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

	Authority. Chapters 3717 and 3715 Onio Revised Code											
	me of f	•		Check one	RF	_	_	nse Numbe	r ^ /			
1		GROCERY			de	024 (	2/0	02/2	0/2025			
	dress	DT OOF		City/State/Zip C	-							
		. RT. 29E		SIDNEY OH 45365								
	ense h	older .DINGS		Inspection Tim	Travel Ti	me		Category/De				
				90 30							SS 4 <25,000 SQ. FT.	
		spection (check		_					date (if requ	iired)	Water sample date/result	
1-	Standa	<del>-</del>	control Point (FSO) Process Review (RFE	· —	Review	Follow	Up	02/26/2025	;		(if required) / /	
Ш	Foodbo	orne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	Itation				02/20/2020	,		, ,	
	120		FOODBORNE ILLNESS	RISK FACTO	DRS.	AND PH	RLIC	HEALTH	INTERVE	NTIO	Ne	
	Mark de	esignated complia	ance status (IN, OUT, N/O, N/A) for each number									
			Compliance Status	Tod ttom: III	T	phanoc oc	71 - 110		npliance St		ed IVA - Not applicable	
						T' (T						
(3)			Supervision  Person in charge present, demonstrates know	lodge and			_	ature Con	trolled for	Safety I	Food (TCS food)	
1	<b>⊠</b> IN	OUT N/A	performs duties	ledge, and	23			Proper da	ite marking ar	nd dispos	sition	
2	□IN	<b>⊠</b> OUT <b>□</b> N/A	Certified Food Protection Manager		24				1.12 1. 141			
			Employee Health	5 5	24	⊠N/A □		Time as a	i public nealth	control:	procedures & records	
3	<b>⊠</b> IN	□OUT □N/A	Management, food employees and conditional	employees;	11.10			Cons	umer Advis	sory		
4	<b>⊠</b> IN	□OUT □N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25		OUT	Consume	r advisory pro	vided for	raw or undercooked foods	
5		MOUT □N/A		rrheal events		⊠N/A	Н		ceptible Po			
			Good Hygienic Practices	Andar Gronto			OUT	T				
6	□IN	□OUT 図N/O		26	IXIN/A		Pasteuriz	ed foods used	l; prohibi	ted foods not offered		
_	Z IN		No discharge from eyes, nose, and mouth				m,		Chemica	1		
Preventing Contamination by Hands					27		OUT	Food add	itives: approv	n bac ba	roperly used	
8 🗷 IN OUT NO Hands clean and properly washed					-	⊠ N/A		1 000 000	approv		Topeny useu	
9	⊠IN	OUT	No bare hand contact with ready-to-eat foods of	or approved	28	⊠ IN □ □N/A	OUT	Toxic sub	stances prop	erly ident	ified, stored, used	
	□N/A	N/O	alternate method properly followed				Conf	formance	with Appro	ved Pr	ocedures	
10	<b>⊠</b> IN	□OUT □N/A	Adequate handwashing facilities supplied & ac	cessible	29		OUT	Complian	ce with Reduc	ced Oxyg	en Packaging, other	
			Approved Source		29	<b>⊠</b> N/A		1	d processes,			
11	<b>⊠</b> IN	□оит	Food obtained from approved source		30			Special R	equirements:	Fresh Ji	ice Production	
12	_	□OUT L⊠ N/O	Food received at proper temperature			⊠N/A □		- I - I - I - I - I - I - I - I - I - I				
13	<b>⊠</b> IN	OUT	Food in good condition, safe, and unadulterate	ed	31	□ IN □ ⊠N/A □	N/O	Special R	equirements:	Heat Tre	eatment Dispensing Freezers	
14	_	□о∪т	Required records available: shellstock tags, pa	arasite	32		OUT	Special B	Requirements: Custom Process		Processing	
	<b>⊠</b> N/A	N/O	destruction		32	⊠N/A □	N/O	Opecial R	oquirements:	GustOIII	riocessing	
	I Galler		otection from Contamination		33		OUT	Special R	Paguinamanta, Dulle M		iter Machine Criteria	
15		OUT N/O	Food separated and protected		L 3	<b>⊠</b> N/A □		Opedial N	oquiroments.	DOIN WAS	TO MACINIC CITERA	
16	<b>⊠</b> IN	□о∪т	Food-contact surfaces: cleaned and sanitized		34	☐ IN ☐ 図N/A ☐		Special R Criteria	equirements:	Acidified	White Rice Preparation	
		. □ N/O	Proper disposition of returned, previously serv	ed h	35			0-11: 1.5				
reconditioned, and unsafe food					35	□N/A		Critical C	ontrol Point In	spection		
Time/Temperature Controlled for Safety Food (TCS foo				od)	36		OUT	Process F	Review			
18		□OUT · ☑ N/O	Proper cooking time and temperatures			⊠N/A □ IN □	LOUT					
	_	OUT			37	IX N/A		Variance				
19		. <b>⊠</b> N/O	Proper reheating procedures for hot holding									
-		OUT			R	isk Facto	rs ar	re food pre	paration pra	actices a	and employee behaviors	
20		■ 00. ■ N/O	Proper cooling time and temperatures		that are identified as the most significant contributing fa foodborne illness.						ibuting factors to	
21	<b>⊠</b> IN	DOUT	Proper hot holding temperatures						ne pro cont	ol mass	nuroo to mrous-t	
	_	N/O						s or injury.	ns are contr	or meas	sures to prevent	
22	□IN	<b>⊠</b> OUT □N/A	Proper cold holding temperatures									

