

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

Name of facility S&G #75	Check one ☐ FSO ☒ RFE	License Number 2026145	Date 09/21/2026
Address 2190 FAIR ROAD	City/State/Zip Code SIDNEY OH 45365		
License holder S AND G STORES LLC	Inspection Time 75	Travel Time 10	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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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility S&G #75	Type of Inspection sta	Date 09/21/2026
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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		
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source
Food Temperature Control		
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control
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
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☒ N/A ☐ N/O	Washing fruits and vegetables
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
Utensils, Equipment and Vending		
54	☐ IN ☒ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean
Physical Facilities		
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
58	☐ IN ☒ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☐ IN ☒ OUT	Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☒ N/A	Existing Equipment and Facilities
Administrative		
65	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC
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		All coolers = <41 F (food) Good!	☐	☐
	Comment/ Obs		Note: F'Real cooler not in operation at time of inspection.	☐	☐
	Comment/ Obs		Note: Please be aware that once opened, bagged creamers in dispenser must be discarded after 7 days.	☐	☐
28	3717-1-07(B)	C	Working containers - common name. Found a couple of spray bottles next to the back handsink that were not labeled. Please ensure all working containers of chemicals are labeled with the common name of their contents for ease of identification and to prevent misuse. *PIC will label.	☐	☐
52	3717-1-04.8(E)(3)	NC	Single-service and single-use articles - storage - Original Protective Package Some cups and lids in cabinets under front beverage counter are not being stored in their original protective packaging. Please protect cups and lids from contamination by keeping them in original protective packaging or in another protected location/container.	☐	☐
54	3717-1-04.4(A)(2)	NC	Equipment - Good Repair and Proper Adjustment - Intact, Tight, Adjusted per Manufacturer Display cooler door seals at and next to the milk gallons are beginning to fall apart. In addition, the bottom seal of the walkin freezer door is falling apart. Please replace.	☐	☒
58	3717-1-05.1(S)	NC	Plumbing system - maintained in good repair. Appears to be a plumbing leak in the cabinet under the Pepsi fountain machine which has led to standing water and some mold growth at the back of the cabinet. Please repair.	☐	☐
62	3717-1-06.4(A)	NC	Repairing. Walkin cooler light switch is not working properly. Please replace. Drywall / paint is damaged next to soap dispenser at back handwash sink. Please repair to provide a	☐	☐

Person in Charge Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	Date 09/21/2026 Licensors: Sidney-Shelby County Health Department
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State of Ohio
Continuation Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility S&G #75				Type of Inspection sta		Date 09/21/2026	
Observations and Corrective Actions (continued) 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		
			smooth, easily cleanable surface.				
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. Interior of some cabinets under front beverage counter is dirty. Please clean.	☐	☐		
63	3717-1-06.2(I)	NC	Lighting - Intensity A number of light bulbs are out, especially in the retail area. Also, the light on the left side of the walkin cooler is not bright enough to provide adequate lighting in this area. Please correct.	☐	☒		

Person in Charge		Date 09/21/2026	
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993		Licensor: Sidney-Shelby County Health Department	

PRIORITY LEVEL: C= CRITICAL NC = NON-
 CRITICAL
 As per HEA 5351 The Baldwin Group, Inc. (11/19)
 As per AGR 1268 The Baldwin Group, Inc. (11/19)

