | 1 | ype of la sta | nspection | Date 01/30/2025 | | | | |
|---|--|-----------------------------|----------------------------|---|---|--|------------------|----------------------|------------------------------|----------------------|------|--|--|
| | | | | GOOD RETA | AL PRACTICES | | | | | | | | |
| Γ. | fork do | Good Retail Prac | tices are prev | ventative measures to control the intro | ductio | on of pathoger | ns, che | micals, and physic | cal objects into foods. | | | | |
| - | iaik de | signated compliance : | Safe Food | | in compliance OUT= not in compliance N/O= not observed N/A = not applicable | | | | | | | | |
| 20 | - Take | | | | Utensils, Equipment and Vending | | | | | | | | |
| - | 38 IN OUT N/A N/O Pasteurized eggs used where required 39 NN OUT N/A Water and ice from approved source | | | | 54 | ⊠ IN □OUT | г | | contact surfaces cleanable | е, ргоре | erly | | |
| Food Temperature Control | | | | | | designed, constructed, and used S5 CIN COLT Why Warewashing facilities: installed, main | | | | | | | |
| _ | | | Proper coo | | 55 | OUT | ™N/A | used; test strips | ies. iristalieu, maintaineu, | | | | |
| 40 ☑ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control | | | | | | ⊠ IN □ OUT | Γ | Nonfood-contact sur | rfaces clean | | | | |
| 41 | □IN | OUT N/A | O Plant food | properly cooked for hot holding | | | Physical Facili | ities | 1.6 | | | | |
| 42 | □IN | OUT N/A N | O Approved t | hawing methods used | 57 | □IN □OUT | ™N/A | Hot and cold water a | available; adequate press | ure | | | |
| 43 | ⊠IN | □OUT □N/A | Thermome | ters provided and accurate | 58 | ZIN DOUT | г | Plumbing installed; | proper backflow devices | | | | |
| | | | Food Iden | tification | | □N/A□N/O | | | | | | | |
| 44 | ⊠ IN | □out | | erly labeled; original container | - | | | 0 1 . | | | | | |
| | | Preventi | | Contamination | 59 | | | | water properly disposed | | | | |
| 45 | Insects, rodents, and animals not present/outer openings protected | | | | 60 | | | | erly constructed, supplied | | | | |
| 46 | ⊠IN | □о∪т | Contamina | tion prevented during food preparation, | 62 | | | | perly disposed; facilities n | | iea | | |
| 47 | Пім | OUT 🗷 N/A | storage & o | | 02 | N/A N/O | | dogs in outdoor dini | | iean, | | | |
| 48 | | | | ths: properly used and stored | 63 | | | Adequate ventilation | n and lighting; designated | 2020 | head | | |
| 49 | | OUT N/A N | | | 64 | 64 DIN DOUT MN/A Existing Equipment and Facilities | | | | Jiginatos arcas asca | | | |
| | | A A I F I F I F | roper Use o | f Utensils | 04 | | ₩N/A | Existing Equipment | and Facilities | | | | |
| 50 | □IN | □OUT ☑N/A □N | O In-use uten | sils: properly stored | Administrative | | | | | | | | |
| 51 | □IN | □OUT ☑N/A | Utensils, e dried, hand | quipment and linens: properly stored, lled | 65 | NIM □OUT | □N/A | 901:3-4 OAC | | | | | |
| 52 | | □OUT □N/A | stored, use | single-service articles: properly | 66 | □IN □OUT | ⊠ N/A | 3701-21 OAC | | | | | |
| 53 | □IN | □OUT MN/A □N | O Slash-resis | tant, cloth, and latex glove use | _ | | | | | | | | |
| | Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation | | | | | | | | | | | | |
| Ite | n No. | Code Section I | riority Level | Comment | | | | | | cos | R | | |
| | | Comment/ Obs | | Cold Food Machine = <41 F (food) Good! | | | | | | | | | |
| Frozen Food Machine = -13 F (air) Good! | | | | | | | | | | | | | |
| 1 | | | | HL's = OK | | | | | | | | | |
| | | | | Satisfactory at time of inspection. | | | | | | | | | |
| -1 | | | | - | | | | | | - | - | | |

| Person in Charge | | Date 01/30/2025 |
|--|---|--------------------|
| Environmental Health Specialist RUSTY SCHWEPE, REHS RS/SIT# 2993 | Licensor: Sidney-Shelby County Health De | epartment |

