

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility GAURI PUTRA GANESH LLC DBA SIDNEY FOODTOWN	Check one ☐ FSO ☒ RFE	License Number 2026313	Date 06/12/2026
Address 1010 WAPAKONETA AVENUE	City/State/Zip Code SIDNEY OH 45365		
License holder NAYAN THAKOR	Inspection Time 225	Travel Time 10	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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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility GAURI PUTRA GANESH LLC DBA SIDNEY FOODTOWN	Type of Inspection sta	Date 06/12/2026
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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	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		56	☒ IN ☐ OUT
40	☐ IN ☒ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
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 ☐ N/A ☐ N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☒ IN ☐ OUT ☐ N/A
44	☐ IN ☒ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☒ IN ☐ OUT ☐ N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☐ IN ☒ OUT	62	☐ IN ☒ OUT ☐ N/A ☐ N/O
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☒ IN ☐ OUT	63	☐ IN ☒ OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☒ IN ☐ OUT ☐ N/A	64	☐ IN ☐ OUT ☒ N/A
Personal cleanliness		Existing Equipment and Facilities	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Administrative	
Wiping cloths: properly used and stored		65	☒ IN ☐ OUT ☐ N/A
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	901:3-4 OAC	
Washing fruits and vegetables		66	☐ IN ☐ OUT ☒ N/A
Proper Use of Utensils		3701-21 OAC	
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! Hot food (holding) = 135 F+ (except as noted below)	☐	☐
	Comment/ Obs		Note: Please remove damaged fryer baskets from the premises to prevent use. New basket currently in use.	☐	☐
	Comment/ Obs		Note: Some standing water on floor in dairy walkin and water leaking from cooling unit in produce walkin. Recommend checking to see if condensate drain lines are plugged.	☐	☐
	Comment/ Obs		Note: Please ensure that employee food stored in walkin coolers is separated from retail food and labeled as "employee food".	☐	☐
21	3717-1-03.4(F)(1)(a)	C	Time/temperature controlled for safety food - hot holding. Chicken wings in hot hold cabinet were 99 F and corn in hot hold cabinet was 110 F (<2 hrs holding time). TCS food must hold >= 135 F. *Temperature of the cabinet turned up during inspection, however heat lamps in hood above food are still missing. Replacement of bulbs and/or repair of cabinet needed.	☒	☒
23	3717-1-03.4(G)	C	Ready-to-eat, time/temperature controlled for safety food - date marking. No date-marking of open containers of hard-boiled eggs. Once original bag opened or raw eggs cooked and peeled, hard-boiled eggs must be dated. If not used within 7 days, they must be discarded. *PIC will date, but says they are usually consumed within 24-48 hours after opening/prep. Also, ensure deli salads that that require combining ingredients in the store are dated in the same way.	☐	☐
28	3717-1-07(B)	C	Working containers - common name. Found unlabeled spray bottle of green liquid in chemical closet. All working containers of chemicals must be labeled with their common name for ease of identification and to prevent misuse. *PIC emptied contents of bottle into mop sink.	☒	☐
40	3717-1-03.4(A)	NC	Frozen food	☐	☐

Person in Charge		Date 06/12/2026
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993		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)

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

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Item No.	Code Section	Priority Level	Comment	COS	R		
			Frozen food in open air freezer (near pre-packaged deli meat) was thawed and soft, though still below 41 F. Unit air temperature read ~4 F. Please adjust/repair unit.				
44	3717-1-03.5(C)	NC	Food labeling Containers of store packaged sandwiches, salads, and other foods for customer self-service are not properly labeled. Please ensure net weight, date of packaging, name of product, name and address of store, and full ingredient listing is provided on package.	☐	☒		
45	3717-1-06.1(M)	NC	Outer openings - protected. Still finding gaps under/around exterior doors on the back of the building. This can be an entrance point for insects and rodents. Please repair/replace doors.	☐	☒		
62	3717-1-06.4(A)	NC	Repairing. The floor paint in meat prep room is still in poor condition. Please repair and ensure floor/wall junctures are sealed. Large gap between swinging produce walkin doors. Please adjust and replace damaged/missing seals.	☐	☒		
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. The floor in the area of the warming cabinet (especially left of the cabinet) is covered in grease. Please clean.	☐	☒		
63	3717-1-06.2(I)	NC	Lighting - Intensity Numerous lights above fresh meat wall coolers do not work. Please repair to give proper lighting.	☐	☒		

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