

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

Name of facility WENDY'S OLD FASHIONED HAMBURGER #117	Check one ☒ FSO ☐ RFE	License Number 2026066	Date 09/14/2026
Address 1324 W MICHIGAN STREET	City/State/Zip Code SIDNEY OH 45365		
License holder ABBEY S-GROUP, INC.	Inspection Time 90	Travel Time 5	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																																																																																																									
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility WENDY'S OLD FASHIONED HAMBURGER #117	Type of Inspection sta ccp	Date 09/14/2026
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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			
Food Temperature Control		Physical Facilities			
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	56	☒ IN ☐ OUT		
Proper cooling methods used; adequate equipment for temperature control		Nonfood-contact surfaces clean			
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	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			
42	☒ IN ☐ OUT ☐ N/A ☐ N/O			Plant food properly cooked for hot holding	
43	☒ IN ☐ OUT ☐ N/A			Approved thawing methods used	
Thermometers provided and accurate		Administrative 65 ☐ IN ☐ OUT ☒ N/A 901:3-4 OAC 66 ☒ IN ☐ OUT ☐ N/A 3701-21 OAC			
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			

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! Hot holding = >135 F (food) Good! Burgers (prep) = >155 F Good! Chicken (prep) = >165 F Good!	☐	☐
	Comment/ Obs		Sliced cheese variance = OK	☐	☐
	Comment/ Obs		Note: Someone has recently removed hand wash signage from men's room. Please replace.	☐	☐
	Comment/ Obs		Note: There is a puddle of water in the cabinet under the front hand wash sink, although no active leak could be found. Recommend investigation and repair as necessary.	☐	☐
19	3717-1-03(3)(I)	C	Reheating for Hot Holding Chili did not appear to be reaching the required temperature of 165 F within 2 hours (based on times and temperatures written on lids). Please ensure this is accomplished. *PIC will instruct staff on proper requirements. Chili was holding >165 F at time of inspection.	☐	☐
35	CCP-III.0011		Preventing Contamination by Hands: Hand washing facilities are properly supplied. n *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.0009		TCS Food: Observed improper reheating of food for hot holding.	☐	☐
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-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.	☐	☐

Person in Charge	Date 09/14/2026
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	Licensors: Sidney-Shelby County Health Department

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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Item No.	Code Section	Priority Level	Comment	COS	R	
			*Good!			
35	CCP-X.5		Chemical: Toxic materials are properly identified and stored. *Good!	☐	☐	

Person in Charge		Date 09/14/2026	
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)