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

		acility GROCERY					Type of Inspection sta ccp			Date 02/20/2025			
					GOOD RETA	II DI	PACTICE						
		Good Retail P	ractice	es are nrev	entative measures to control the intro				micals and physic	ani abianta into fanda			
M	ark de	signated complian	ce stati	us (IN, OUT,	N/O, N/A) for each numbered item: IN =	in cor	npliance OU	T= not in c	ompliance N/O = no	ot observed N/A = not a	oplicable	•	
				afe Food a					ils, Equipment a			1,4	
38	□IN	□OUT 図N/A [	□N/O	Pasteurized	eggs used where required	54	⊠IN □0	UT	Food and nonfood-	contact surfaces cleanab	le, prop	erly	
39	<b>≭</b> IN	OUT N/A		Water and i	ce from approved source	54		Ο I	designed, construc	ted, and used			
	ВU		Food		rure Control	55	55 EIN OUT N/A Warewashing facilities: installed, maintained, used; test strips						
40	□IN	□OUT □N/A	<b>⊠</b> N/O	for temperat	ng methods used; adequate equipment ure control	56	56 ►IN □ OUT Nonfood-contact surfaces clean						
41	□IN	□OUT □N/A □	×N/O	Plant food p	roperly cooked for hot holding		Physical Facilities						
42		OUT N/A			awing methods used	57	57 NIN OUT N/A Hot and cold water available; adequate press						
43	⊠IN	□OUT □N/A			ers provided and accurate	58	<b>⊠</b> IN □0	UT	Plumbing installed:	proper backflow devices		-	
			F	ood Identi		"			i rambing instance,	proper backness devices	,		
44	⊠IN	OUT			ly labeled; original container		□N/A□N						
	X. F	Preve	ention	of Food C	ontamination	59	⊠IN □O	UT N/A	Sewage and waste	water properly disposed			
45	<b>⊠</b> IN	□OUT			ents, and animals not present/outer	60	<b>⊠</b> IN □OI	UT □N/A	Toilet facilities: pro	perly constructed, supplie	d, clean	ned	
-				openings pr	on prevented during food preparation.	61	<b>⊠</b> IN □O		Garbage/refuse pro	perly disposed; facilities	maintair	ned	
46		ОООТ		storage & di		62				stalled, maintained, and	clean;		
47		OUT N/A		Personal cle					dogs in outdoor din	ing areas			
48		OUT N/A			s; properly used and stored	63	<b>⊠</b> IN □O	UT	Adequate ventilatio	n and lighting; designate	d areas	used	
49	ПIN	OUT ON/A		Washing fru per Use of	its and vegetables Utensils	64	⊠IN □OI	UT □N/A	Existing Equipment	and Facilities			
50	⊠IN	□OUT □N/A [	□N/O	In-use utens	ils: properly stored			f ilei	Administrat	tive	1 1		