State of Ohio Food Inspection Report

| | | | Authority: Chapte | 15 Onio | Revi | sed Code | е | | | | |
|----|----------------|-----------------------------|--|-------------------------------|-------------------|--------------------------------------|---------|-------------------|---------------------------------|-----------|---|
| | ne of fa | | SITES MICROMARKET-MAIN | Check one FSO | X RF | Έ | | nse Number のよと | 257 | Date 01/3 | 80/2025 |
| 10 | | URTH AVEN | UE | City/State/Zip (SIDNEY OF | 453 | 65 | | | | | |
| 1 | ense h UMEE | older VALLEY GROU | P | Inspection Tim 15 | ie | Travel Ti | me | | Category/De COMMERCI/ | | ve SS 1 <25,000 SQ. FT. |
| Ty | e of in | spection (chec | k all that apply) | | | | | Follow-up | date (if requi | ired) | Water sample date/result |
| 区 | Standa | rd Critical | Control Point (FSO) Process Review (RFE |) Variance I | Revie | v □ Follow | Up | | ` . | , | (if required) |
| | Foodbo | rne 🔲 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consu | | | _ | Ċ | 11 | | | 11 |
| | | | | | | | | | | | |
| | | -11-11 | FOODBORNE ILLNESS | RISK FACTO | ORS | AND PU | BLIC | HEALTH | INTERVE | NTIO | NS |
| | Mark de | signated compl | iance status (IN, OUT, N/O, N/A) for each number | ered item: IN = | in con | npliance Ol | JT = no | ot in complia | nce N/O = no | t observ | ved N/A = not applicable |
| | | | Compliance Status | | Compliance Status | | | | | | |
| | 3 7 | | Supervision | | | Time/Te | mper | | | | Food (TCS food) |
| 1 | □IN | OUT N/A | Person in charge present, demonstrates know performs duties | ledge, and | 23 | □ IN □ | OUT | T | te marking and | | |
| 2 | □IN | OUT 🗷 N/A | Certified Food Protection Manager | | \vdash | | | + | | | |
| | | | Employee Health | | 24 | ⊠N/A □ | | Time as a | public health | control: | procedures & records |
| 3 | ΠIN | OUT 🗷 N/A | Management, food employees and conditional | l employees; | | | 10 | Cons | umer Advis | ory | |
| 4 | | | knowledge, responsibilities and reporting Proper use of restriction and exclusion | | 25 | □ IN □ | OUT | 3/4 1.00 | week a side of | | r raw or undercooked foods |
| 5 | □IN | | Procedures for responding to vomiting and dia | errhool ovente | | ⊠ N/A | н | lighly Suc | ceptible Po | nulati | 1. marco |
| Ť | | | Good Hygienic Practices | innear events | | | | lightly Ous | cebunie i o | pulatic | OII5 |
| 6 | □IN | □OUT 図N/C | Proper eating, tasting, drinking, or tobacco use | 2 | 26 | ⊠N/A | 1001 | Pasteurize | ed foods used; | prohibi | ted foods not offered |
| | □IN | | No discharge from eyes, nose, and mouth | | | [25,407.4 | | | Chemical | | |
| | | | venting Contamination by Hands | | 07 | | OUT | Te | · · · · · | | |
| 8 | □IN | | Hands clean and properly washed | | 27 | ⊠ N/A | | Food addi | itives: approve | d and p | properly used |
| 9 | □IN | □о∪т | No bare hand contact with ready-to-eat foods | or approved | 28 | ⊠ IN □ □N/A | OUT | Toxic sub | stances prope | rly ident | tified, stored, used |
| | | □N/O | alternate method properly followed | | | | Conf | ormance | with Approx | ed Pr | ocedures |
| 10 | □IN | OUT 🗷 N/A | | ccessible | 29 | | OUT | Compliano | ce with Reduc | ed Oxyç | gen Packaging, other |
| | | | Approved Source | | 20 | X N/A | | | d processes, a | | |
| 11 | | OUT | Food obtained from approved source | | 30 | | | Special Re | equirements: F | Fresh Ji | uice Production |
| 12 | | □OUT ☑ N/O | Food received at proper temperature | | | ⊠N/A □ | | | | | aloc i location |
| 13 | ⊠IN | □OUT | Food in good condition, safe, and unadulterate | ed | 31 | □ IN □ 図N/A □ | N/O | Special Re | equirements: I | leat Tre | eatment Dispensing Freezers |
| 14 | | □о∪т | Required records available: shellstock tags, pa | arasite | 32 | | OUT | Special D | oguirontr: 1 | | Deceasion |
| | ≥ N/A | □N/O | destruction | | 32 | ⊠N/A □ | | Special Re | equirements: (| Justom | Processing |
| | | | otection from Contamination | | 33 | | OUT | | | | |
| 15 | □N/A | □OUT □ N/O | Food separated and protected | | | ⊠N/A □ | N/O | _ | | | ater Machine Criteria |
| 16 | | □OUT □ N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ 図N/A □ | | Criteria Criteria | equirements: A | Acidified | White Rice Preparation |
| 17 | ⊠ IN | □оυт | Proper disposition of returned, previously service reconditioned, and unsafe food | ed, | 35 | □ IN □ ※ N/A | OUT | Critical Co | ontrol Point Ins | pection | |
| | Tim | ne/Temperatu | ire 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 | | | | |
| 19 | | □OUT □ N/O | Proper reheating procedures for hot holding | | 31 | ⊠ N/A | | Variance | | | |
| 20 | □IN | OUT | Proper cooling time and temperatures | | tr | isk Facto at are ide odborne i | ntified | l as the mo | paration prac ost significar | otices a | and employee behaviors ibuting factors to |
| 21 | | □OUT □N/O | Proper hot holding temperatures | | F | | lth in | tervention | s are contro | l meas | sures to prevent |
| 22 | ×IN | □OUT □N/A | Proper cold holding temperatures | | | | | | | | |

| | IME OF FACILITY DVANCED COMPOSITES MICROMARKET-MAIN | | | | | | | Type of Inspection Date | | | | |
|---|---|-------------------------------------|----------------------|------------------------------|--|------------------------|--|---|--|------------|------|--|
| | | | | | | | | | 01/30/2023 | | _ | |
| | | 0 10 11 | | تبييت | GOOD RETA | | | | | 1547 | | |
| V | lark de | Good Retail esignated complia | Practic ince stat | es are prev us (IN, OUT, | entative measures to control the intro N/O, N/A) for each numbered item: IN = | duction in con | on of pathogens, chapliance OUT= not in | nemicals, and physic compliance N/O = no | cal objects into foods. t observed N/A = not ap | plicable | | |
| | | | | afe Food | and Water | | Uter | isils, Equipment a | nd Vending | | | |
| 38 | □IN | □OUT ⊠ N/A | □N/O | Pasteurized | l eggs used where required | 54 | ⊠IN □OUT | Food and nonfood-contact surfaces cleanable, | | | erly | |
| 39 | ⊠ IN | OUT N/A | | Water and | ce from approved source | | EII | designed, construct | ted, and used | | | |
| L | | | | | ture Control ing methods used; adequate equipment | 55 | □IN □OUT 図N/ | Warewashing facilit used; test strips | ties: installed, maintained | J , | | |
| 40 | | □OUT □N/A | | for tempera | | 56 | ⊠ IN □ OUT | Nonfood-contact su | ırfaces clean | | | |
| 41 | □IN | □OUT ⊠ N/A | □N/O | Plant food p | properly cooked for hot holding | | | Physical Facil | ities | | TE | |
| 42 | □iN | OUT KN/A | □N/O | Approved the | nawing methods used | 57 | □IN □OUT 図N/ | A Hot and cold water | available; adequate pres | sure | | |
| 43 | ⊠IN | OUT N/A | | Thermomet | ers provided and accurate | 58 | □IN 🗷 OUT | Plumbing installed; | proper backflow devices | | | |
| | Food Identification | | | | ification | | | | . , | | | |
| 44 | ⊠ IN | □OUT | | | rly labeled; original container | - | | | | | | |
| L | | Prev | ention | | ontamination | 59 | □IN □OUT 図N/ | | water properly disposed | | | |
| 45 | ×IN | □OUT | | Insects, rod | ents, and animals not present/outer | 60 | □IN □OUT 図N/ | | perly constructed, supplied | | | |
| 46 | CONTRACTOR | | | | | | | | perly disposed; facilities r | | ned | |
| | storage & display | | | | | | | Physical facilities in dogs in outdoor din | stalled, maintained, and o | clean; | | |
| 47 48 | | OUT N/A | DN/O | Personal cl | eanliness ns: properly used and stored | co | | | | | _ | |
| | | □OUT ☑N/A | | | its and vegetables | 63 | ■ IN □OUT | | n and lighting; designated | l areas ι | used | |
| | | | | per Use of | | 64 | □IN □OUT 図N/ | Existing Equipment | and Facilities | | | |
| 50 | □iN | □OUT ⊠N/A | | | sils: properly stored | Administrative | | | | | | |
| 51 | | OUT 🗷 N/A | | | ulpment and linens: properly stored, | 65 | ⊠IN □OUT □N/A | 901:3-4 OAC | | | | |
| 52 | | □OUT □N/A | | Single-use/s stored, used | single-service articles: properly | 66 | □IN □OUT 図N/ | A 3701-21 OAC | | | - | |
| 53 | □IN | OUT 🗷 N/A | □N/O | Slash-resist | ant, cloth, and latex glove use | | | | | | | |
| | | | | | Observations and C | | | | | | | |
| | | Observations and Corrective Actions | | | | | | | | | | |
| Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation [tem No. Code Section Priority Level Comment | | | | | | | | | ation | | | |
| Iten | n No. | Code Section | | Mark "X" in a | ppropriate box for COS and R: COS = co Comment | orrected | | ction R = repeat viola | ation | cos | | |
| Iten | n No. | Code Section Comment/ Obs | | | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good | orrected | | ction R = repeat viola | ation | cos | R | |
| Iten | n No. | | | | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! | orrected | | ction R = repeat viola | ation | | | |
| Iten | n No. | | | | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK | orrected | | ction R = repeat viola | ation | | | |
| | n No. | | | | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK No fob available to test frozen machine H | l! L. | d on-site during inspec | ction R = repeat viola | ation | | | |
| | | Comment/ Obs | | ority Level | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK | l! L. | d on-site during inspec | ction R = repeat viola | ation | | | |
| | | Comment/ Obs | | ority Level | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK No fob available to test frozen machine H Food display - preventing contamination b | I! L. | d on-site during inspec | | | | | |
| | | Comment/ Obs | | ority Level | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good! Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK No fob available to test frozen machine HI Food display - preventing contamination be Apples on display are not protected from the | I! L. by cons | d on-site during inspectually described by the during inspectual d | e rinsed and wrapped a | ut commissary, | | | |
| | | Comment/ Obs | | ority Level | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK No fob available to test frozen machine H Food display - preventing contamination b | I! L. by cons | d on-site during inspectually described by the during inspectual d | e rinsed and wrapped a | ut commissary, | | | |
| | 46 | Comment/ Obs | | ority Level | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK No fob available to test frozen machine H Food display - preventing contamination b Apples on display are not protected from oprovided with distributor sticker on each a | L. contam pple, o | d on-site during inspectually described by the during inspectual d | e rinsed and wrapped a | ut commissary, | | | |
| | 46 | Comment/ Obs 3717-1-03.2(U) | | C | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK No fob available to test frozen machine H Food display - preventing contamination b Apples on display are not protected from of provided with distributor sticker on each a consumption. *PIC will provide signage. Backflow prevention device - when require | L. contampple, o | d on-site during inspectually inspect | e rinsed and wrapped a that apples must be rir | at commissary, ased prior to | | | |
| | 46 | Comment/ Obs 3717-1-03.2(U) | | C | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK No fob available to test frozen machine HI Food display - preventing contamination be Apples on display are not protected from or provided with distributor sticker on each a consumption. *PIC will provide signage. Backflow prevention device - when require No 1022 backflow device on some bevera | L. contampple, o ed. | umers. ination. Must either be r provided with a sign | e rinsed and wrapped a that apples must be rir | at commissary, ased prior to | | | |
| | 46 | Comment/ Obs 3717-1-03.2(U) | | C | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK No fob available to test frozen machine H Food display - preventing contamination b Apples on display are not protected from of provided with distributor sticker on each a consumption. *PIC will provide signage. Backflow prevention device - when require | L. contampple, o ed. | umers. ination. Must either be r provided with a sign | e rinsed and wrapped a that apples must be rir | at commissary, ased prior to | | | |
| | 46 | Comment/ Obs 3717-1-03.2(U) | | C | ppropriate box for COS and R: COS = co Comment Cold Food Machines = <41 F (food) Good Frozen Food Machine = -14 F (air) Good! Cold Food HL's = OK No fob available to test frozen machine HI Food display - preventing contamination be Apples on display are not protected from or provided with distributor sticker on each a consumption. *PIC will provide signage. Backflow prevention device - when require No 1022 backflow device on some bevera | L. contampple, o ed. | umers. ination. Must either be r provided with a sign | e rinsed and wrapped a that apples must be rir | at commissary, ased prior to | | | |

