

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ROOTS CHILD DEVELOPMENT CENTER	Check one ☒ FSO ☐ RFE	License Number 2026317	Date 08/10/2026
Address 209 W. PIKE STREET	City/State/Zip Code JACKSON CENTER OH 45334		
License holder SIDNEY-SHELBY COUNTY YMCA	Inspection Time 30	Travel Time 20	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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☐ IN ☒ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A	26	
Procedures for responding to vomiting and diarrheal events		☐ IN ☐ OUT ☒ N/A	
Good Hygienic Practices		Pasteurized foods used; prohibited foods not offered	
6	☒ IN ☐ OUT ☐ N/O	Chemical	
Proper eating, tasting, drinking, or tobacco use			
7	☒ IN ☐ OUT ☐ N/O	27	
No discharge from eyes, nose, and mouth		☐ IN ☐ OUT ☒ N/A	
Preventing Contamination by Hands		Food additives: approved and properly used	
8	☒ IN ☐ OUT ☐ N/O	28	
Hands clean and properly washed			
9	☐ IN ☐ OUT ☐ N/A ☒ N/O	☒ IN ☐ OUT ☐ N/A	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		Toxic substances properly identified, stored, used	
10	☒ IN ☐ OUT ☐ N/A	Conformance with Approved Procedures	
Adequate handwashing facilities supplied & accessible		29	
Approved Source		☐ IN ☐ OUT ☒ N/A	
11	☒ IN ☐ OUT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Food obtained from approved source		30	
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	☐ IN ☐ OUT ☒ N/A ☐ N/O	
Food received at proper temperature		Special Requirements: Fresh Juice Production	
13	☒ IN ☐ OUT	31	
Food in good condition, safe, and unadulterated		☐ IN ☐ OUT ☒ N/A ☐ N/O	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	32	
Required records available: shellstock tags, parasite destruction		☐ IN ☐ OUT ☒ N/A ☐ N/O	
Special Requirements: Custom Processing		33	
Protection from Contamination		☐ IN ☐ OUT ☒ N/A ☐ N/O	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	
Food separated and protected		☐ IN ☐ OUT ☒ N/A ☐ N/O	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	35	
Food-contact surfaces: cleaned and sanitized		☐ IN ☐ OUT ☒ N/A	
17	☐ IN ☐ OUT	Critical Control Point Inspection	
Proper disposition of returned, previously served, reconditioned, and unsafe food		36	
Time/Temperature Controlled for Safety Food (TCS food)		☐ IN ☐ OUT ☒ N/A	
18	☐ IN ☐ OUT ☐ N/A ☒ N/O	Process Review	
Proper cooking time and temperatures		37	
19	☐ IN ☐ OUT ☒ N/A ☐ N/O	☐ IN ☐ OUT ☒ N/A	
Proper reheating procedures for hot holding		Variance	
20	☐ IN ☐ OUT ☐ N/A ☒ N/O	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.	
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			

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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 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	55	☐ IN ☒ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		56	☒ IN ☐ OUT Nonfood-contact surfaces clean
40	☐ IN ☐ OUT ☒ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities	
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 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		60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
44	☒ IN ☐ OUT Food properly labeled; original container	61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	☒ IN ☐ OUT ☐ N/A Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display	64	☒ IN ☐ OUT Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness	Administrative	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O Wiping cloths: properly used and stored	65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables	66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC
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		

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
23	3717-1-03.4(H)	C	Ready-to-eat, time/temperature controlled for safety food - disposition. Observed an open bag of lunch meat (turkey breast) in the reach-in cooler with a date mark of 7/30/26,,which is 4-days passed its use by date. Ready-to-eat,potentially hazardous foods shall be discarded after the 7-days from being opened. PIC discarded the package of lunch meat.	☒	☐
55	3717-1-04.2(I)	NC	Temperature measuring devices - manual and mechanical warewashing Missing sanitizer test strips.	☐	☐

Person in Charge 	Date 08/10/2026
Environmental Health Specialist MICHAEL MCCLAIN RS/SIT# 3051	Licensor: 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)