51		<b>⊠</b> OUT <b>□</b> N/A		Utensils, eq dried, handl	uipment and linens: properly stored,	65	□и □о	UT 🗷 N/A	901:3-4 OAC				
52	<b>⊠</b> IN	□OUT □N/A			Single-use/single-service articles: properly stored, used  66 ☒IN ☐OUT ☐N/A 3701-21 OAC								
53	⊠IN	□OUT □N/A [	□N/O	Slash-resist	ant, cloth, and latex glove use								
				Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co				on R = repeat viol	ation	1.4		
lter	ı No.	Code Section	Pric	rity Level	Comment						cos	R	
		Comment/ Obs			The Following comments relate to the Crit			nspection (	tem 35). Note: Posit	ive observations are			
_			-			by the element number and the letter P.							
		Comment/ Obs			P- Employee Health Policy is in place ar	nd is b	eing followed	l. Thank yo	ou for not allowing sid	ck employees to			
_		Comment/ Obs	+		work.	DIO.			* 1 * 11			╄	
-	_	Comment/ Obs	+		II. P-Good Hygienic Practices - Observed III. P-Preventing Contamination by hands							무	
_		Comment/ Obs	+		IV. Demonstration of Knowledge- PIC still								
					scheduled for March 8th and 9th. and will					ator mulcated triis is			
_		Comment/ Obs	1		V. P- Foods obtained from approved sour		- commonica	Sport Corri	JOSOFI.		+-	+	
		Comment/ Obs			VI. Time/ Temperature Controlled Safety I	_	Found potate	salad, co	e slaw pasta salad	hutter with	믐	믐	
					temperature between 42F to 44F in cooler		•					"	
					plans to have the air compressor blown o								
					monitoring the temperature of the food wit					.,			
					Time/temperature controlled for safety foo			•					
3717-1-03.4.F.1.b: At forty-one degrees Fal							•	ees Celsiu	ıs) or less.				
							pserved employee properly cleaning and sanitzing food surfaces.						
							ed foods that does not require further preparation.						
		Comment/ Obs			IX. Highly Susceptible Population- N/A							믐	
		Comment/ Obs			X- P - Toxic materials properly stored and								
	ļ	Comment/ Obs	1		NOTE: The walk in cooler was much impr	oved	since the last	inspection	but, parts of the tap	e to seal the cracks			
Per D(	son in	Charge LECKEY								Date 02/20/2025			
Env	ironm	ental Health Spec	cialist		<b>6</b>		T	Licensor:					
RC	BERTA	MANGEN, MPH,	REHS	RS/S	SIT# 2741 Dulet Mury	m			elby County Health D	epartment			
DD	ORIT	Y LEVEL C=C	RITIC		ON-CRITICAL								

As per HEA 5302B The Baldwin Group, Inc. (11/19) As per AGR 1268 The Baldwin Group, Inc. (11/19)

## State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of I PASCO	Facility GROCERY		The state of the s	Type of Inspection Date sta ccp 02/20/2025							
		Mark "X" in	Observations and Corrective Actions (corresponded to the corrected on-site during appropriate box for COS and R: COS = corrected on-site during		violation						
ltem No.											
			was not sticking and was hanging. Operator to continue to work	k in this area to make imp	provements. Thank you.						
2	3717-1-02.4(A)(2)	NC Level Two Certified Manager									
			3717-1-02.4.A.2: Each risk level III and risk level IV food servic	e operation and retail foo	d establishment is						
			obligated to have at least one employee that has supervisory a	nd management respons	sibility and the authority						
			to direct and control food preparation and service that has obta	ined manager certification	n in food protection						
			according to rule 3701-21-25 of the Administrative Code. Opera	ator indicated they are scl	hedule to receiving						
			training on March 8th and March 9th and will forward certificate	s upon completion.							
5	3717-1-02.4(C)(17) NC Written procedure to follow when responding to vomiting or diarrheal events is needed. See attached example										
	1		procedure and discussed with PIC the suggestion of having a ki	it of supplies on hand with	procedure. Operator to						
			provide procedure.								
			Management and personnel: supervision.								
			3717-1-02.4.C.17: The food service operation or retail food esta	blishment has written pro	cedures for employees						
			to follow when responding to vomiting or diarrheal events that in	nvolve discharge onto sur	faces in the food service						
			operation or retail food establishment. The procedures are to ac	dress the specific actions	s employees must take						
			to minimize the spread of contamination and the exposure of en	nployees, consumers, foo	d, and surfaces to						
			vomitus or fecal matter. Handout provided to PIC and operator								
22	3717-1-03.4(F)(1)(b)	С	Found potato salad, cole slaw, pasta salad, butter, with temper	ature between 42F to 44F	in cooler. PIC had	$\vdash_{\Box}$	П				
			been in and out of the unit, and could not adjust unit. PIC plans	s to have the air compres	ssor blown out as there		-				
			was quite a bit of dust in the compressor, and continue monitor	ing the temperature of the	e food within the unit to						
			ensure temperature of 41F or less.								
			Time/temperature controlled for safety food - cold holding.								
			3717-1-03.4.F.1.b: At forty-one degrees Fahrenheit (five degree	s Celsius) or less.							
51	3717-1-04.8(E)(2)	NC	Spoon, spatulas, other utensils were being stored in container w	vith food contact surfaces	uprights/ exposed	×	×				
			along with a screw driver. Discussed with PIC storing them inve		· ·		_				
			location. PIC corrected- cleaned and sanitized utensils and fixe								

Person in Charge DONALD LECKEY					Date 02/20/2025					
Environmental Health Specialist ROBERTA MANGEN, MPH, REHS	RS/SIT# 2741	Rdop	Menne	Licensor: Sidney-Shelby County Health De	epartment					
PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL										

#### State of Ohio Food Inspection Report

		Authority: Chapte	rs 3/1/ ar	1a 37	15 On	o Revi	isea Coa	е		
	me of facility ASCO GROCERY		— ===			ense Numbe		26/2025		
1	dress									20/2025
58	381 ST. RT. 29E		SIDNEY C	)H 453						
	cense holder CO HOLDINGS		Inspection T 30	me	Trave	l Time		Category/D		
-	pe of inspection (check	oll that apply)	30	30		COMMERCIAL CLASS 4 <25,000 SQ. FT.  Follow-up date (if required) Water sample date/re				
1_	Standard Critical C		E) Variance Review Follow Up					aate (if requ	Water sample date/result (if required)	
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	· —	S INGVIO	₩ <u>ឝ</u> 10	low op	11			11
			10001							
		FOODBORNE ILLNESS	the second second							
_	Mark designated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN	= in co	mpliance	OUT = n	ot in complia	nce N/O = no	ot obsen	ved N/A = not applicable
_		Compliance Status					Cor	npliance St	tatus	
		Supervision		4 1			rature Con	trolled for	Safety	Food (TCS food)
1	⊠IN □OUT □N/A	Person in charge present, demonstrates know performs duties	ledge, and	] 2			Proper da	ite marking ar	nd dispos	sition
2	□IN ☑OUT □N/A	Certified Food Protection Manager				OUT	Time as a	nublic health	control	: procedures & records
		Employee Health		l Ľ	. ⊠N/A	□ N/O				. procedures at records
3	⊠IN □OUT □N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;	H	I		Cons	umer Advi	sory	
4	⊠IN □OUT □N/A		] 2	S N/A	DOUT	Consume	r advisory pro	vided fo	or raw or undercooked foods	
5	□IN 図OUT □N/A	Procedures for responding to vomiting and dia	rrheal events			ı	lighly Sus	ceptible Po	pulati	ons
			2	) I	OUT	Pasteuriz	ed foods used	d: prohib	ited foods not offered	
-	□IN □OUT 図N/O	•	IN/A Passanza issas acea, promisica ice							
7	⊠IN □OUT □N/O		J F	ПП	OUT	<del></del>	Chemica			
	Prevent Prevent		2	IN S N/A	<b>—</b> 001	Food add	litives: approv	ed and p	properly used	
9	□IN □OUT 図N/O	Hands clean and properly washed  No bare hand contact with ready-to-eat foods	or approved	2	IN IN □ N/A	OUT	Toxic sub	stances prop	erly iden	ntified, stored, used
Ľ	□N/A ⊠N/O	alternate method properly followed		J h		Con	formance	with Appro	ved Pr	rocedures
10	☑IN □OUT □N/A	I	cessible	2	NI 🔲	ООТ	Complian	ce with Reduc	ced Oxy	gen Packaging, other
	I man	Approved Source		4	<b>⊠</b> N/A		_	ed processes,	and HA	CCP plan
11		Food obtained from approved source		<b>-</b> 3		OUT N/O				uice Production
12	□IN □OUT □N/A 🗷 N/O	Food received at proper temperature			ПІМ	OUT				
13	⊠IN □OUT	Food in good condition, safe, and unadulterate	ed	] [3		□ N/O	Special R	equirements:	Heat Tr	reatment Dispensing Freezers
14	□IN □OUT ☑N/A □N/O	Required records available: shellstock tags, padestruction	arasite	3	2 ☐ IN ⊠N/A	OUT N/O	Special R	equirements:	Custom	Processing
	Pro	tection from Contamination			Пи	OUT				
15	⊠IN □OUT □N/A □ N/O	Food separated and protected			■N/A	□ N/O	Special R			ater Machine Criteria
16	⊠IN □OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized				□ N/O		equirements:	Acidilled	d White Rice Preparation
17	⊠IN □OUT	Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	3	IN IN IN	OUT	Critical C	ontrol Point In	spection	1
	Time/Temperatu	d)	1   3	21	OUT	Process I	Review			
18	□IN □OUT □N/A ※N/O	Proper cooking time and temperatures		1	IZN/A □ IN	□оит	-			
19	□IN □OUT □N/A ▼N/O	Proper reheating procedures for hot holding			<b>⊠</b> N/A		Variance			
20	□N/A ≧ N/O □N/A ≧ N/O	Proper cooling time and temperatures			hat are		d as the m			and employee behaviors ributing factors to
21	□IN □OUT □N/A 墜N/O	Proper hot holding temperatures			Public I	nealth in		ns are contr	ol mea	sures to prevent
22	⊠IN □OUT □N/A	Proper cold holding temperatures				yuryr				

