

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FRANCIS MANUFACTURING	Check one ☒ FSO ☐ RFE	License Number 2025191	Date 01/07/2026
Address 500 E. MAIN STREET	City/State/Zip Code RUSSIA OH 45363		
License holder SHEEHAN BROTHERS VENDING & CATERING	Inspection Time 10	Travel Time 30	Category/Descriptive VENDING LOCATIONS/COMMISSARY
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			
5	☐ IN ☐ OUT ☐ N/A	26	☐ IN ☐ OUT ☒ N/A
Good Hygienic Practices		Pasteurized foods used; prohibited foods not offered	
6	☐ IN ☐ OUT ☐ N/O	Chemical	
Proper eating, tasting, drinking, or tobacco use			
7	☐ IN ☐ OUT ☐ N/O	27	☐ IN ☐ OUT ☒ N/A
Preventing Contamination by Hands		Food additives: approved and properly used	
8	☐ IN ☐ OUT ☐ N/O	28	☐ IN ☐ OUT ☐ N/A
Hands clean and properly washed		Toxic substances properly identified, stored, used	
9	☐ IN ☐ OUT ☒ N/A ☐ N/O	Conformance with Approved Procedures	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed			
10	☐ IN ☐ OUT ☒ N/A	29	☐ IN ☐ OUT ☒ N/A
Approved Source		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
11	☐ IN ☐ OUT	30	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Fresh Juice Production	
12	☐ IN ☐ OUT ☐ N/A ☐ N/O	31	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Heat Treatment Dispensing Freezers	
13	☐ IN ☐ OUT	32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food in good condition, safe, and unadulterated		Special Requirements: Custom Processing	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Protection from Contamination		Special Requirements: Bulk Water Machine Criteria	
15	☐ IN ☐ OUT ☐ N/A ☐ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food separated and protected		Special Requirements: Acidified White Rice Preparation Criteria	
16	☐ IN ☐ OUT ☐ N/A ☐ N/O	35	☐ IN ☐ OUT ☒ N/A
Food-contact surfaces: cleaned and sanitized		Critical Control Point Inspection	
17	☐ IN ☐ OUT	36	☐ IN ☐ OUT ☒ N/A
Proper disposition of returned, previously served, reconditioned, and unsafe food		Process Review	
Time/Temperature Controlled for Safety Food (TCS food)		37	☐ IN ☐ OUT ☒ N/A
18	☐ IN ☐ OUT ☒ N/A ☐ N/O	Variance	
Proper cooking time and temperatures		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.	
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	Pasteurized eggs used where required	54	☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☐ IN ☐ OUT ☒ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	☐ IN ☐ OUT	Nonfood-contact surfaces clean
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities		
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Plant food properly cooked for hot holding	57	☐ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	Approved thawing methods used	58	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	59	☐ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
Food Identification			60	☐ IN ☐ OUT ☒ N/A	Toilet facilities: properly constructed, supplied, cleaned
44	☐ IN ☐ OUT	Food properly labeled; original container	61	☐ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	☐ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	64	☐ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness	Administrative		
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	65	☐ IN ☐ OUT ☐ N/A	901:3-4 OAC
49	☐ IN ☐ OUT ☒ N/A ☐ N/O	Washing fruits and vegetables	66	☐ IN ☐ OUT ☐ N/A	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		This vending site has been closed and is being replaced with a Miami Valley Vending Micro-Market.	☐	☐

Person in Charge SHEEHAN BROTHERS	Date 01/07/2026
Environmental Health Specialist TED WUEBKER, REHS RS/SIT# 2337	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)