| Person in Charge | | Date 01/30/2025 |
|--|---|--------------------|
| Environmental Health Specialist RUSTY SCHWEPE, REHS RS/SIT# 2993 | Licensor: Sidney-Shelby County Health De | epartment |

| | Additionty. Onaptors 37 17 and 37 13 Onio Nevised Code | | | | | | | | | | |
|----|--|----------------------|--|---------------------------------------|-------------|--|---------|-----------------------|---------------------------------|-----------|---|
| | me of f DVANO | - | SITES MICROMARKET SHIPPING | Check one FSO | ≭ RI | E | 50.00 | nse Numbe クス ケ | / | Date 01/3 | 0/2025 |
| | dress)62 S. | FOURTH AVE | ENUE | City/State/Zi | | 65 | | | | | |
| 1 | ense h AUMEE | older VALLEY GROU | P | Inspection T | ime | Travel T | ime | | Category/De | • | /e SS 1 <25,000 SQ. FT. |
| Tv | ne of in | spection (chec | k all that apply) | | | | | Follow ur | date (if requ | | |
| 1 | | | Control Point (FSO) Process Review (RFE | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | e Pevie | ıı □Eollou | مالا | Follow-uj | oate (ii requ | irea) | Water sample date/result (if required) |
| | | orne 30 Day | - · · · · · · · · · · · · · · · · · | | e revie | м <u>Птопом</u> | ОР | 11 | | | 11 |
| _ | | | E complaint Et la licationing E control | - Industrial | | | | | | | |
| | | | FOODBORNE ILLNESS | RISK FAC | TORS | AND PU | BLIC | HEALTH | INTERVE | NTIO | NS |
| | Mark de | esignated compl | iance status (IN, OUT, N/O, N/A) for each number | ered item: IN | = in cor | npliance Ol | JT = no | ot in complia | nce N/O = no | t observ | ed N/A = not applicable |
| | | | Compliance Status | | T | | | | mpliance St | | |
| | 411 | | Supervision | | | Time/Te | mner | | | | Food (TCS food) |
| 4 | Пи | | I Danier in about a second a second | ledge, and | 1 1 | ПІМП | | ature con | ti onea ioi c | alety | rood (103 100d) |
| 1 | | OUT MN/A | performs duties | | 23 | IXIN/A □ | N/O | Proper da | nte marking an | d dispos | sition |
| 2 | LLIN | OUT 🗷 N/A | Certified Food Protection Manager Employee Health | | 24 | IN I | | Time as a | public health | control: | procedures & records |
| 3 | ПIN | □OUT 🗷 N/A | Management, food employees and conditional | employees; | | | | Cons | umer Advis | ory | |
| 4 | DiN | OUT N/A | knowledge, responsibilities and reporting | | 25 | | OUT | Consume | r advisory prov | vided for | raw or undercooked foods |
| 5 | DIN | | Procedures for responding to vorniting and dia | | | IX N/A | | liably Cua | aantible De | | |
| ٦ | | | Good Hygienic Practices | rrneai events | 1 - | | | ilgiliy Sus | ceptible Po | pulatic | ons |
| 6 | □ IN | DOUT MN/C | Proper eating, tasting, drinking, or tobacco use | | 26 | □ IN □ 図N/A | 1001 | Pasteuriz | ed foods used | ; prohibi | ted foods not offered |
| 7 | DIN. | | No discharge from eyes, nose, and mouth | | | JEN 1071 | | - | Chemical | | |
| H' | | | | | - I | □ IN □ | OUT | T | | | |
| 8 | ПIN | | renting Contamination by Hands Hands clean and properly washed | | 27 | ⊠ N/A | | Food add | litives: approve | ed and p | roperly used |
| 9 | | OUT | No bare hand contact with ready-to-eat foods | or approved | 28 | ⊠ IN □ | OUT | Toxic sub | stances prope | rly ident | ified, stored, used |
| | ⊠ N/A | . □N/O | alternate method properly followed | | 2 | | Con | formance | with Approv | ved Pr | ocedures |
| 10 | □IN | □OUT ※ N/A | Adequate handwashing facilities supplied & ac | cessible | | | | | | | en Packaging, other |
| | | | Approved Source | | 29 | ⊠N/A | | | ed processes, a | | |
| 11 | XIN | OUT | Food obtained from approved source | | 30 | | OUT | Special P | aguiromonto. I | Erook li | ice Production |
| 12 | □IN □N/A | □OUT N/O | Food received at proper temperature | | | ⊠N/A □ | | Special N | equirements. | | lice Production |
| 13 | ⊠IN | OUT | Food in good condition, safe, and unadulterate | ed | 31 | □ IN □ | N/O | Special R | equirements: I | Heat Tre | eatment Dispensing Freezers |
| 14 | _ | □OUT □N/O | Required records available: shellstock tags, padestruction | arasite | 32 | IN D | | Special R | equirements: | Custom | Processing |
| | | Pr | otection from Contamination | 1000 | 1 - | | | 1 | | _ | |
| 15 | ⊠IN □N/A | □OUT □ N/O | Food separated and protected | | 33 | XN/A □ | N/O | - | | | ter Machine Criteria |
| 16 | ⊠IN | □OUT □ N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ | | Special R Criteria | equirements: / | Acidified | White Rice Preparation |
| 17 | ⊠IN | □о∪т | Proper disposition of returned, previously server reconditioned, and unsafe food | ed, | 35 | □ IN □ | OUT | Critical Co | ontrol Point Ins | spection | |
| | Tin | ne/Temperatu | ire Controlled for Safety Food (TCS foo | d) | 36 | | OUT | Process F | Paviow | | |
| 18 | | □OUT □N/O | Proper cooking time and temperatures | |] - | ⊠N/A | OUT | | | | |
| 19 | □IN | □OUT □N/O | Proper reheating procedures for hot holding | | 37 | ⊠ N/A | | Variance | | | |
| 20 | □IN | OUT N/O | Proper cooling time and temperatures | | t | nat are ide | ntified | as the mo | paration prac ost significar | ctices a | and employee behaviors ibuting factors to |
| 21 | | □out □n/o | Proper hot holding temperatures | | | oodborne i Public hea oodborne i | ilth in | tervention | ns are contro | ol meas | sures to prevent |
| 22 | S IN | □OUT □N/A | Proper cold holding temperatures | | 1 I " | JOGDOING I | 69\$ | or injury. | | | |