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

Type of Inspection

flwup

Date

02/26/2025

	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  Utensils, Equipment and Vending													
38	□ INI				eggs used where required			Otens			1		
39		OUT N/A			ce from approved source	54	NIN DO	UT	Food and nonfood-contact surfaces cleanable designed, constructed, and used	, prope	iny		
39	MIN		Food		ture Control				Warewashing facilities: installed, maintained,	_	$\dashv$		
_					ng methods used; adequate equipment	55	MIN DO	UT LIN/A	used; test strips				
40	□ IN	OUT DN/A	<b>≥</b> N/O	for temperat		56	⊠IN □O	UT	Nonfood-contact surfaces clean				
41	□IN	□OUT □N/A	<b>≥</b> N/O	Plant food p	roperly cooked for hot holding				Physical Facilities				
42	□IN	□OUT □N/A	<b>≥</b> N/O	Approved th	awing methods used	57	MIN 🗆 OI	UT 🗆 N/A	Hot and cold water available; adequate pressure				
43	⊠IN	OUT N/A		Thermomete	ers provided and accurate	58	⊠IN □O	UT	Plumbing installed; proper backflow devices				
			F	ood Identi	fication			<sub>//O</sub>					
44	⊠IN	□оит			ly labeled; original container	59	ØIN □OL		Courage and waste water many district	_	$\dashv$		
	14.		vention		ontamination	$\vdash$			Sewage and waste water properly disposed				
45	×IN	□out		Insects, rode openings pre	ents, and animals not present/outer otected	60	⊠IN □OU		Toilet facilities: properly constructed, supplied		_		
46	DC IN	□оит		Contaminati	on prevented during food preparation,	62			Garbage/refuse properly disposed; facilities m		ea		
47		□out □ N/A		storage & di Personal cle		102			Physical facilities installed, maintained, and clidogs in outdoor dining areas	еап;			
48					as: properly used and stored	63	⊠IN □OL		Adequate ventilation and lighting; designated	orooc i	hood		
49					its and vegetables	-	<del> </del>			areas (	JSEG		
		THE TY		per Use of		64	NIN DOL	UI LIN/A	Existing Equipment and Facilities				
50	⊠IN	□OUT □N/A	□N/O	In-use utens	sils: properly stored				Administrative	1.79			
51	<b>X</b> IN	□OUT □N/A		Utensils, eq dried, handl	uipment and linens: properly stored, ed	65	□IN □OF	UT 🗷 N/A	901:3-4 OAC				
52		□OUT □N/A		Single-use/s stored, used	single-service articles: properly	66	⊠IN □OL	3701-21 OAC					
53	XIN	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												
Ite	n No.	Code Section	Pric	rity Level	Comment					cos	+		
		Comment/ Obs						r in the food prep area that holds the cold meats and sala					
					Operator made correction from previous in	nspec	ion by adjustii	perature setting on the unit. Food was					
-	2	3717-1-02.4(A)(2)	-	NC	37F or below. Thank you, Level Two Certified Manager					-			
	-	37 17-1-02.4(A)(Z)		NO		k leve	on and retail food optablishment is		×				
						sk level IV food service operation and retail food establishment is hat has supervisory and management responsibility and the authority to							
					direct and control food preparation and service that has obtained manager certification in food protection								
						rding to rule 3701-21-25 of the Administrative Code. Operator indicated they are scheduled to receive							
					training on March 8th and March 9th and								
	5	3717-1-02.4(C)(17)		NC		o vomiting or diarrheal events is needed.							
					Management and personnel: supervision.								
					3717-1-02.4.C.17: The food service operation or retail food establishment has written procedures for employees								
					I and the second	or diarrheal events that involve discharge onto surfaces in the food							
					service operation or retail food establishn	nent. 1	The procedure	es are to ad	dress the specific actions employees				
					must take to minimize the spread of contr	amina	tion and the e	exposure of	employees, consumers, food, and				
					surfaces to vomitus or fecal matter. Hand	lout pr	ovided to ope	erator.					
Per D0	son in NALD	Charge LECKEY							Date 02/26/2025	_			
	Environmental Health Specialist ROBERTA MANGEN, MPH, REHS RS/SIT# 2741  RS/SIT# 2741  RS/SIT# 2741  RS/SIT# 2741  RS/SIT# 2741  RS/SIT# 2741												

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)

Name of Facility

PASCO GROCERY