

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

Name of facility AMERICAN LEGION POST 493	Check one ☒ FSO ☐ RFE	License Number 2026048	Date 07/15/2026
Address 627 COLLEGE ST	City/State/Zip Code JACKSON CENTER OH 45334		
License holder SCHERER POST	Inspection Time 30	Travel Time 30	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																																																																																																									
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Name of Facility AMERICAN LEGION POST 493	Type of Inspection sta	Date 07/15/2026
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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
39	☒ IN ☐ OUT ☐ N/A		Water and ice from approved source
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	54	☒ IN ☐ OUT
Proper cooling methods used; adequate equipment for temperature control		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	55	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Warewashing facilities: installed, maintained, used; test strips	
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	56	☒ IN ☐ OUT
Approved thawing methods used		Nonfood-contact surfaces clean	
43	☒ IN ☐ OUT ☐ N/A		
Thermometers provided and accurate		Administrative	
Food Identification		57	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Hot and cold water available; adequate pressure	
Food properly labeled; original container		58	☒ IN ☐ OUT
Prevention of Food Contamination		☐ N/A ☐ N/O	
45	☒ IN ☐ OUT	Plumbing installed; proper backflow devices	
Insects, rodents, and animals not present/outer openings protected		59	☒ IN ☐ OUT ☐ N/A
46	☒ IN ☐ OUT	Sewage and waste water properly disposed	
Contamination prevented during food preparation, storage & display		60	☒ IN ☐ OUT ☐ N/A
47	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
Personal cleanliness		61	☒ IN ☐ OUT ☐ N/A
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Garbage/refuse properly disposed; facilities maintained	
Wiping cloths: properly used and stored		62	☒ IN ☐ OUT
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	☐ N/A ☐ N/O	
Washing fruits and vegetables		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
Proper Use of Utensils		63	☒ IN ☐ OUT
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	Adequate ventilation and lighting; designated areas used	
In-use utensils: properly stored		64	☒ IN ☐ OUT ☐ N/A
51	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities	
Utensils, equipment and linens: properly stored, dried, handled		65	☐ IN ☐ OUT ☒ N/A
52	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC	
Single-use/single-service articles: properly stored, used		66	☒ IN ☐ OUT ☐ N/A
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	3701-21 OAC	
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
				☐	☐

Person in Charge STEVE & TOM	Date 07/15/2026
Environmental Health Specialist MICHAEL MCCLAIN RS/SIT# 3051	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)