

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CELL BLOCK PIZZA	Check one ☒ FSO ☐ RFE	License Number 2025330	Date 10/07/2025
Address 219 E. COURT STREET	City/State/Zip Code SIDNEY OH 45365		
License holder JONATHAN MCATEE	Inspection Time 90	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 3 <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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☐ IN ☒ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☐ IN ☒ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☐ IN ☒ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☐ IN ☐ OUT ☒ N/A
5	☐ IN ☒ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☐ IN ☐ OUT ☒ N/A
6	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		Special Requirements: Custom Processing	
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	☒ IN ☐ OUT	35	☐ IN ☐ OUT ☒ N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
Food separated and protected		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.	
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			

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Name of Facility CELL BLOCK PIZZA	Type of Inspection sta 30-day	Date 10/07/2025
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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		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	54	☐ IN ☒ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
		56	☒ IN ☐ OUT
		Nonfood-contact surfaces clean	
Food Temperature Control		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A
Proper cooling methods used; adequate equipment for temperature control		Hot and cold water available; adequate pressure	
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	58	☒ IN ☐ OUT
Plant food properly cooked for hot holding		Plumbing installed; proper backflow devices	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	☐ N/A ☐ N/O	
Approved thawing methods used		59	☒ IN ☐ OUT ☐ N/A
43	☐ IN ☒ OUT ☐ N/A	Sewage and waste water properly disposed	
Thermometers provided and accurate		60	☒ IN ☐ OUT ☐ N/A
Food Identification		Toilet facilities: properly constructed, supplied, cleaned	
44	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Food properly labeled; original container		62	☒ IN ☐ OUT
Prevention of Food Contamination		☐ N/A ☐ N/O	
45	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
Insects, rodents, and animals not present/outer openings protected		63	☒ IN ☐ OUT
46	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
Contamination prevented during food preparation, storage & display		64	☐ IN ☐ OUT ☒ N/A
47	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities	
Personal cleanliness		Administrative	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	65	☐ IN ☐ OUT ☒ N/A
Wiping cloths: properly used and stored		901:3-4 OAC	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	66	☒ IN ☐ OUT ☐ N/A
Washing fruits and vegetables		3701-21 OAC	
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			

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		All coolers =< 41 F (food) Good!	☐	☐
	Comment/ Obs		Note: Ensure wet mops are hung over mop sink to allow them to air dry without soiling walls and floor.	☐	☐
	Comment/ Obs		Note: Ensure that house-made sauces are actively cooled from 135 to 70 F within 2 hours, and from 70 to 41 F or less within another 4 hours. Use shallow containers, vented lids, freezer, ice baths, etc. to accomplish this.	☐	☐
	Comment/ Obs		Note: Ensure wet wiping rags are stored in a labeled sanitizer solution in between uses to prevent bacteria growth.	☐	☐
2	3717-1-02.4(A)(3)	NC	Certified Manager	☐	☐
			No person with managerial oversight of the operation that has Ohio Food Manager Certification. Please ensure that at least one manager has this certification.		
3	3717-1-02.4(C)(16)	C	Person in Charge - Duties	☐	☐
			No signed employee illness reporting policies on site. Please ensure that all food employees read and sign policy, and keep copies on site for review by our office. *Business just opened; example policy included with this report.		
5	3717-1-02.4(C)(18)	NC	Written Procedures for Cleaning Up Vomiting and Diarrheal Events	☐	☐
			No vomit/diarrhea clean-up policy on site. Please post policy and ensure all items needed to implement policy are available on site. *Business just opened; example policy included with this report.		
23	3717-1-03.4(G)	C	Ready-to-eat, time/temperature controlled for safety food - date marking.	☒	☐
			Found containers of cooked chicken and spinach leaves in upright cooler without a prep date. Once prepped/opened, ready to eat, TCS foods must be dated. If not used within 7 days, they must be discarded. *Discarded by PIC.		
43	3717-1-04.1(Z)	NC	Temperature measuring devices - functionality	☐	☐
			No thermometer inside pizza hot hold cabinet. Please supply so that air temperature of cabinet can be		

Person in Charge		Date 10/07/2025
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: 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)

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

Name of Facility CELL BLOCK PIZZA			Type of Inspection sta 30-day		Date 10/07/2025	
Observations and Corrective Actions (continued) 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	
			monitored. *Air temperature of at least 160 F should be maintained to ensure food holds => 135 F.			
51	3717-1-04.8(E)(2)	NC	Equipment, Utensils, Linens - Storage - Setting Found clean mixing bowls, clean dough racks, and other utensils stored right-side-up. Please ensure these items are stored covered or upside down in storage to prevent contamination of the food-contact part of the utensil. Please store dough racks at least 6 inches off floor as well.	☒		☐
52	3717-1-04.8(E)(1)	NC	Single-service and single-use articles - storage - Location Carboard pizza boxes stored directly on floor.. Please store boxes at least 6 inches off floor to prevent contamination from the premises.	☐		☐
54	3717-1-04.3(C)	NC	Fixed equipment : elevation or sealing. No caulking around base of mop sink or between mop sink and wall. Please seal to prevent water from penetrating these areas and damaging building materials.	☐		☐
61	3717-1-05.4(N)	NC	Covering receptacles. Dumpster lid is missing and other lid is open. Please ensure lid is replaced and keep all lids closed to prevent weather and animals from scattering litter.	☐		☐

Person in Charge		Date 10/07/2025	
Environmental Health Specialist RUSTY SCHWEPE, REHS RS/SIT# 2993		Licensors: Sidney-Shelby County Health Department	

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
 As per HEA 5351 The Baldwin Group, Inc. (11/19)
 As per AGR 1268 The Baldwin Group, Inc. (11/19)