

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ANNA TRUCK STOP	Check one ☐ FSO ☒ RFE	License Number 2026105	Date 06/30/2026
Address 14262 ST RT 119	City/State/Zip Code ANNA OH 45302		
License holder ANNA TRUCK STOP	Inspection Time 120	Travel Time 15	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 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 Food received at proper temperature
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☒ N/A Required records available: shellstock tags, parasite destruction
Protection from Contamination	
15	☒ IN ☐ OUT ☐ N/A Food separated and protected
16	☒ IN ☐ OUT ☐ N/A 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 Proper cooking time and temperatures
19	☐ IN ☐ OUT ☒ N/A Proper reheating procedures for hot holding
20	☐ IN ☐ OUT ☐ N/A Proper cooling time and temperatures
21	☐ IN ☐ OUT ☒ N/A 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 Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A 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 Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A 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	54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			Physical Facilities		
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	☒ IN ☐ OUT	Nonfood-contact surfaces clean
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			Administrative		
44	☐ IN ☒ OUT	Food properly labeled; original container	60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
Prevention of Food Contamination			61	☐ IN ☒ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
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		PIC states that chicken is cooked every morning.	☐	☐
10	3717-1-05.1(C)	NC	Handwashing sink - installation. Cold water spigot not working at handsink next to 3 compartment sink.	☐	☐
11	3717-1-03.1(A)	C	Sources - compliance with food law. Store made yogurt not an approved source. PIC states that food is for employees only. Food not served to patrons.	☒	☐
22	3717-1-03.4(F)(1)(b)	C	Cut tomato sitting on counter for 60 minutes. Time/temperature controlled for safety food - cold holding. TCS food must be refrigerated ASAP after cutting. PIC refrigerated cut tomato.	☒	☐
23	3717-1-03.4(G)	C	Open bag of hunt Bros. chicken wings under refrigeration not date marked. Ready-to-eat, time/temperature controlled for safety food - date marking. PIC date marked.	☒	☐
43	3717-1-04.2(G)	NC	No metal stem thermometer present. Food temperature measuring devices. 3717-1-04.2.G: Food temperature measuring devices. 3717-1-04.2.G.1: Food temperature measuring devices are to be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under this chapter. 3717-1-04.2.G.2: A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses is to be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish fillets.	☐	☐
43	3717-1-04.4(Q)(2)	NC	Thermometer in stand up cooler in kitchen area not accurate. Reading 20 degrees F Temperature Measuring Devices and Food Monitoring Devices - Calibration. Replace Thermometer.	☐	☐
44	3717-1-03.5(C)	NC	Gulgam and Mango Smoothies packaged at facility not labeled appropriately. Food labeling	☐	☐

Person in Charge ANWAR	Date 06/30/2026
Environmental Health Specialist JAY STAMMEN RS/SIT# #2806	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
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Name of Facility ANNA TRUCK STOP			Type of Inspection sta com		Date 06/30/2026	
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	
			3717-1-03.5.C: Food labels. 3717-1-03.5.C.1: Foods packaged in a food service operation or retail food establishment, are to be labeled as specified in 21 C.F.R. 101 and 9 C.F.R. 317. 3717-1-03.5.C.2: Label information is to include: 3717-1-03.5.C.2.a: The common name of the food, or absent a common name, an adequately descriptive identity statement; 3717-1-03.5.C.2.b: If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; 3717-1-03.5.C.2.c: An accurate declaration of the net quantity of contents; 3717-1-03.5.C.2.d: The name and place of business of the manufacturer, packer, or distributor; and 3717-1-03.5.C.2.e: The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. 3717-1-03.5.C.2.f: Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(q)(3)-(5) (as amended on March 23, 2010), nutrition labeling as specified in 21 C.F.R. 101 and 9 C.F.R. 317 Subpart B. 3717-1-03.5.C.2.g: For any salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin. 3717-1-03.5.C.3: Bulk food that is available for consumer self-dispensing is to be prominently labeled with the following information in plain view of the consumer: 3717-1-03.5.C.3.a: The manufacturer's or processor's label that was provided with the food; or 3717-1-03.5.C.3.b: A card, sign, or other method of notification that includes the information specified under paragraphs (C)(2)(a), (C)(2), (C)(2)(e), and (C)(2)(f) of this rule. 3717-1-03.5.C.4: Bulk, unpackaged foods that are portioned to consumer specification need not be labeled if: 3717-1-03.5.C.4.a: A health, nutrient content, or other claim is not made; and 3717-1-03.5.C.4.b: The food is manufactured or prepared on the premises of the food service operation or retail food establishment, at another food service operation or retail food establishment, or a food processing plant that is owned by the same person and is regulated by the food regulatory agency that has jurisdiction.			
44	3717-1-03.5(C)(2)(e)	C	Gulgam and Mango Smoothies packaged at facility not labeled appropriately. Food labeling - Allergens PIC developed labels. 3717-1-03.5.C.2.e: The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.	☒	☐	
61	3717-1-05.4(N)	NC	Dumpster lids open. Covering receptacles. 3717-1-05.4.N: Covering receptacles. Receptacles and waste handling units for refuse, recyclables, or returnables are to be kept covered: 3717-1-05.4.N.2: With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.	☐	☐	
62	3717-1-06.4(A)	NC	Floot tile missing inside men's restroom. Repairing. 3717-1-06.4.A: Repairing. The physical facilities are to be maintained in good repair.	☐	☐	

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