

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility NEWPORT SPORTSMEN CLUB, INC	Check one ☒ FSO ☐ RFE	License Number 2026153	Date 07/22/2026
Address 5801 RANGELINE ROAD	City/State/Zip Code HOUSTON OH 45333		
License holder ADAM J. BARGA	Inspection Time 60	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

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

Compliance Status	
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	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	Proper cooling methods used; adequate equipment for temperature control	54 ☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	55 ☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	56 ☒ IN ☐ OUT Nonfood-contact surfaces clean
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☒ IN ☐ OUT	Food properly labeled; original container	57 ☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	58 ☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	59 ☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	60 ☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	61 ☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	62 ☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
Proper Use of Utensils		Administrative	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	63 ☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	64 ☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	65 ☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	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
	Comment/ Obs		No violations found at the time of this inspection.	☐	☐

Person in Charge MICHAEL MEYER	Date 07/22/2026
Environmental Health Specialist TED WUEBKER 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)