

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

Name of facility FAIRLAWN LOCAL SCHOOL	Check one ☒ FSO ☐ RFE	License Number 2026069	Date 09/22/2026
Address 18800 JOHNSTON ROAD	City/State/Zip Code SIDNEY OH 45365		
License holder FAIRLAWN LOCAL SCHOOL	Inspection Time 60	Travel Time 15	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																																																																																																									
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Name of Facility FAIRLAWN LOCAL SCHOOL	Type of Inspection sta	Date 09/22/2026
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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	
		56	☒ IN ☐ OUT
		Nonfood-contact surfaces clean	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A
Proper cooling methods used; adequate equipment for temperature control		Hot and cold water available; adequate pressure	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	58	☒ IN ☐ OUT
Plant food properly cooked for hot holding		Plumbing installed; proper backflow devices	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	☐ N/A ☐ N/O	
Approved thawing methods used		59	☒ IN ☐ OUT ☐ N/A
43	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
Thermometers provided and accurate		60	☒ IN ☐ OUT ☐ N/A
Food Identification		61	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Food properly labeled; original container		62	☒ IN ☐ OUT
Prevention of Food Contamination		☐ N/A ☐ N/O	
45	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
Insects, rodents, and animals not present/outer openings protected		63	☒ IN ☐ OUT
46	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
Contamination prevented during food preparation, storage & display		64	☒ IN ☐ OUT ☐ N/A
47	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities	
Personal cleanliness		Administrative	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	65	☐ IN ☐ OUT ☒ N/A
Wiping cloths: properly used and stored		901:3-4 OAC	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	66	☒ IN ☐ OUT ☐ N/A
Washing fruits and vegetables		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
	Comment/ Obs		Food service very clean and well maintained	☐	☐

Person in Charge YOLANDA	Date 09/22/2026
Environmental Health Specialist MICHAEL MCCLAIN RS/SIT# 3051	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)