

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

Name of facility PIZZA HUT # 40243	Check one ☒ FSO ☐ RFE	License Number 2026063	Date 08/11/2026
Address 75 S VANDEMARK ROAD	City/State/Zip Code SIDNEY OH 45365		
License holder SFR X HOLDINGS, LLC	Inspection Time 60	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																																																																																																									
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Name of Facility PIZZA HUT # 40243	Type of Inspection sta	Date 08/11/2026
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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
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	56	☒ IN ☐ OUT
Proper cooling methods used; adequate equipment for temperature control		Nonfood-contact surfaces clean	
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A
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	59	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☐ IN ☒ OUT ☐ N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☒ IN ☐ OUT	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	63	☐ IN ☒ OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☒ IN ☐ OUT ☐ N/A	64	☐ IN ☐ OUT ☒ N/A
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
49	☐ IN ☐ OUT ☒ N/A ☐ N/O	901:3-4 OAC	
Washing fruits and vegetables		66	☒ IN ☐ OUT ☐ N/A
Proper Use of Utensils		3701-21 OAC	
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			

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! Dishwasher = OK	☐	☐
	Comment/ Obs		Note: Men's room smells like urine. Recommend a deep cleaning and re-caulking around the toilet.	☐	☐
	Comment/ Obs		Note: Please ensure all managers know where vomit/diarrhea clean-up procedure is located.	☐	☐
51	3717-1-04.8(E)(1)	NC	Equipment, Utensils, Linens - Storage - Location Drawer used to hold clean utensils under dirty dish table at dishwasher has old food debris in it. Please clean drawer to prevent contamination of clean utensils.	☐	☐
58	3717-1-05.1(S)	NC	Plumbing system - maintained in good repair. Hand sink water flow in men's room is low. Please have repaired to provide adequate water for handwashing.	☐	☐
61	3717-1-05.4(N)	NC	Covering receptacles. Dumpster lids are open. Please keep closed to prevent weather and animals from scattering litter.	☐	☐
63	3717-1-06.1(I)	NC	Light bulbs - protective shielding. Light shield missing on fixture near pop syrup. Please replace to protect food and equipment from broken glass.	☐	☐
63	3717-1-06.2(I)	NC	Lighting - Intensity Light fixture near the pop syrup does not work. Please have repaired/replaced to give adequate lighting.	☐	☐

Person in Charge	Date 08/11/2026
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)