| | | ne of Facility VANCED COMPOSITES MICROMARKET SHIPPING | | | | | | | nspection | Date 01/30/2025 | | |
|-----|---|---|----------|-------------------------------|---|--------|------------------|---------------------------------|---|---------------------------------------|-----------------|------|
| F | C) 21 | "NITT EN | | | GOOD RETA | II DI | PACTICES | | | | | |
| _ | | Good Retail | Practic | es are previ | entative measures to control the intro | | | ne cho | micals and physic | nal abianta into feeds | | |
| | Mark de | esignated complia | nce stat | us (IN, OUT, | N/O, N/A) for each numbered item: IN = | in cor | npliance OUT | = not in c | ompliance N/O = no | tobserved N/A = not as | oplicable | |
| | . 16 | | | afe Food a | and Water | | | | ils, Equipment a | | | 510 |
| 38 | ПIИ | OUT MN/A | □N/O | Pasteurized | eggs used where required | 54 | ⊠ IN □OU | т | Food and nonfood- | contact surfaces cleanab | nable, properly | |
| 39 | ⊠IN | OUT N/A | | Water and i | ce from approved source | 0, | ES.11 1100 | designed, constructed, and used | | | | |
| | | | | | ture Control ng methods used; adequate equipment | 55 | □IN □OU | T 🗷 N/A | Warewashing facilit used; test strips | ies: installed, maintained | d, | |
| 40 | | □OUT □N/A | | for temperat | | 56 | ⊠ IN □OU | Т | Nonfood-contact surfaces clean | | | |
| 41 | | □OUT ⊠ N/A | | Plant food p | roperly cooked for hot holding | 100 | | F 200 | Physical Facil | ities | | |
| 42 | □IN | □OUT ※N/A | □N/O | Approved th | awing methods used | 57 | DIN DOU | T ⊠ N/A | Hot and cold water | available; adequate pres | sure | |
| 43 | ⊠IN | □OUT □N/A | | Thermomet | ers provided and accurate | 58 | ⊠IN □OU | T | Plumbing installed; | proper backflow devices | | |
| | Food Identification | | | | | |) | | , | | | |
| 44 | ⊠ iN | OUT | | | ly labeled; original container | 59 | | | Comment | | | |
| | | | ention | | ontamination | - | | | | water properly disposed | | |
| 45 | ⊠ IN | □о∪т | | openings pr | ents, and animals not present/outer otected | 60 | LIO NIE | | Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained | | | |
| 46 | □iN | ⊠ OUT | | Contaminati | on prevented during food preparation, | 62 | | | | | | ed |
| 47 | | □OUT ☑ N/A | | storage & di Personal cle | | 02 | | | dogs in outdoor dini | stalled, maintained, and ing areas | clean; | |
| 48 | | OUT N/A | □N/O | | s: properly used and stored | 63 | ZIN DOUT | | Adequate ventilation | n and lighting; designate | d areas i | ısed |
| 49 | □IN | □OUT 🗷 N/A | □N/O | Washing fru | its and vegetables | 64 | | · ΣΝ/Δ | Existing Equipment | | u urouo (| |
| | | | | per Use of | Utensils | | | <u></u> | Existing Equipment | and Facilities | | |
| 50 | □IN | □OUT ☑N/A | □N/O | | ils: properly stored | | | | Administrative | | | |
| 51 | □iN | □OUT ⊠ N/A | | Utensils, eq dried, handle | uipment and linens: properly stored, ed | 65 | TUO II NIX | □N/A | 901:3-4 OAC | | | |
| 52 | ⊠IN | □OUT □N/A | | Single-use/s stored, used | single-service articles: properly | 66 | | IZN/A | 3701-21 OAC | | | |
| 53 | □IN | □OUT ⊠ N/A | □N/O | Slash-resista | ant, cloth, and latex glove use | - | | | | | | |
| | | | | Mark "Y" in a | Observations and C ppropriate box for COS and R: COS = co | | | | | | | |
| Ite | m No. | Code Section | | rity Level | Comment | rrecte | a on-site auring | inspecti | on R = repeat viola | ition | | |
| - | | Comment/ Obs | 1110 | nty Level | Cold Food Machine = <41 F (food) Good! | | | | | | cos | _ |
| | | | | | Frozen Food Machine = -11 F (air) Good! | | | | | | | |
| | | | | | Health Lock = OK | | | | | | | |
| | 46 3717-1-03.2(U) C Food display - preventing contamination | | | | | y cons | sumers. | | | | | |
| | | | | | | | | | | | | |
| | | | | | Apples on display are not protected from o | | | | | | | |
| | | | 1 | | provided with distributor sticker on each a | | r provided with | a sign th | at states that apples | must be rinsed | | |
| | | | | | prior to consumption. *PIC will provide sig | nage. | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |

| Person in Charge | | | Date 01/30/2025 |
|--|--------------|---|--------------------|
| Environmental Health Specialist RUSTY SCHWEPE, REHS | RS/SIT# 2993 | Licensor: Sidney-Shelby County Health De | epartment |

