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

Name of facility	Check one	License Number	Date
FREIDET'S FANTASTICAL SWEETS	☐ FSO ☒ RFE	2026212	08/15/2026

Address	City/State/Zip Code
901 SPRUCE AVENUE	SIDNEY OH 45365

License holder	Inspection Time	Travel Time	Category/Descriptive
ADELLA ARTHUR	30	5	MOBILE - LOW 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

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

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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FREIDET'S FANTASTICAL SWEETS	sta	08/15/2026

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		Cheesecakes on ice = <41 F Good!	☐	☐
	Comment/ Obs		Satisfactory at time of inspection.	☐	☐

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

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL