

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

Name of facility B-K ROOTBEER LLC	Check one ☒ FSO ☐ RFE	License Number 2026050	Date 08/12/2026
Address 301 RIVERSIDE DRIVE	City/State/Zip Code SIDNEY OH 45365		
License holder SHIRLEY ECK	Inspection Time 120	Travel Time 5	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%; text-align: center;">1</td> <td>☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties</td> </tr> <tr> <td style="text-align: center;">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 style="text-align: center;">3</td> <td>☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting</td> </tr> <tr> <td style="text-align: center;">4</td> <td>☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion</td> </tr> <tr> <td style="text-align: center;">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 style="text-align: center;">6</td> <td>☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use</td> </tr> <tr> <td style="text-align: center;">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 style="text-align: center;">8</td> <td>☒ IN ☐ OUT ☐ N/O Hands clean and properly washed</td> </tr> <tr> <td style="text-align: center;">9</td> <td>☒ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td> </tr> <tr> <td style="text-align: center;">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 style="text-align: center;">11</td> <td>☒ IN ☐ OUT Food obtained from approved source</td> </tr> <tr> <td style="text-align: center;">12</td> <td>☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature</td> </tr> <tr> <td style="text-align: center;">13</td> <td>☒ IN ☐ OUT Food in good condition, safe, and unadulterated</td> </tr> <tr> <td style="text-align: center;">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 style="text-align: center;">15</td> <td>☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected</td> </tr> <tr> <td style="text-align: center;">16</td> <td>☒ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized</td> </tr> <tr> <td style="text-align: center;">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 style="text-align: center;">18</td> <td>☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooking time and temperatures</td> </tr> <tr> <td style="text-align: center;">19</td> <td>☒ IN ☐ OUT ☐ N/A ☐ N/O Proper reheating procedures for hot holding</td> </tr> <tr> <td style="text-align: center;">20</td> <td>☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooling time and temperatures</td> </tr> <tr> <td style="text-align: center;">21</td> <td>☒ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures</td> </tr> <tr> <td style="text-align: center;">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 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%; text-align: center;">23</td> <td>☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition</td> </tr> <tr> <td style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">27</td> <td>☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used</td> </tr> <tr> <td style="text-align: center;">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 style="text-align: center;">29</td> <td>☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td> </tr> <tr> <td style="text-align: center;">30</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production</td> </tr> <tr> <td style="text-align: center;">31</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers</td> </tr> <tr> <td style="text-align: center;">32</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing</td> </tr> <tr> <td style="text-align: center;">33</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria</td> </tr> <tr> <td style="text-align: center;">34</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria</td> </tr> <tr> <td style="text-align: center;">35</td> <td>☒ IN ☐ OUT ☐ N/A Critical Control Point Inspection</td> </tr> <tr> <td style="text-align: center;">36</td> <td>☐ IN ☐ OUT ☒ N/A Process Review</td> </tr> <tr> <td style="text-align: center;">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 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 B-K ROOTBEER LLC	Type of Inspection sta ccp	Date 08/12/2026
---	--------------------------------------	---------------------------

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 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	Utensils, Equipment and Vending 54 ☐ IN ☒ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 55 ☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips 56 ☒ IN ☐ OUT Nonfood-contact surfaces clean 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		All coolers <= 41 F (food) Good! Hot food (holding) = 165 F+ Good!	☐	☐
	Comment/ Obs		Note: Please ensure thaw date is added to shredded chicken and coney sauce.	☐	☐
	Comment/ Obs		Note: Recommend installing fly strips in areas NOT over food, equipment, etc.	☐	☐
35	CCP-I.0007		Employee Health: The operation had an employee health policy on file. *Good!	☐	☐
35	CCP-III.0011		Preventing Contamination by Hands: Hand washing facilities are properly supplied. *Good!	☐	☐
35	CCP-III.0012		Preventing Contamination by Hands: Food employees were not contacting exposed ready-to-eat foods with bare hands. *Good!	☐	☐
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. * Good!	☐	☐
35	CCP-X.5		Chemical: Toxic materials are properly identified and stored. *Good!	☐	☐
44	3717-1-03.2(D)	NC	Food Storage Containers - Identified with Common Name of Food Container of salt near stove is not labeled. Please label container with common name of contents for ease of identification.	☐	☒
54	3717-1-04(A)	C	Multiuse utensils and food contact surfaces - material characteristics Single service plastic cup used to dispense bread crumbs which may lead to plastic breaking off into food. Please replace with multi-use utensil. *PIC will replace.	☐	☒
62	3717-1-06.4(A)	NC	Repairing. Paint peeling on walls of restroom. Please repair to ensure walls are smooth and easily cleanable. Also, caulk between restroom handsink and wall after painting.	☐	☒
63	3717-1-06.2(I)	NC	Lighting - Intensity	☐	☒

Person in Charge	Date 08/12/2026
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	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)

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility B-K ROOTBEER LLC				Type of Inspection sta ccp		Date 08/12/2026	
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		
			No light in small storage shed. Please install adequate lighting of at least 10 ft candles.				

Person in Charge		Date 08/12/2026
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993		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)