| No | ma of i | facility | Additionty. Chapte | | u 31 | 15 Onlo | | | | | |
|----|------------------|----------------------|--|--|-------|--|---------|------------------------|--------------------------------|-----------------------|--|
| Α | | - | SITES R&D MICROMARKET | Check one | 🗷 RI | E. | 0.22 | ense Number 0242 | | Date 01/3 | 30/2025 |
| | ldress 062 S. | FOURTH AVE | ENUE | City/State/Zip SIDNEY OI | | 65 | | | - | | |
| 1 | cense h AUMEE | older VALLEY GROU | p | Inspection Tin | ne | Travel Ti | me | | Category/De | | /e SS 1 <25,000 SQ. FT. |
| Ту | pe of ir | spection (chec | k all that apply) | | | | - | Follow-up | date (if requ | | Water sample date/result |
| I | _ | orne 30 Day | Control Point (FSO) Process Review (RFE | | Revie | w | Up | 11 | | | (if required) |
| | TIE | | FOODBORNE ILLNESS | RISK FACT | ORS | AND PU | BLIC | HEALTH | INTERVE | NTIO | ŇŠ |
| Г | Mark de | esignated compli | iance status (IN, OUT, N/O, N/A) for each number | | | | | | | | |
| Г | | | Compliance Status | | | | | | npliance St | | то при |
| | 9.1 | | Supervision | W. G. F. F. | | Time/Te | mper | | | | Food (TCS food) |
| 1 | □ IN | □OUT ※N/A | Person in charge present, demonstrates know | ledge, and | 23 | | OUT | | te marking an | | |
| 2 | □iN | □OUT ⊠N/A | Certified Food Protection Manager | | | IZIN/A □ | | 1 | | | |
| | | | Employee Health | | 24 | ⊠N/A □ | | Time as a | public health | control: | procedures & records |
| 3 | □IN | □OUT ※N/A | Management, food employees and conditional knowledge, responsibilities and reporting | employees; | | | | Consi | umer Advis | ory | |
| 4 | □IN | □OUT 🗷 N/A | | | 25 | □ IN □ ⊠N/A | OUT | Consumer | advisory pro | vided for | raw or undercooked foods |
| 5 | □IN | □OUT ※N/A | Procedures for responding to vomiting and dia | rrheal events | | | Ĥ | lighly Susc | ceptible Po | pulatio | ons |
| | | | Good Hygienic Practices | 189 | 26 | | OUT | | | | |
| 6 | □iN | OUT N/C | Proper eating, tasting, drinking, or tobacco use |) | 20 | ⊠ N/A | | Pasteurize | | | ted foods not offered |
| 7 | □IN | OUT N/O | No discharge from eyes, nose, and mouth | | | | | HI Y | Chemical | | |
| | | | enting Contamination by Hands | | 27 | □ IN □ ☑ N/A | OUT | Food addit | tives: approve | ed and p | roperly used |
| 8 | - IN | | Hands clean and properly washed | | 28 | ⊠ IN □ | OUT | Tarda a la | | | |
| 9 | 1 | □OUT \□N/O | No bare hand contact with ready-to-eat foods of alternate method properly followed | or approved | 20 | □ N/A | | | | | ified, stored, used |
| 10 | □IN | OUT 🗷 N/A | Adequate handwashing facilities supplied & ac | cessible | | | | | with Appro | | the state of the s |
| 10 | | | Approved Source | | 29 | □ IN □ ⊠N/A | 001 | | e with Reduc d processes, a | | en Packaging, other |
| 11 | ⊠IN | □OUT | Food obtained from approved source | | | | OUT | | | | |
| 12 | □IN □N/A | □OUT × N/O | Food received at proper temperature | | 30 | ⊠N/A □ | N/O | Special Re | quirements: | Fresh Ju | ice Production |
| 13 | ⊠IN | □OUT | Food in good condition, safe, and unadulterate | d | 31 | □ IN □ IXIN/A □ | N/O | Special Re | quirements: | Heat Tre | eatment Dispensing Freezers |
| 14 | □IN | OUT | Required records available: shellstock tags, pa | ırasite | 32 | | | Special Re | equirements: | Custom | Processina |
| | I × IN/A | N/O | destruction otection from Contamination | | | ⊠N/A □ | N/O | Openia Tto | quirements. | Odstonii | riocessing |
| 15 | ⊠IN □N/A | OUT N/O | Food separated and protected | | 33 | □ IN □ 図N/A □ | N/O | Special Re | quirements: | Bulk Wa | ter Machine Criteria |
| 16 | ⊠IN | OUT N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ ⊠N/A □ | | Special Re Criteria | quirements: | Acidified | White Rice Preparation |
| 17 | | □out | Proper disposition of returned, previously serve reconditioned, and unsafe food | | 35 | □ in □ ⊠N/A | OUT | Critical Co | ntrol Point Ins | spection | |
| | | | re Controlled for Safety Food (TCS foo | d) | 36 | | OUT | Process Re | eview | | |
| 18 | | OUT | Proper cooking time and temperatures | | 37 | N/A | OUT | Variance | | | |
| 19 | | □OUT □ N/O | Proper reheating procedures for hot holding | | | ⊠ N/A | | | | | |
| 20 | | □OUT □N/O | Proper cooling time and temperatures | | th | lisk Factor nat are ider oodborne il | ntified | l as the mo | aration pra- st significar | ctices a 1t contri | and employee behaviors buting factors to |
| 21 | | □OUT □N/O | Proper hot holding temperatures | Public health interventions are control measures to prevent foodborne illness or injury. | | | | ures to prevent | | | |
| 22 | ⊠IN | □OUT □N/A | Proper cold holding temperatures | | | | | J J. | | | |

