

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

Name of facility PASCO GROCERY	Check one ☒ FSO ☐ RFE	License Number 2026292	Date 06/17/2026
Address 5881 ST. RT. 29E	City/State/Zip Code SIDNEY OH 45365		
License holder L-CO HOLDINGS	Inspection Time 120	Travel Time 15	Category/Descriptive COMMERCIAL CLASS 4 <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																																																																																																									
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Compliance Status</th></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Supervision</th></tr> <tr><td style="width: 5%;">1</td><td>☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties</td></tr> <tr><td>2</td><td>☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Employee Health</th></tr> <tr><td>3</td><td>☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting</td></tr> <tr><td>4</td><td>☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion</td></tr> <tr><td>5</td><td>☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Good Hygienic Practices</th></tr> <tr><td>6</td><td>☐ IN ☐ OUT ☒ N/O Proper eating, tasting, drinking, or tobacco use</td></tr> <tr><td>7</td><td>☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Preventing Contamination by Hands</th></tr> <tr><td>8</td><td>☒ IN ☐ OUT ☐ N/O Hands clean and properly washed</td></tr> <tr><td>9</td><td>☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td></tr> <tr><td>10</td><td>☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Approved Source</th></tr> <tr><td>11</td><td>☒ IN ☐ OUT Food obtained from approved source</td></tr> <tr><td>12</td><td>☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature</td></tr> <tr><td>13</td><td>☒ IN ☐ OUT Food in good condition, safe, and unadulterated</td></tr> <tr><td>14</td><td>☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Protection from Contamination</th></tr> <tr><td>15</td><td>☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected</td></tr> <tr><td>16</td><td>☒ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized</td></tr> <tr><td>17</td><td>☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Time/Temperature Controlled for Safety Food (TCS food)</th></tr> <tr><td>18</td><td>☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures</td></tr> <tr><td>19</td><td>☒ IN ☐ OUT ☐ N/A ☐ N/O Proper reheating procedures for hot holding</td></tr> <tr><td>20</td><td>☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures</td></tr> <tr><td>21</td><td>☒ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures</td></tr> <tr><td>22</td><td>☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures</td></tr> </table>	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	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Compliance Status</th></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Time/Temperature Controlled for Safety Food (TCS food)</th></tr> <tr><td style="width: 5%;">23</td><td>☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition</td></tr> <tr><td>24</td><td>☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Consumer Advisory</th></tr> <tr><td>25</td><td>☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Highly Susceptible Populations</th></tr> <tr><td>26</td><td>☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Chemical</th></tr> <tr><td>27</td><td>☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used</td></tr> <tr><td>28</td><td>☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used</td></tr> <tr><th colspan="2" style="text-align: center; background-color: #f2f2f2;">Conformance with Approved Procedures</th></tr> <tr><td>29</td><td>☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td></tr> <tr><td>30</td><td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production</td></tr> <tr><td>31</td><td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers</td></tr> <tr><td>32</td><td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing</td></tr> <tr><td>33</td><td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria</td></tr> <tr><td>34</td><td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria</td></tr> <tr><td>35</td><td>☒ IN ☐ OUT ☐ N/A Critical Control Point Inspection</td></tr> <tr><td>36</td><td>☐ IN ☐ OUT ☒ N/A Process Review</td></tr> <tr><td>37</td><td>☐ IN ☐ OUT ☒ N/A Variance</td></tr> <tr><td colspan="2" style="padding: 10px;"> 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. </td></tr> </table>	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.	
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.																																																																																																									

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PASCO GROCERY	Type of Inspection sta ccp	Date 06/17/2026
--	--------------------------------------	---------------------------

