

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HONDA ENGINE FACILITY #3 WEST	Check one ☒ FSO ☐ RFE	License Number 2024067	Date 02/11/2025
Address 12500 MERANDA ROAD	City/State/Zip Code ANNA OH 45302		
License holder AVI FOODSYSTEMS, INC.	Inspection Time 90	Travel Time 15	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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	
Supervision	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager
Employee Health	
3	☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices	
6	☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth
Preventing Contamination by Hands	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed
9	☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible
Approved Source	
11	☒ IN ☐ OUT Food obtained from approved source
12	☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction
Protection from Contamination	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected
16	☒ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized
17	☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS food)	
18	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures
19	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper reheating procedures for hot holding
20	☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooling time and temperatures
21	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures
22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures

Compliance Status	
Time/Temperature Controlled for Safety Food (TCS food)	
23	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Consumer Advisory	
25	☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations	
26	☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Chemical	
27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Conformance with Approved Procedures	
29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
35	☒ IN ☐ OUT ☐ N/A Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A Process Review
37	☐ IN ☐ OUT ☒ N/A Variance
Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	

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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

Safe Food and Water	
38	☒ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☒ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for hot holding
42	☒ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☒ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ 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

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection **R** = repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		Dishwasher 185 degrees F Macaroni 151 degrees F Pork 159 degrees F Chicken 165 degrees F Sausage gravy cooling at 120 degrees for 20 min.	☐	☐
35	CCP-III.0008		Positive - Preventing Contamination by Hands: The hand washing sink(s) were accessible for convenient use by employees.	☐	☐
35	CCP-VI.0015		Positive- TCS Food: TCS foods were being held at the proper temperature.	☐	☐
62	3717-1-06.4(F)	NC	Mops not hanging a drying position. Drying mops. 3717-1-06.4.F: Drying mops. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.	☐	☐

Person in Charge KATIE	Date 02/11/2025
Environmental Health Specialist JAY STAMMEN, REHS RS/SIT# #2806	Licensors: Sidney-Shelby County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)