

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FILL MY CUP	Check one ☒ FSO ☐ RFE	License Number 2026239	Date 08/01/2026
Address 308 W. MAIN STREET	City/State/Zip Code ANNA OH 45302		
License holder RITA BAUMER	Inspection Time 0	Travel Time 0	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	
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.

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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	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			
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	59	☐ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	60	☐ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness	61	☐ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	62	☐ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
Proper Use of Utensils			64	☐ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	Administrative		
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	65	☐ IN ☐ OUT ☐ N/A	901:3-4 OAC
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	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		Informed by owner that FSO closed on 6-30-2026.	☐	☐

Person in Charge RITA BAUMER	Date 08/01/2026
Environmental Health Specialist JAY STAMMEN RS/SIT# #2806	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)