

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

Name of facility NORTHWOOD ELEMENTARY SCHOOL	Check one ☒ FSO ☐ RFE	License Number 2026127	Date 08/31/2026
Address 1152 ST MARYS AVENUE	City/State/Zip Code SIDNEY OH 45365		
License holder SIDNEY CITY SCHOOLS	Inspection Time 45	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	Time/Temperature Controlled for Safety Food (TCS food)
1 ☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2 ☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health	Consumer Advisory
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4 ☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	Highly Susceptible Populations
5 ☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	26 ☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices	Chemical
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	27 ☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
7 ☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	28 ☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands	Conformance with Approved Procedures
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
10 ☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	31 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
11 ☒ IN ☐ OUT Food obtained from approved source	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
12 ☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
13 ☒ IN ☐ OUT Food in good condition, safe, and unadulterated	35 ☒ IN ☐ OUT ☐ N/A Critical Control Point Inspection
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	36 ☐ IN ☐ OUT ☒ N/A Process Review
Protection from Contamination	37 ☐ IN ☐ OUT ☒ N/A Variance
15 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	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.
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	

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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	
Food Temperature Control		56	☒ IN ☐ OUT
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☒ IN ☐ OUT ☐ N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☒ IN ☐ OUT	62	☒ IN ☐ OUT ☐ N/A ☐ N/O
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☒ IN ☐ OUT	63	☒ IN ☐ OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☒ IN ☐ OUT ☐ N/A	64	☐ IN ☐ OUT ☒ N/A
Personal cleanliness		Existing Equipment and Facilities	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Administrative	
Wiping cloths: properly used and stored		65	☐ IN ☐ OUT ☒ N/A
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	901-3-4 OAC	
Washing fruits and vegetables		66	☒ IN ☐ OUT ☐ N/A
Proper Use of Utensils		3701-21 OAC	
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		Dishwasher = OK Hot food = 135+ (holding) Good! All coolers = <41 F (food) Good!	☐	☐
	Comment/ Obs		Satisfactory at time of inspection.	☐	☐
35	CCP-I.0007		Employee Health: The operation had an employee health policy on file. *Good!	☐	☐
35	CCP-III.0011		Preventing Contamination by Hands: Hand washing facilities are properly supplied. *Good!	☐	☐
35	CCP-III.0012		Preventing Contamination by Hands: Food employees were not contacting exposed ready-to-eat foods with bare hands. *Good!	☐	☐
35	CCP-VI.0017		TCS Food: Observed ready to eat TCS foods being properly date marked, and discarded when required. * 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-X.5		Chemical: Toxic materials are properly identified and stored. *Good!	☐	☐

Person in Charge Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	Date 08/31/2026
Licensors: Sidney-Shelby County Health Department	

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
 As per 145A 5302B The Baldwin Group, Inc. (11/19)
 As per AGR 1268 The Baldwin Group, Inc. (11/19)