

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 07/13/2026
Address 5881 ST. RT. 29E	City/State/Zip Code SIDNEY OH 45365		
License holder L-CO HOLDINGS	Inspection Time 30	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																																																																																																									
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PASCO GROCERY	Type of Inspection com	Date 07/13/2026
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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			
40	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	
43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification			
44	☐ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination			
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
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	
Physical Facilities			
57	☐ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☐ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☐ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☐ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☐ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☐ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities	
Administrative			
65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC	
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		Received complaint of smell in cooler where 20oz coke is stored. Customer was concerned that the smell was due to dead mice or dead rat. Upon inspection, no foul smell was found in the cooler. Did not observe any mice/ rats or any indication of rodents or rodent feces. PIC said they did not have any problems with mice/ rodents.	☐	☐

Person in Charge DONALD LECKEY	Date 07/13/2026
Environmental Health Specialist ROBERTA MANGEN RS/SIT# 2741 <i>Robert Mangen</i>	Licensors: Sidney-Shelby County Health Department

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL
As per HIA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)