| | ne of Facility VANCED COMPOSITES R&D MICROMARKET | | | | | | | Type of Ir | nspection | Date 01/30/2025 | | | |
|---|---|------------------|-----------|-------------------------------|--|----------------|---|-----------------|--|--------------------------------------|----------|------|--|
| | | | 1000 | | GOOD RETAI | l Di | ACTICES | | | | | | |
| | | Good Retail | Practic | es are prev | entative measures to control the introc | | | | minala and about | -1-11 | | -1 | |
| N | lark de | signated complia | ance stat | us (IN, OUT, | N/O, N/A) for each numbered item: IN = i | n con | npliance OUT | T= πot in c | ompliance N/O = not | observed N/A = not app | olicable | | |
| | | | | afe Food a | | | 410 | Utens | ils, Equipment ar | nd Vending | | | |
| 38 | _ | OUT N/A | □N/O | | eggs used where required ce from approved source | 54 | ⊠IN □OL | JT | Food and nonfood-o | ontact surfaces cleanabled, and used | e, prope | erly | |
| | A | L locati | Food | d Tempera | ture Control | 55 | 55 □IN □OUT ☑N/A Warewashing facilities: installed, maintained, | | | | | | |
| 40 | Idea In I | □OUT □N/A | Пию | Proper cool | ing methods used; adequate equipment | 33 | | JI MIN/A | used; test strips | | | | |
| 40 | | | | for temperat | ure control | 56 ⊠IN □OUT | | | Nonfood-contact sur | | | | |
| 41 | □IN | OUT MN/A | □N/O | Plant food p | roperly cooked for hot holding | | | | Physical Facili | ties | | | |
| 42 | □IN | □OUT 区N/A | □N/O | Approved th | awing methods used | 57 | □IN □OU | JT 🗷 N/A | Hot and cold water a | available; adequate press | ure | | |
| 43 | ⊠IN | □OUT □N/A | | Thermomet | ers provided and accurate | 58 | □IN ¥OL | UT | Plumbing installed; | proper backflow devices | | | |
| | | | F | ood Identi | fication | | | 'o | | | | | |
| 44 | XIN | OUT | | | ly labeled; original container | 59 | | | | | | | |
| | | | ention/ | | ontamination | - | | | | water properly disposed | | | |
| 45 | 45 ☑IN ☐OUT Insects, ro openings | | | | ents, and animals not present/outer | 60 | □IN □OU | | Toilet facilities: properly constructed, supplied, cleaned | | | | |
| 46 | I x IIN | □оυт | | Contaminat | on prevented during food preparation. | 61 | ⊠IN □OU | | N/A Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean; | | | | |
| 47 | | □OUT ☑ N/A | | storage & di | | 62 | ⊠IN □OU □N/A□N/ | | Physical facilities ins dogs in outdoor dini | stalled, maintained, and c | lean; | | |
| 47 | | | Пмо | Personal cle | eanliness as: properly used and stored | | | | Adequate ventilation and lighting; designated areas used | | | | |
| | | | | | its and vegetables | 63 | ⊠IN □OU | | Adequate ventilation | and lighting; designated | areas t | used | |
| 70 | | | | per Use of | | 64 | OU DOU | JT 🗷 N/A | Existing Equipment and Facilities | | | | |
| 50 | ПІМ | □OUT ⊠N/A | | | sils: properly stored | Administrative | | | | | | | |
| 51 | | □OUT ■N/A | | Utensils, eq | uipment and linens: properly stored, | 65 | ⊠IN □OU | IT 🔲 N/A | 901:3-4 OAC | | | | |
| 5 0 | | | | dried, handle Single-use/s | ed single-service articles: properly | | | | | | | | |
| 52 53 | | OUT N/A | | stored, used | | 66 | □IN □OU | IT ⊠ N/A | 3701-21 OAC | | | | |
| 53 | ПІМ | OUT N/A | ∐N/O | Slash-resist | ant, cloth, and latex glove use | \vdash | | | | | | | |
| | | | | Mark "X" in a | Observations and Coppropriate box for COS and R: COS = cor | | | | on R = repeat viola | tion | | | |
| Iter | n No. | Code Section | | rity Level | Comment | | | | | | cos | R | |
| Comment/ Obs Cold Food Machine = <41 F (food) Go | | | | | | | | | | | | | |
| Health Lock = OK | | | | | | | | | | | | | |
| 58 3717-1-05.1(J) C Backflow prevention device - when requi | | | | | d. | | | | | | | | |
| No 1022 backflow preventer on beverage | | | | | No 1022 backflow preventer on beverage r | nachi | ne. Please pro | ovide. *Ma | umee Valley will ensu | re this is done. | | | |
| | | | | | | | | | | | | | |

| Person in Charge | | Date 01/30/2025 |
|--|---|--------------------|
| Environmental Health Specialist RUSTY SCHWEPE, REHS RS/SIT# 2993 | Licensor: Sidney-Shelby County Health Do | epartment |

| _ | | Authority: Chapte | ers 3717 and | 13/1 | 5 Unio | Revi | sea Coa | е | | |
|-----|--------------------------------|--|------------------|-------------------|--------------------------------------|---------|---------------|------------------------------|------------------------|---|
| | me of facility DVANCED COMPO | OSITES MICROMKT HOWARD ST | Check one | x RF | E | 255.0 | nse Numbe | - | Date 01/3 | 0/2025 |
| 11. | dress 340 HOWARD STF | EET | City/State/Zip C | | 5 | 100 | () | | | |
| Lie | cense holder | | Inspection Tim | e | Travel Ti | me | | Category/D | escriptiv | re |
| _ | AUMEE VALLEY GRO | | 10 | | 5 | | | COMMERC | CIAL CLAS | SS 1 <25,000 SQ. FT. |
| 1 - | pe of inspection (che | _ | _ | | | | Follow-up | date (if req | uired) | Water sample date/result |
| 1 | Standard Critica | _ ' ' ' | , — | Review | Follow | Up | 11 | | | (if required) / / |
| Щ | Foodborne 30 Da | y Complaint Pre-licensing Consu | ultation | | | | ' ' | | | , , |
| | State Living | FOODBORNE ILLNESS | | | | | | | | |
| | Mark designated com | pliance 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 = n | ot observ | ed N/A = not applicable |
| | | Compliance Status | | Compliance Status | | | | | | |
| | | Supervision | | - 3 | Time/Te | mper | ature Con | trolled for | Safety I | Food (TCS food) |
| 1 | □IN □OUT □N | Person in charge present, demonstrates know performs duties | /ledge, and | 23 | | | Proper da | te marking a | nd dispos | sition |
| 2 | □IN □OUT ⊠N | /A Certified Food Protection Manager | | 0.1 | | | 1 | | | |
| | | Employee Health | | 24 | N/A □ | | Time as a | public healt | n control: | procedures & records |
| 3 | □IN □OUT □N | Management, food employees and conditiona | l employees; | 12 | | | Cons | umer Adv | sory | |
| 4 | | knowledge, responsibilities and reporting | | 25 | □ IN □ ▼N/A | OUT | Consume | r advisory pr | ovided for | raw or undercooked foods |
| 5 | □IN □OUT □N | /A Procedures for responding to vomiting and dia | arrheal events | | | Н | lighly Sus | ceptible P | opulatio | ons |
| | | Good Hygienic Practices | | 26 | | | T | | | |
| 6 | □IN □OUT □N | O Proper eating, tasting, drinking, or tobacco us | e | 26 | □N/A | | Pasteuriz | ed foods use | d; prohibit | ted foods not offered |
| 7 | □IN □OUT □N | O No discharge from eyes, nose, and mouth | | 100 | | | | Chemica | al | |
| | Pro | eventing Contamination by Hands | | 27 | ☐ IN ☐ ☑ N/A | OUT | Food add | itives: appro | ved and p | roperly used |
| 8 | □IN □OUT □N | O Hands clean and properly washed | | - | | OUT | | | | |
| 9 | □IN □OUT ☑N/A □N/O | No bare hand contact with ready-to-eat foods alternate method properly followed | or approved | 28 | N/A | | | | | ified, stored, used |
| 10 | DIN DOUT DN | /A Adequate handwashing facilities supplied & ac | ccessible | | | | | with Appro | | · / W |
| | | Approved Source | | 29 | □ IN □ ■N/A | 1001 | | ce with Redu d processes | | en Packaging, other |
| 11 | □IN □OUT | Food obtained from approved source | | 1 | | OUT | | | | |
| 12 | □IN □OUT □N/A □ N/O | Food received at proper temperature | | 30 | ⊠N/A □ | N/O | Special R | equirements | : Fresh Ju | rice Production |
| 13 | □IN □OUT | Food in good condition, safe, and unadulterate | ed | 31 | | N/O | Special R | equirements | : Heat Tre | eatment Dispensing Freezers |
| 14 | □IN □OUT ☑N/A □N/O | Required records available: shellstock tags, podestruction | arasite | 32 | □ IN □ ⊠N/A □ | | Special R | equirements | : Custom | Processing |
| | | Protection from Contamination | | | | | - | | | |
| 15 | □IN □OUT □N/A □ N/O | Food separated and protected | | | XN/A □ | N/O | | | | ter Machine Criteria |
| 16 | □IN □OUT 図N/A □ N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ ⊠N/A □ | | Criteria | equirements | : Aciditied | 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 I | nspection | |
| | Time/Tempera | ture Controlled for Safety Food (TCS foo | od) | 36 | | OUT | Process F | Review | | |
| 18 | □IN □OUT ■N/A □N/O | Proper cooking time and temperatures | | - | ⊠N/A □ IN □ | lout | | | | |
| 19 | □IN □OUT | Proper reheating procedures for hot holding | | 37 | ⊠ N/A | | Variance | | | |
| 20 | N/A □ N/O □IN □ OUT ☑N/A □ N/O | Proper cooling time and temperatures | | th | isk Facto at are ide odborne i | ntified | d as the mo | paration pr ost significa | actices a ant contr | and employee behaviors ibuting factors to |
| 21 | □IN □OUT 図N/A □N/O | Proper hot holding temperatures | | P | ublic hea | ılth in | | ns are cont | rol meas | sures to prevent |
| 22 | □IN □OUT □N | A Proper cold holding temperatures | | | 51,115 | | | | | |

