

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HOLIDAY INN EXPRESS & SUITES		Check one ☒ FSO ☐ RFE		License Number 2026058	Date 09/28/2026
Address 450 FOLKERTH AVENUE		City/State/Zip Code SIDNEY OH 45365			
License holder HOLIDAY INN EXPRESS & SUITES		Inspection Time 60	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 4 <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			
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	
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	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		Hot food (holding) = 135 F+ Good! Coolers = <41 F (food) Good!	☐ ☐
	Comment/ Obs		Note: Appears that a signed illness policy is missing for one of the food employees. Please obtain.	☐ ☐
	Comment/ Obs		Note: Please ensure ingredient lists are available for all food served on site.	☐ ☐
35	CCP-I.0007		Employee Health: The operation had an employee health policy on file. *Good!	☐ ☐
35	CCP-II.0011		Preventing Contamination by Hands: Hand washing facilities are properly supplied. *Good!	☐ ☐
35	CCP-VI.0018		TCS Food: Observed hot foods being held at 135 F or above; cold foods being held at 41 F or below. * Good!	☐ ☐
35	CCP-VI.0019		TCS Food: Observed time/temperature controlled for safety foods being properly held using time as a public health control; the operation had a written procedure on file, foods were properly marked to indicate the time that the food was removed from temperature control, and food was discarded when required. * Good!	☐ ☐
35	CCP-X.5		Chemical: Toxic materials are properly identified and stored. *Good!	☐ ☐
55	3717-1-04.2(J)	NC	Sanitizing solutions - testing devices. New lactic acid sanitizer being used, but no test strips on site for this particular sanitizer. Please obtain from chemical provider.	☐ ☐
61	3717-1-05.4(N)	NC	Covering receptacles. It appears that one of the dumpster lids is missing again. Please contact service provider to ensure they install replacement.	☐ ☐

Person in Charge	Date 09/28/2026
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	Licensor: Sidney-Shelby County Health Department