

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility B'S THINGS	Check one ☒ FSO ☐ RFE	License Number 2026232	Date 06/12/2026
Address 749 FERREE PLACE	City/State/Zip Code SIDNEY OH 45365		
License holder BARBARA A. KESLER	Inspection Time 60	Travel Time 10	Category/Descriptive MOBILE - HIGH RISK
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			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☐ IN ☐ OUT ☒ N/A	Certified Food Protection Manager	
Employee Health			
3	☐ IN ☐ OUT ☒ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☐ IN ☐ OUT ☐ N/A ☒ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
10	☐ IN ☒ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	
Approved Source			
11	☒ IN ☐ OUT	Food obtained from approved source	
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	Food received at proper temperature	
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	☐ IN ☐ OUT ☐ N/A ☒ N/O	Food separated and protected	
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	
Time/Temperature Controlled for Safety Food (TCS food)			
23	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper date marking and disposition	
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	
Chemical			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Conformance with Approved Procedures			
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing	
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria	
35	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection	
36	☐ IN ☐ OUT ☒ N/A	Process Review	
37	☐ IN ☐ OUT ☒ N/A	Variance	
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.			

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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	
Food Temperature Control		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	56	☒ IN ☐ OUT
Proper cooling methods used; adequate equipment for temperature control		Nonfood-contact surfaces clean	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	58	☒ IN ☐ OUT
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☒ IN ☐ OUT ☐ N/A	☐ N/A ☐ N/O	
Thermometers provided and accurate		59	☒ IN ☐ OUT ☐ N/A
Food Identification		Sewage and waste water properly disposed	
44	☒ IN ☐ OUT	60 ☐ IN ☐ OUT ☒ N/A	
Food properly labeled; original container		Toilet facilities: properly constructed, supplied, cleaned	
Prevention of Food Contamination		61	☒ IN ☐ OUT ☐ N/A
45	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Insects, rodents, and animals not present/outer openings protected		62	☐ IN ☒ OUT
46	☒ IN ☐ OUT	☐ N/A ☐ N/O	
Contamination prevented during food preparation, storage & display		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
47	☒ IN ☐ OUT ☐ N/A	63	☒ IN ☐ OUT
Personal cleanliness		Adequate ventilation and lighting; designated areas used	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	64	☐ IN ☐ OUT ☒ N/A
Wiping cloths: properly used and stored		Existing Equipment and Facilities	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Administrative	
Washing fruits and vegetables		65	☐ IN ☐ OUT ☒ N/A
Proper Use of Utensils		901:3-4 OAC	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	66	☐ IN ☒ OUT ☐ N/A
In-use utensils: properly stored		3701-21 OAC	
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		Fridge = 41 F (air) *Recently turned on; PIC states that it usually has an air temp of 38 F. Ensure foods hold =>41 F. Freezer = 6 F (air)	☐	☐
	Comment/ Obs		Note: Color comparator for test strips is missing. Please obtain new strips w/ comparator to monitor sanitizer concentration in 3 comp sink.	☐	☐
	Comment/ Obs		Note: Ensure ASSE 1024 backflow preventer is installed on water line where it enters the unit if unit will be connected to municipal water at an event.	☐	☐
	Comment/ Obs		Note: Please obtain fire department approval for operating grill under tent.	☐	☐
	Comment/ Obs		Note: Remember that all utensils, including warmer pans, must fit in the 3 compartment sink. If large pans are needed, they must be disposable/one-time use pans.	☐	☐
	Comment/ Obs		Note: Please obtain boards or rubber mats to place on ground in grill area to keep down mud and dust.	☐	☐
10	3717-1-06.2(E)	NC	Handwashing Signage. No handwashing signage. Please supply at hand sink.	☐	☐
62	3717-1-06.4(A)	NC	Repairing. Caulking missing between counter and wall next to fryers. Please seal to keep out grease and other food particles.	☐	☐
66	3701-21-25(I)	NC	Level one certification in food protection PIC has not obtained Ohio Person In Charge Certification. Please obtain.	☐	☐

Person in Charge	Date 06/12/2026
Environmental Health Specialist RUSTY SCHWEPE 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)