| | ame of Facility DVANCED COMPOSITES MICROMKT HOWARD ST | | | | | | pe of insp vup | pection | Date 01/30/2025 | |
|---|--|--------------------------------------|----------------------------|---|---------|-----------------|------------------------|---|--|-----------------|
| | | | | GOOD RETA | IL PI | RACTICES | | / | 17. 12. 12.0 | |
| _ ^ | /lark de | Good Retail Pracesignated compliance | status (IN, OUT | ventative measures to control the intro , N/O, N/A) for each numbered item: IN = | duction | on of pathogens | s, chemi not in com | icals, and physic opliance N/O = not | cal objects into foods t observed N/A = not a | i. pplicable |
| | | | Safe Food | | | l l | Utensils | s, Equipment ar | nd Vending | |
| 38 | □IN | OUT N/A | I/O Pasteurize | d eggs used where required | 54 | □IN □OUT | | Food and nonfood-contact surfaces cleanable, properly | | |
| 39 | □IN | □OUT □N/A | Water and | ice from approved source | 0, | | d | designed, constructed, and used | | |
| | | F. F. | ood Tempera | ature Control | 55 | □IN □OUT | | | ies: installed, maintaine | d, |
| 40 | □ IN | □OUT 図N/A □N | | oling methods used; adequate equipment | 56 | | u | Nonfood-contact surfaces clean | | |
| 41 | ПІЛ | OUT KN/A | | properly cooked for hot holding | 30 | Ппи Поот | | Physical Facili | | |
| 42 | | OUT N/A | _ | , , , | 57 | | JN/A L | | available; adequate pres | |
| - | _ | | | thawing methods used | - | | | | | |
| 43 | Піи | OUT N/A | | eters provided and accurate | 58 | DIN DOUT | F | Plumbing installed; | proper backflow devices | S |
| L | Food Identification | | | | | □n/a□n/o | | | | |
| 44 | 44 N OUT Food properly labeled; original container Prevention of Food Contamination | | | | | □IN □OUT [| IN/A S | Sewage and waste | water properly disposed | 1 |
| _ | | | | dents, and animals not present/outer | 60 | | _ | | erly constructed, supplie | |
| 45 | LIN | OUT | openings p | protected | 61 | DIN DOUT D | | | perly disposed; facilities | |
| 46 | □IN | □о∪т | Contamina storage & | ition prevented during food preparation, | 62 | | | | stalled, maintained, and | |
| 47 | □IN | □OUT □ N/A | Personal c | | | □N/A □N/O | d | ogs in outdoor dini | ng areas | |
| 48 | □IN | OUT ON/A | | ths: properly used and stored | 63 | □IN □OUT | A | dequate ventilation | n and lighting; designate | ed areas used |
| 49 | □IN | □OUT 図N/A □N | I/O Washing fi | ruits and vegetables | 64 | | _ | xisting Equipment | | |
| | | | Proper Use o | f Utensils | 04 | | | sting Equipment | and Facilities | |
| 50 | □IN | □OUT 図N/A □N | | | | | | Administrat | ive | WE TO 1 |
| 51 | □IN | □OUT □N/A | Utensils, e dried, hand | quipment and linens: properly stored, fled | 65 | | ⊒N/A 9 | 01:3-4 OAC | | |
| 52 | □IN | □OUT ⊠ N/A | Single-use stored, use | /single-service articles: properly ed | 66 | | ≭ N/A 3 | 701-21 OAC | | |
| 53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use | | | | | | | | | | |
| | | | Mark "X" in | Observations and C appropriate box for COS and R: COS = co | | | | R = repeat viola | ation | |
| Ite | n No. | Code Section | Priority Level | Comment | | | | | | COS R |
| | Comment/ Obs Health Lock has been repaired. | | | | | | | | | |
| | | | | | | | | | | |

| Person in Charge | | | Date 01/30/2025 |
|--|--------------|---|--------------------|
| Environmental Health Specialist RUSTY SCHWEPE, REHS | RS/SIT# 2993 | Licensor: Sidney-Shelby County Health De | epartment |

