

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility AIRSTREAM GALLEY FOOD COURT	Check one ☒ FSO ☐ RFE	License Number 2026306	Date 07/29/2026
Address 1001 W PIKE STREET	City/State/Zip Code JACKSON CENTER OH 45334		
License holder HALLMARK MANAGEMENT SERVICES, INC.	Inspection Time 75	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

Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☐ IN ☒ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☐ IN ☐ OUT ☒ N/A
5	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☐ IN ☐ OUT ☒ N/A
6	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		Special Requirements: Custom Processing	
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	☒ IN ☐ OUT	35	☐ IN ☒ OUT ☐ N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
Food separated and protected		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.	
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	

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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		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	56	☒ IN ☐ OUT Nonfood-contact surfaces clean
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
Food Identification		Administrative	
44	☒ IN ☐ OUT	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	62	☒ IN ☐ OUT ☐ N/A Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
46	☒ IN ☐ OUT	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
47	☒ IN ☐ OUT ☐ N/A	64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
51	☒ IN ☐ OUT ☐ N/A		
52	☒ IN ☐ OUT ☐ N/A		
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		

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		Food service operation is very clean and well maintained	☐	☐
23	3717-1-03.4(G)	C	Ready-to-eat, time/temperature controlled for safety food - date marking.	☒	☐
			Date marking for food service operation is excellent overall, however i observed a open bay of lettuce in reach-in cooler without a date mark. corrected by PIC		
35	CCP-I.0006		Employee Health: The person in charge properly applies restrictions and exclusions for ill employees.	☐	☐
35	CCP-I.0007		Employee Health: The operation had an employee health policy on file.	☐	☐
35	CCP-III.0013		P - Preventing Contamination by Hands: Observed food employee washing hands when required.	☐	☐
35	CCP-IV.0004		Demonstration of Knowledge: The person in charge is Certified in Food Protection.	☐	☐
35	CCP-VI.0012		TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.	☒	☐
35	CCP-VI.0018		TCS Food: Observed hot foods being held at 135 F or above; cold foods being held at 41 F or below.	☐	☐

Person in Charge TYLAINA	Date 07/29/2026
Environmental Health Specialist MICHAEL MCCLAIN RS/SH# 3054	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)