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	Administrative 65 ☐ IN ☐ OUT ☒ N/A 901:3-4 OAC 66 ☒ IN ☐ OUT ☐ N/A 3701-21 OAC	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O		
43	☒ IN ☐ OUT ☐ N/A		
44	☒ IN ☐ OUT		
Thermometers provided and accurate		Hot and cold water available; adequate pressure	
Food Identification		Plumbing installed; proper backflow devices	
Food properly labeled; original container		Sewage and waste water properly disposed	
Prevention of Food Contamination		Toilet facilities: properly constructed, supplied, cleaned	
45	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
Contamination prevented during food preparation, storage & display		Existing Equipment and Facilities	
47	☒ IN ☐ OUT ☐ N/A		
Personal cleanliness			
48	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Wiping cloths: properly used and stored			
49	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Washing fruits and vegetables			
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		The following comments relate to the Critical Control Point Inspection (Item 35). Note: Positive observations are indicated by the element number and the letter P.	☐	☐
	Comment/ Obs		I. P-Employee Health Policy. The employee health policy was available at the time of inspection and it was recently updated with current employee signatures. Thank you!	☐	☐
	Comment/ Obs		II. P- Good Hygienic Practices- Food employee demonstrated good hygiene practices. Observed employee changing gloves numerous times throughout the inspection.	☐	☐
	Comment/ Obs		III. P-Preventing Contamination by hands- Food worker demonstrated proper use of gloves.	☐	☐
	Comment/ Obs		IV. P- Demonstration of Knowledge- Manager and food worker have food protection certification.	☐	☐
	Comment/ Obs		V. Foods obtained from approved sources	☐	☐
	Comment/ Obs		VI. Time/ Temperature Controlled Safety Food that was just cooked on the grill was being left to cool on a plate in the grill area. We discussed proper cooling procedures, and food worker placed food in walk-in storage for cooling. Thank you! Good Date marking was observed within facility.	☐	☐
	Comment/ Obs		VII. P- Observed proper storage of food items.	☐	☐
	Comment/ Obs		VIII. Does not serve raw or undercooked foods that does not require further preparation.	☐	☐
	Comment/ Obs		IX. Highly Susceptible Population- N/A	☐	☐
	Comment/ Obs		X- P-Toxic materials properly stored and identified	☐	☐
	Comment/ Obs		Note: Handouts for major food allergens were posted and vomiting procedure was also posted on the wall for employee viewing. Thank you for keeping up with this.	☐	☐
				☐	☐
	Comment/ Obs		Note: Although lighting was sufficient, some of the lighting was burnt out. Make sure when replacing lighting that	☐	☐

Person in Charge DONALD LECKEY	Date 06/17/2026
Environmental Health Specialist ROBERTA MANGEN RS/SIT# 2741	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)

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

Name of Facility PASCO GROCERY			Type of Inspection sta ccp		Date 06/17/2026	
Observations and Corrective Actions (continued) 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	
			it meets code requirements: See below information for details. Thanks! Light bulbs - protective shielding. 3717-1-06.1.I: Light bulbs - protective shielding. 3717-1-06.1.I.1: Except as specified in paragraph (I)(2) of this rule, light bulbs are to be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. 3717-1-06.1.I.2: Paragraph (I)(1) of this rule does not apply in areas used only for storing food in unopened packages, if: 3717-1-06.1.I.2.a: The integrity of the packages cannot be affected by broken glass falling onto them; and 3717-1-06.1.I.2.b: The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3717-1-06.1.I.3: An infrared or other heat lamp is to be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.			
56	3717-1-04.5(A)(3)	NC	Food-Contact Surfaces of Cooking Equipment and Pans and Nonfood-Contact Surfaces of Equipment Hood vents above grill still in need of cleaning. This can be important for fire prevention. 3717-1-04.5.A.3: Nonfood-contact surfaces of equipment are to be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☒	
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. Found many surfaces to be covered in dust in the back storage room and former drive thru. Also, floors and other surfaces were in need of cleaning. At the time of inspection, the food worker did clean the space between the pizza prep cooler and freezer that had food materials stuck to it. Thank you for taking care of this. 3717-1-04.5.D: Nonfood-contact surfaces cleaning frequency. Nonfood-contact surfaces of equipment are to be cleaned at a frequency necessary to preclude accumulation of soil residues. Need to work on overall general cleaning of food operation.	☐	☐	
58	3717-1-05.1(B)	NC	A new hot water heater was installed; but, a plumbing permit was not obtained. The contractor must be commercially licensed and permit obtained. Operator to contact the contractor to have the permit obtained, so plumbing inspection can be completed. The contractor must obtain the permit, and the permit can be obtained at the SSCHD. Call Miami County Plumbing Department for plumbing related questions: 937-573-3534 Approved system 3717-1-05.1.B.1: A plumbing system is to be designed, constructed, and installed according to the Ohio plumbing code. 3717-1-05.1.B: Approved system and cleanable fixtures. 3717-1-05.1.B.1: A plumbing system is to be designed, constructed, and installed according to the Ohio plumbing code.	☐	☐	
62	3717-1-06.4(N)	NC	Operator recently completed a bathroom remodel and left over materials were still present in the dry storage/utility area. These materials along with other unnecessary items no longer necessary to the operations should be removed. Need to work on removing clutter so things can be stored on shelves instead of on the floor. This would help with cleaning. Maintaining premises - unnecessary items and litter. 3717-1-06.4.N: Maintaining premises - unnecessary items and litter. The premises are to be free of: 3717-1-06.4.N.1: Items that are unnecessary to the operation or maintenance of the food service operation or retail food establishment such as equipment that is nonfunctional or no longer used; and 3717-1-06.4.N.2: Litter.	☐	☐	

Person in Charge DONALD LECKEY		Date 06/17/2026	
Environmental Health Specialist ROBERTA MANGEN RS/SIT# 2741		Licensor: Sidney-Shelby County Health Department	

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)