

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

Name of facility PAPA JOHN'S #426	Check one ☐ FSO ☒ RFE	License Number 2026140	Date 08/26/2026
Address 728 WAPAKONETA AVENUE	City/State/Zip Code SIDNEY OH 45365		
License holder PJ PIZZA OHIO, LLC	Inspection Time 60	Travel Time 5	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) 08/25/2026	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 PAPA JOHN'S #426	Type of Inspection sta	Date 08/26/2026
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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		
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		Prep and walkin coolers = <41 F (food) Good!	☐	☐
	Comment/ Obs		Please ensure that in use pizza cutters and storage containers are replaced or washed, rinsed, and sanitized at least every 4 hours.	☐	☐
43	3717-1-04.1(Z)	NC	Temperature measuring devices - functionality Could not locate thermometer in prep cooler. Please provide.	☐	☒
52	3717-1-04.8(E)(1)	NC	Single-service and single-use articles - storage - Location Found boxes of single use cups and lids stored directly on the floor. Please store at least 6 inches of the floor to prevent contamination.	☐	☐
62	3717-1-06.4(A)	NC	Repairing. Multiple building repairs still needed including securing FRP at mop sink and hand sink, replacing broken floor tile in front of the prep cooler, smoothing out caulking behind hand sink, etc. May also still be a few places where tile coving is missing/damaged and wall section in walkin may still need repaired; could not tell if repairs have been made due to items stored against walls.	☐	☒

Person in Charge	Date 08/26/2026
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	Licensors: Sidney-Shelby County Health Department