

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ANNA TRUCK STOP	Check one ☐ FSO ☒ RFE	License Number 2025288	Date 10/09/2025
Address 14262 ST RT 119	City/State/Zip Code ANNA OH 45302		
License holder ANNA TRUCK STOP	Inspection Time 120	Travel Time 15	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		
Proper use of restriction and exclusion		Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A	26	☐ IN ☐ OUT ☒ N/A
Procedures for responding to vomiting and diarrheal events		Pasteurized foods used; prohibited foods not offered	
Good Hygienic Practices		Chemical	
6	☒ IN ☐ OUT ☐ N/O	27	☐ IN ☐ OUT ☒ N/A
Proper eating, tasting, drinking, or tobacco use		Food additives: approved and properly used	
7	☒ IN ☐ OUT ☐ N/O	28	☒ IN ☐ OUT ☐ N/A
No discharge from eyes, nose, and mouth		Toxic substances properly identified, stored, used	
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O	29	☐ IN ☐ OUT ☒ N/A
Hands clean and properly washed		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	30	☐ IN ☐ OUT ☒ N/A ☐ N/O
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		Special Requirements: Fresh Juice Production	
10	☒ IN ☐ OUT ☐ N/A	31	☐ IN ☐ OUT ☒ N/A ☐ N/O
Adequate handwashing facilities supplied & accessible		Special Requirements: Heat Treatment Dispensing Freezers	
Approved Source		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
11	☒ IN ☐ OUT	Special Requirements: Custom Processing	
Food obtained from approved source		33	☐ IN ☐ OUT ☒ N/A ☐ N/O
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	Special Requirements: Bulk Water Machine Criteria	
Food received at proper temperature		34	☐ IN ☐ OUT ☒ N/A ☐ N/O
13	☒ IN ☐ OUT	Special Requirements: Acidified White Rice Preparation Criteria	
Food in good condition, safe, and unadulterated		35	☐ IN ☐ OUT ☒ N/A
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Critical Control Point Inspection	
Required records available: shellstock tags, parasite destruction		36	☐ IN ☐ OUT ☒ N/A
Protection from Contamination		Process Review	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	37	☐ IN ☐ OUT ☒ N/A
Food separated and protected		Variance	
16	☐ IN ☒ OUT ☐ N/A ☐ N/O	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.	
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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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	Pasturized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
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		Administrative	
44	☐ IN ☒ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
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		Physical Facilities	
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	
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	
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	
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
1	3717-1-02.4(B)(1)	C	Demonstration of Knowledge	☐	☐
1	3717-1-02.4(C)(11)	C	PIC not aware how to sanitize dishes. Person in Charge: Duties - ensure employees are properly sanitizing equipment and utensils. PIC educated.	☒	☐
16	3717-1-04.5(C)	NC	Baking pans are very dirty. Cooking and baking equipment - cleaning frequency Baking pans need to be cleaned at least every 24 hours.	☐	☐
23	3717-1-03.4(G)	C	Ready to eat ham, chicken wings, beans, rice and chicken are not date marked. Ready-to-eat, time/temperature controlled for safety food - date marking. Ready to eat TCS foods under refrigeration must be date marked and used or discarded within 7 days of prep. PIC date marked foods.	☒	☐
43	3717-1-04.1(Z)	NC	No thermometers located inside egg cooler or milk cooler. Temperature measuring devices - functionality 3717-1-04.1.Z: Temperature measuring devices. Provide thermometers to ensure TCS foods is 41 degrees F or below.	☐	☐
44	3717-1-03.5(C)	NC	Gulavjamun and kheer packaged for self service but not labeled. Food labeling 3717-1-03.5.C: Food labels. 3717-1-03.5.C.1: Foods packaged in a food service operation or retail food establishment, are to be labeled as specified in 21 C.F.R. 101 and 9 C.F.R. 317. 3717-1-03.5.C.2: Label information is to include: 3717-1-03.5.C.2.a: The common name of the food, or absent a common name, an adequately descriptive identity statement; 3717-1-03.5.C.2.b: If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; 3717-1-03.5.C.2.c: An accurate declaration of the net quantity of contents;	☒	☐

Person in Charge PARVIR	Date 10/09/2025
Environmental Health Specialist JAY STAMMEN, REHS RS/SIT# #2806	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 ANNA TRUCK STOP			Type of Inspection sta com		Date 10/09/2025	
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	
			3717-1-03.5.C.2.d: The name and place of business of the manufacturer, packer, or distributor; and 3717-1-03.5.C.2.e: The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. 3717-1-03.5.C.2.f: Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(q)(3)-(5) (as amended on March 23, 2010), nutrition labeling as specified in 21 C.F.R. 101 and 9 C.F.R. 317 Subpart B. 3717-1-03.5.C.2.g: For any salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin. 3717-1-03.5.C.3: Bulk food that is available for consumer self-dispensing is to be prominently labeled with the following information in plain view of the consumer: 3717-1-03.5.C.3.a: The manufacturer's or processor's label that was provided with the food; or 3717-1-03.5.C.3.b: A card, sign, or other method of notification that includes the information specified under paragraphs (C)(2)(a), (C)(2), (C)(2)(e), and (C)(2)(f) of this rule. 3717-1-03.5.C.4: Bulk, unpackaged foods that are portioned to consumer specification need not be labeled if: 3717-1-03.5.C.4.a: A health, nutrient content, or other claim is not made; and 3717-1-03.5.C.4.b: The food is manufactured or prepared on the premises of the food service operation or retail food establishment, at another food service operation or retail food establishment, or a food processing plant that is owned by the same person and is regulated by the food regulatory agency that has jurisdiction. Label self service prepackaged foods ASAP			
44	3717-1-03.5(C)(2)(e)	C	Golden milk packaged for self service but not labeled properly. Food labeling - Allergens 3717-1-03.5.C.2.e: The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. PIC will label product with Allergens on package.	☒	☐	
45	3717-1-06.4(K)	C	Gnats all over pop machine. Controlling pests. 3717-1-06.4.K: Controlling pests. The presence of insects, rodents, and other pests is to be controlled to minimize their presence on the premises by: 3717-1-06.4.K.1: Routinely inspecting incoming shipments of food and supplies; 3717-1-06.4.K.2: Routinely inspecting the premises for evidence of pests; 3717-1-06.4.K.3: Using methods, if pests are found, such as trapping devices or other means of pest control as specified under paragraphs (C), (K) and (L) of rule 3717-1-07.1 of the Administrative Code; and 3717-1-06.4.K.4: Eliminating harborage conditions. PIC will control pests ASAP	☒	☐	
46	3717-1-03.2(Q)	NC	Onions stored on the floor in the back. Food storage - Preventing Contamination from the Premises Food must be stored 6 inches off of the floor in order to prevent cross contamination.	☐	☐	
46	3717-1-03.2(Y)	NC	Chicken stored in non food grade bags. Miscellaneous sources of contamination. Bags that are used to store food must be food grade in order to prevent cross contamination.	☐	☐	
54	3717-1-04.4(A)(2)	NC	Lid broken off freezer in the back. Equipment - Good Repair and Proper Adjustment - Intact, Tight, Adjusted per Manufacturer 3717-1-04.4.A.2: Equipment components such as doors, seals, hinges, fasteners, and kick plates are to be kept intact, tight, and adjusted in accordance with manufacturer's specifications.	☐	☐	
55	3717-1-04.2(B)	NC	No drain stoppers present for 3 compartment sink. Manual warewashing - sink compartment requirements. This is not allowing the dishes/utensils to be properly washed-rinsed-sanitized. Obtain drain stoppers ASAP	☐	☐	
58	3717-1-05.1(I)	NC	The mop sink is not accessible. Service sink - number. Move equipment to ensure mop sink is accessible.	☐	☐	
60	3717-1-06.4(I)	NC	Men's restroom door is propped open. Closing toilet room doors. 3717-1-06.4.I: Closing toilet room doors. Toilet room doors as specified under paragraph (L) of rule 3717-1-06.1 of the Administrative Code are to be kept closed except during cleaning and maintenance operations.	☐	☐	
61	3717-1-05.4(N)	NC	Dumpster lid open. Covering receptacles. Keep dumpster lid closed to prevent solid waste nuisances.	☐	☐	
Person in Charge PARVIR				Date 10/09/2025		
Environmental Health Specialist JAY STAMMEN, REHS RS/SIT# #2806				Licensor: Sidney-Shelby County Health Department		

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Continuation Report
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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	
62	3717-1-06.4(A)	NC	Counter top has duct tape on it by the hand sink. Repairing. 3717-1-06.4.A: Repairing. The physical facilities are to be maintained in good repair.	☐	☐	
62	3717-1-06.4(N)	NC	Loose solid waste scattered all around the perimeter of the property. Maintaining premises - unnecessary items and litter. 3717-1-06.4.N: Maintaining premises - unnecessary items and litter. The premises are to be free of: 3717-1-06.4.N.1: Items that are unnecessary to the operation or maintenance of the food service operation or retail food establishment such as equipment that is nonfunctional or no longer used; and 3717-1-06.4.N.2: Litter.	☐	☐	

Person in Charge PARVIR		Date 10/09/2025
Environmental Health Specialist JAY STAMMEN, REHS RS/SIT# #2806		Licensor: 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)