

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility GAURI PUTRA GANESH LLC DBA SIDNEY FOODTOWN		Check one ☐ FSO ☒ RFE		License Number 2026313	Date 08/03/2026
Address 1010 WAPAKONETA AVENUE		City/State/Zip Code SIDNEY OH 45365			
License holder NAYAN THAKOR		Inspection Time 45	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) / /	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																																																																																																									
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><th colspan="2" style="text-align: center;">Compliance Status</th></tr> <tr><th colspan="2" style="text-align: center;">Supervision</th></tr> <tr> <td style="width: 5%;">1</td> <td>☐ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties</td> </tr> <tr> <td>2</td> <td>☐ IN ☐ OUT ☐ N/A Certified Food Protection Manager</td> </tr> <tr><th colspan="2" style="text-align: center;">Employee Health</th></tr> <tr> <td>3</td> <td>☐ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting</td> </tr> <tr> <td>4</td> <td>☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion</td> </tr> <tr> <td>5</td> <td>☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events</td> </tr> <tr><th colspan="2" style="text-align: center;">Good Hygienic Practices</th></tr> <tr> <td>6</td> <td>☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use</td> </tr> <tr> <td>7</td> <td>☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth</td> </tr> <tr><th colspan="2" style="text-align: center;">Preventing Contamination by Hands</th></tr> <tr> <td>8</td> <td>☐ IN ☐ OUT ☐ N/O Hands clean and properly washed</td> </tr> <tr> <td>9</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td> </tr> <tr> <td>10</td> <td>☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible</td> </tr> <tr><th colspan="2" style="text-align: center;">Approved Source</th></tr> <tr> <td>11</td> <td>☐ IN ☐ OUT Food obtained from approved source</td> </tr> <tr> <td>12</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature</td> </tr> <tr> <td>13</td> <td>☐ IN ☐ OUT Food in good condition, safe, and unadulterated</td> </tr> <tr> <td>14</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Required records available: shellstock tags, parasite destruction</td> </tr> <tr><th colspan="2" style="text-align: center;">Protection from Contamination</th></tr> <tr> <td>15</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected</td> </tr> <tr> <td>16</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized</td> </tr> <tr> <td>17</td> <td>☐ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food</td> </tr> <tr><th colspan="2" style="text-align: center;">Time/Temperature Controlled for Safety Food (TCS food)</th></tr> <tr> <td>18</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures</td> </tr> <tr> <td>19</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O Proper reheating procedures for hot holding</td> </tr> <tr> <td>20</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures</td> </tr> <tr> <td>21</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures</td> </tr> <tr> <td>22</td> <td>☐ IN ☐ OUT ☐ N/A Proper cold holding temperatures</td> </tr> </table>	Compliance Status		Supervision		1	☐ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	2	☐ IN ☐ OUT ☐ N/A Certified Food Protection Manager	Employee Health		3	☐ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	4	☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	5	☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	Good Hygienic Practices		6	☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	7	☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	Preventing Contamination by Hands		8	☐ IN ☐ OUT ☐ N/O Hands clean and properly washed	9	☐ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	10	☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	Approved Source		11	☐ IN ☐ OUT Food obtained from approved source	12	☐ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature	13	☐ IN ☐ OUT Food in good condition, safe, and unadulterated	14	☐ IN ☐ OUT ☐ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	Protection from Contamination		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	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><th colspan="2" style="text-align: center;">Compliance Status</th></tr> <tr><th colspan="2" style="text-align: center;">Time/Temperature Controlled for Safety Food (TCS food)</th></tr> <tr> <td style="width: 5%;">23</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition</td> </tr> <tr> <td>24</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records</td> </tr> <tr><th colspan="2" style="text-align: center;">Consumer Advisory</th></tr> <tr> <td>25</td> <td>☐ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods</td> </tr> <tr><th colspan="2" style="text-align: center;">Highly Susceptible Populations</th></tr> <tr> <td>26</td> <td>☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered</td> </tr> <tr><th colspan="2" style="text-align: center;">Chemical</th></tr> <tr> <td>27</td> <td>☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used</td> </tr> <tr> <td>28</td> <td>☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used</td> </tr> <tr><th colspan="2" style="text-align: center;">Conformance with Approved Procedures</th></tr> <tr> <td>29</td> <td>☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td> </tr> <tr> <td>30</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Fresh Juice Production</td> </tr> <tr> <td>31</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers</td> </tr> <tr> <td>32</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing</td> </tr> <tr> <td>33</td> <td>☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria</td> </tr> <tr> <td>34</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria</td> </tr> <tr> <td>35</td> <td>☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection</td> </tr> <tr> <td>36</td> <td>☐ IN ☐ OUT ☒ N/A Process Review</td> </tr> <tr> <td>37</td> <td>☐ IN ☐ OUT ☒ N/A Variance</td> </tr> <tr> <td colspan="2"> 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. </td> </tr> </table>	Compliance Status		Time/Temperature Controlled for Safety Food (TCS food)		23	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition	24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records	Consumer Advisory		25	☐ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods	Highly Susceptible Populations		26	☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered	Chemical		27	☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used	28	☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used	Conformance with Approved Procedures		29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	30	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Fresh Juice Production	31	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers	32	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing	33	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria	34	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria	35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection	36	☐ IN ☐ OUT ☒ N/A Process Review	37	☐ IN ☐ OUT ☒ N/A Variance	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.	
Compliance Status																																																																																																									
Supervision																																																																																																									
1	☐ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties																																																																																																								
2	☐ IN ☐ OUT ☐ N/A Certified Food Protection Manager																																																																																																								
Employee Health																																																																																																									
3	☐ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting																																																																																																								
4	☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion																																																																																																								
5	☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events																																																																																																								
Good Hygienic Practices																																																																																																									
6	☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use																																																																																																								
7	☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth																																																																																																								
Preventing Contamination by Hands																																																																																																									
8	☐ IN ☐ OUT ☐ N/O Hands clean and properly washed																																																																																																								
9	☐ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed																																																																																																								
10	☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible																																																																																																								
Approved Source																																																																																																									
11	☐ IN ☐ OUT Food obtained from approved source																																																																																																								
12	☐ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature																																																																																																								
13	☐ IN ☐ OUT Food in good condition, safe, and unadulterated																																																																																																								
14	☐ IN ☐ OUT ☐ N/A ☐ N/O Required records available: shellstock tags, parasite destruction																																																																																																								
Protection from Contamination																																																																																																									
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																																																																																																								
Compliance Status																																																																																																									
Time/Temperature Controlled for Safety Food (TCS food)																																																																																																									
23	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition																																																																																																								
24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records																																																																																																								
Consumer Advisory																																																																																																									
25	☐ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods																																																																																																								
Highly Susceptible Populations																																																																																																									
26	☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered																																																																																																								
Chemical																																																																																																									
27	☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used																																																																																																								
28	☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used																																																																																																								
Conformance with Approved Procedures																																																																																																									
29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan																																																																																																								
30	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Fresh Juice Production																																																																																																								
31	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers																																																																																																								
32	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing																																																																																																								
33	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria																																																																																																								
34	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria																																																																																																								
35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection																																																																																																								
36	☐ IN ☐ OUT ☒ N/A Process Review																																																																																																								
37	☐ IN ☐ OUT ☒ N/A Variance																																																																																																								
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.																																																																																																									

