

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

Name of facility FILTHY FIZZ CO.	Check one ☒ FSO ☐ RFE	License Number 2026283	Date 08/15/2026
Address 12663 SHARP ROAD	City/State/Zip Code SIDNEY OH 45365		
License holder DANICA SMITH	Inspection Time 30	Travel Time 5	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 FILTHY FIZZ CO.	Type of Inspection sta	Date 08/15/2026
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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 ☐ N/A ☐ N/O
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A ☐ N/O	55	☒ IN ☐ OUT ☐ N/A ☐ N/O
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☒ IN ☐ OUT ☐ N/A ☐ N/O
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A ☐ N/O
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☒ IN ☐ OUT ☐ N/A ☐ N/O	59	☒ IN ☐ OUT ☐ N/A ☐ N/O
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☐ IN ☐ OUT ☒ N/A ☐ N/O
44	☒ IN ☐ OUT ☐ N/A ☐ N/O	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☒ IN ☐ OUT ☐ N/A ☐ N/O
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☒ IN ☐ OUT ☐ N/A ☐ N/O	62	☒ IN ☐ OUT ☐ N/A ☐ N/O
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☒ IN ☐ OUT ☐ N/A ☐ N/O	63	☒ IN ☐ OUT ☐ N/A ☐ N/O
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☒ IN ☐ OUT ☐ N/A ☐ N/O	64	☐ IN ☐ OUT ☒ N/A ☐ N/O
Personal cleanliness		Existing Equipment and Facilities	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Administrative	
Wiping cloths: properly used and stored		65	☐ IN ☐ OUT ☒ N/A ☐ N/O
49	☐ IN ☐ OUT ☒ N/A ☐ N/O	901:3-4 OAC	
Washing fruits and vegetables		66	☒ IN ☐ OUT ☐ N/A ☐ N/O
Proper Use of Utensils		3701-21 OAC	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A ☐ N/O		
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		Fridge = 40-42 F (air) / ~45 F (food)	☐	☐
	Comment/ Obs		Note: Sanitizer level in 3 compartment sink was a little high (>400 ppm). Recommend diluting further to achieve level of 200-400 ppm.	☐	☐
22	3717-1-03.4(F)(1)(b)	C	Time/temperature controlled for safety food - cold holding. Temperature of food in refrigerator was a little high. Please adjust/repair so that TCS foods are held <= 41 F. *PIC will adjust.	☐	☐
28	3717-1-07.1(A)	C	Storage: separation. Upon arrival, found container of spray cleaner on 3 compartment sink drain board. Please ensure all chemicals (except those used for dishwashing) are stored in a location where drips, leaks, and accidental sprays will not contaminate equipment, utensils, or food. *Chemical moved under 3 comp sink during inspection.	☒	☐

Person in Charge	Date
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	08/15/2026
Licensors: Sidney-Shelby County Health Department	