

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

Name of facility EAST 47 MARATHON	Check one ☐ FSO ☒ RFE	License Number 2026099	Date 08/18/2026
Address 1001 MILLIGAN CT	City/State/Zip Code SIDNEY OH 45365		
License holder ATLAS PROPERTIES, LLC	Inspection Time 75	Travel Time 10	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 ☐ N/O	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.		

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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		Existing Equipment and Facilities			
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	61	☐ IN ☒ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	64	☐ IN ☐ OUT ☒ N/A	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	Administrative		
Proper Use of Utensils		Administrative			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	65	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC
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		All coolers =< 41 F (food), except as noted below. Hot food (holding) = 135 F+ Good!	☐	☐
	Comment/ Obs		Note: Milk in alcove of walkin cooler was a little warm (44 F). Recommend improving air flow in this area to maintain a lower temperature.	☐	☐
	Comment/ Obs		Note: Please post muffin ingredients where muffins are displayed for retail sale.	☐	☐
10	3717-1-06.2(E)	NC	Handwashing Signage. No0 handwash signage in men's restroom. Please provide.	☐	☐
43	3717-1-04.1(Z)	NC	Temperature measuring devices - functionality Could not locate thermometer in pizza prep cooler. Please provide.	☐	☐
54	3717-1-04.1(LL)	NC	Food Equipment - Certification and Classification Two new residential freezers have been added to the back storage area. All equipment must be certified commercial by a third party testing agency such as NSF. Please remove freezers within 60 days.	☐	☐
61	3717-1-05.4(N)	NC	Covering receptacles. Dumpster lids open upon arrival. Please keep closed to prevent weather and animals from scattering litter.	☐	☐
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. Ceiling around vents above the pizza prep cooler and the 3 compartment sink is dusty. Please clean.	☐	☐
62	3717-1-06.4(F)	NC	Drying mops. Wet mop heads stored against wall at mop sink, resulting in drain flies. Please hang wet mops upside down to prevent contamination of walls and to aid in drying time.	☐	☐

Person in Charge		Date 08/18/2026
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993		Licensor: Sidney-Shelby County Health Department