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

Name of Facility GAURI PUTRA GANESH LLC DBA SIDNEY FOODTOWN	Type of Inspection flwup	Date 08/03/2026
---	------------------------------------	---------------------------

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		Utensils, Equipment and Vending			
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required	54	☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☐ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities			
40	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	☐ IN ☐ OUT	Nonfood-contact surfaces clean
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 ☐ N/O	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		Administrative			
44	☐ IN ☒ OUT	Food properly labeled; original container	60	☐ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
Prevention of Food Contamination		Administrative			
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	61	☐ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness	63	☐ IN ☒ OUT	Adequate ventilation and lighting; designated areas used
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	64	☐ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	Administrative		
Proper Use of Utensils		Administrative			
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	65	☐ IN ☐ OUT ☐ N/A	901:3-4 OAC
51	☐ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC
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		Note: Standing water on the produce and dairy walkin cooler floors has been corrected.	☐	☐
	Comment/ Obs		Note: Heat bulbs have ben added to hot hold cabinet in deli.	☐	☐
	Comment/ Obs		Note: One of the large freezers (ice cream) and the open air freezer next to the deli meat wall cooler are down for repair. No food currently in units.	☐	☐
	Comment/ Obs		Note: Gaps under exterior doors have been reduced.	☐	☐
	Comment/ Obs		Note: Swinging door to produce cooler has been replaced with a new door.	☐	☐
	Comment/ Obs		Note: Floor of meat room has been repainted within the last week or two. Will follow-up in a couple of months to see how it is holding up. If it seems to work OK, the floor underneath the meat grinder in the attached room will also need painted.	☐	☐
44	3717-1-03.5(C)	NC	Food labeling Containers of store packaged sandwiches, salads, and other foods for customer self-service are not properly labeled with all required information. Please ensure net weight, date of packaging, name of product, name and address of store, and a full ingredient listing is provided on the package.	☐	☒
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. The floor in the area of the deli warming cabinet is covered with grease. Please clean.	☐	☒
63	3717-1-06.2(I)	NC	Lighting - Intensity Numerous lights above the fresh meat wall coolers don't work. Please repair to give adequate lighting.	☐	☒

Person in Charge RUSTY SCHWEPE RS/SIT# 2993	Date 08/03/2026
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)