| | | | Check one | | License Number | Date | | | | | | | |
|--|-------------------------|---|------------|--|--|--|--|--|--|--|--|--|--|
| Harrison Vin Shipping | | | ⊔ FSO | JFSO DAFE 2029261 1-30- | | | | | | | | | |
| Ad | dress | 11. | City/State | City/State/Zip Code | | | | | | | | | |
| | 1501 | W. Michigan | | Sid | ne OHYS | 368 | | | | | | | |
| Lic | ense holder | 11 | Inspection | n Time | Travel Time | Category/Descriptive | | | | | | | |
| Marmee Valley Gora | | | | | | CKLICESDOD | | | | | | | |
| Type of Inspection (check all that apply) | | | | | Follow up date (if required) | | | | | | | | |
| | | Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation | nce Review | √ 🗆 Follow up | р | (if required) | | | | | | | |
| | roouboine Li 30 Day | Complaint Di Pre-licensing Di Consultation | | | 1 | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | | | | | |
| Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable | | | | | | | | | | | | | |
| | | Compliance Status | | Compliance Status | | | | | | | | | |
| | | Supervision | | Time/Temperature Controlled for Safety Food (TCS food) | | | | | | | | | |
| 1 | □IN □ OUT □ N/A | Person in charge present, demonstrates knowledge, as performs duties | nd 23 | | Proper data marking and d | Proper date marking and disposition | | | | | | | |
| 2 | OIN OUT N/A | Certified Food Protection Manager Employee Health | 24 | 24 □ IN □ OUT Time as a public health control: procedures & records | | | | | | | | | |
| 2 | DIN DOUT SAME | Management, food employees and conditional employee | s; | | | Consumer Advisory | | | | | | | |
| 3 | ON COUT DAYA | knowledge, responsibilities and reporting | 25 | □IN □ OL □N/A | JT Consumer advisory provide | ed for raw or undercooked foods | | | | | | | |
| 5 | OIN OUT ON/A | | ts | LIVA | Highly Susceptible Pop | ulations | | | | | | | |
| | | Good Hygienic Practices | | DIN DOL | | | | | | | | | |
| 6 | OUT NO | | 26 | □N/A | | ornibited loods flot offered | | | | | | | |
| 7 | DIN DOUT DN/O | No discharge from eyes, nose, and mouth | 2-2 | | Chemical | | | | | | | | |
| 8 | DIN DOUT NO | Hands clean and properly washed | 27 | □IN □ OU □N/A | Food additives: approved a | and properly used | | | | | | | |
| 9 | □IN □ OUT □N/A □ N/O | No bare hand contact with ready-to-eat foods or appro alternate method properly followed | ved 28 | □IN □ OL □N/A | JT Toxic substances properly in | Toxic substances properly identified, stored, used | | | | | | | |
| | | | 3 | Conformance with Approved Procedures | | | | | | | | | |
| 10 | OIN OUT N/A | | 29 | □IN □OU | JT Compliance with Reduced specialized processes, and | Oxygen Packaging, other | | | | | | | |
| 11 | DIN DOUT | Approved Source Food obtained from approved source | | DIN DOL | IT | | | | | | | | |
| 12 | □IN □OUT | Food received at proper temperature | 30 | N/A N/O | | sh Juice Production | | | | | | | |
| 13 | □N/A □N/O □IN □OUT | Food in good condition, safe, and unadulterated | 31 | | | Special Requirements: Heat Treatment Dispensing Freezers | | | | | | | |
| 14 | □IN □OUT | Required records available: shellstock tags, parasite | | DIN DOL | IT | D | | | | | | | |
| 14 | □N/A □N/O | destruction | 32 | □N/A □ N/0 | Special Requirements: Cus | tom Processing | | | | | | | |
| | DIN DOUT | Protection from Contamination | 33 | □IN □ OL | | Water Machine Criteria | | | | | | | |
| 15 | □IN □OUT □N/A □N/O | Food separated and protected | | 1 | 0 | | | | | | | | |
| 16 | □IN □OUT □N/A □N/O | Food-contact surfaces: cleaned and sanitized | 34 | ON/A ON/O | | lified White Rice Preparation | | | | | | | |
| 17 | | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | □IN □OU □N/A | JT Critical Control Point Inspec | ction | | | | | | | |
| | | rature Controlled for Safety Food (TCS food) | 36 | □IN □OL | JT Process Review | | | | | | | | |
| 18 | OIN OUT | Proper cooking time and temperatures | | □N/A | IT | | | | | | | | |
| 19 | □IN □ OUT □N/A □ N/O | Proper reheating procedures for hot holding | 37 | N/A | Variance | | | | | | | | |
| 20 | □IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | R | Risk factors are food preparation practices and employee behaviors | | | | | | | | | |
| 21 | □IN □ OUT □N/A □ N/O | Proper hot holding temperatures | fc | that are identified as the most significant contributing factors to foodborne illness. | | | | | | | | | |
| 22 | □IN □ OUT □N/A | Proper cold holding temperatures | P | Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | | | |

State of Ohio

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

| Nan | ne of Facility | | | | Type | of Inspection | Date | | | | | | | |
|--|---|---|----------------|---------------------------|---------|---|-------|-----|------|--|--|--|--|--|
| | Ameri | in Tru Shipping | | | 5 | Touch | 1-30- | 4- | | | | | | |
| | | | | | | | | | | | | | | |
| GOOD RETAIL PRACTICES | | | | | | | | | | | | | | |
| B.4. | 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 ap Safe Food and Water Utensils, Equipment and Vending | | | | | | | | | | | | | | |
| 38 | □ IN □ OUT □N/A □ N/O | | 54 | | | tensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, propidesigned, constructed, and used | | | | | | | | |
| 39 | □ IN □OUT □N/A | Water and ice from approved source | | | | Warewashing facilities: installed, maintained, used; test | | | | | | | | |
| | Fo | od Temperature Control | 55 | 5 IN OUT ON/A | | strips | | | | | | | | |
| 40 | | Proper cooling methods used; adequate equipment for temperature control | 56 | IN OUT | | Nonfood-contact surfaces clean Physical Facilities | | | | | | | | |
| 41 | | Plant food properly cooked for hot holding | 57 | IN OUT ON/A | | Hot and cold water available; adequate pressure | | | | | | | | |
| 42 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Approved thawing methods used | 58 | B IN BOUT | | Plumbing installed; proper backflow devices | | | | | | | | |
| 43 | □ IN □ OUT □N/A | Thermometers provided and accurate | | □N/A □ N/O | | | | | | | | | | |
| | | Food Identification | 59 | O IN OUT ON/A | | Sewage and waste water properly disposed | | | | | | | | |
| 44 | □ IN □ OUT | Food properly labeled; original container | 60 | O IN I OUT IN/A | | Toilet facilities: properly constructed, supplied, cleaned | | | | | | | | |
| | Preven | tion of Food Contamination | 61 | ☐ IN ☐ OUT ☐N/A | | Garbage/refuse properly disposed; facilities maintained | | | d | | | | | |
| 45 | | Insects, rodents, and animals not present/outer | uter 62 IN OUT | | | Physical facilities installed, maintained, and clean; | | | | | | | | |
| 46 | □ IN □ OUT | contamination prevented during food preparation, | | □N/A □ N/O | | outdoor dining areas | | | | | | | | |
| 47 | | storage & display Personal cleanliness | 63 | □ IN □ OUT | | Adequate ventilation and lighting; designated areas used | | | | | | | | |
| 48 | | Wiping cloths: properly used and stored | 64 | I IN I OUT IN/A | | Existing Equipment and Facilitie | es | | | | | | | |
| 49 | | Washing fruits and vegetables | | | | Administrative | | | 2000 | | | | | |
| | | Proper Use of Utensils | | | | Administrative | | | | | | | | |
| 50 | □ IN □ OUT □N/A □ N/O | In-use utensils: properly stored | 65 | | IN/A | 901:3-4 OAC | | | | | | | | |
| 51 | □ IN □ OUT □N/A | Utensils, equipment and linens: properly stored, dried, handled | 66 | □ IN □ OUT □N/A 3701-21 0 | | 3701-21 OAC | | | | | | | | |
| 52 IN OUT N/A | | Single-use/single-service articles: properly stored, used | | | *, | | | | | | | | | |
| 53 | □ IN □ OUT □N/A □ N/O | Slash-resistant, cloth, and latex glove use | | | | | | | | | | | | |
| | | Observations and Co Mark "X" in appropriate box for COS and R: COS=corre | | | | Danis and Adalastics | | | | | | | | |
| Iter | n No. Code Section Prior | ity Level Comment | ctea c | on-site during map | Decelor | K-repeat violation | | cos | R | | | | | |
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| | | Micromatet is a | c | longer | n | operation | | | | | | | | |
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| Pa | rson in Charge | | | | | Date: | | | | | | | | |
| | oon in onarge | | | | | pate. | | | | | | | | |
| En | vironmental Health Specialis | my 0+ // | | Licensor | m / | d1/1 | | 4/ | 2 | | | | | |
| _ | / Kisty Schwepe Sidney Shelly Gruty (12) | | | | | | | | | | | | | |
| ۲۲ | RIORITY LEVEL: C | CRITICAL NC= NON-CRITICAL | | | | Page | 201 | _ | | | | | | |

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)