

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

Name of facility THE B HIVE LLC	Check one ☒ FSO ☐ RFE	License Number 2026150	Date 07/21/2026
Address 310 S. MAIN STREET	City/State/Zip Code JACKSON CENTER OH 45334		
License holder KRISTI BAYHAN/KATELYN RYDER	Inspection Time 30	Travel Time 20	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																																																																																																									
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Name of Facility THE B HIVE LLC	Type of Inspection sta	Date 07/21/2026
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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 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		56	☒ IN ☐ OUT Nonfood-contact surfaces clean
40	☐ IN ☐ OUT ☒ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities	
41	☐ IN ☐ OUT ☒ N/A ☐ N/O Plant food properly cooked for hot holding	57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
42	☐ IN ☐ OUT ☒ N/A ☐ N/O Approved thawing methods used	58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
43	☐ IN ☐ OUT ☒ N/A Thermometers provided and accurate	59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
Food Identification		60	☐ IN ☐ OUT ☒ N/A Toilet facilities: properly constructed, supplied, cleaned
44	☒ IN ☐ OUT Food properly labeled; original container	61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display	64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness	Administrative	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
49	☐ IN ☐ OUT ☒ N/A ☐ N/O Washing fruits and vegetables	66	☒ IN ☐ OUT ☐ N/A 3701:21 OAC
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
				☐	☐

Person in Charge KRISTI	Date 07/21/2026
Environmental Health Specialist MICHAEL MCCLAIN RS/SIT# 3051	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)