

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

Name of facility WILSON HEALTH MICRO	Check one ☐ FSO ☒ RFE	License Number 2026325	Date 09/22/2026
Address 915 MICHIGAN STREET	City/State/Zip Code SIDNEY OH 45365		
License holder FIVE STAR BREAKTIME SOLUTIONS	Inspection Time 30	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 1 <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 WILSON HEALTH MICRO	Type of Inspection sta 30-day	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 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
39	☐ IN ☐ OUT ☒ N/A	55	☐ IN ☐ OUT ☒ N/A Warewashing facilities: installed, maintained, used; test strips		
Food Temperature Control		56	☒ IN ☐ OUT Nonfood-contact surfaces clean		
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	Physical Facilities			
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	57	☐ IN ☐ OUT ☒ N/A Hot and cold water available; adequate pressure		
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	58	☐ IN ☐ OUT ☒ N/A ☐ N/O Plumbing installed; proper backflow devices		
43	☒ IN ☐ OUT ☐ N/A	59	☐ IN ☐ OUT ☒ N/A Sewage and waste water properly disposed		
Food Identification		60	☐ IN ☐ OUT ☒ N/A Toilet facilities: properly constructed, supplied, cleaned		
44	☒ IN ☐ OUT Food properly labeled; original container	61	☐ IN ☐ OUT ☒ N/A Garbage/refuse properly disposed; facilities maintained		
Prevention of Food Contamination		62	☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas		
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used		
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display	64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities		
47	☐ IN ☐ OUT ☒ N/A Personal cleanliness	Administrative			
48	☐ IN ☐ OUT ☒ N/A ☐ N/O Wiping cloths: properly used and stored	65	☒ IN ☐ OUT ☐ N/A 901:3-4 OAC		
49	☐ IN ☐ OUT ☒ N/A ☐ N/O Washing fruits and vegetables	66	☐ IN ☐ OUT ☒ N/A 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		Fresh food cooler = <41 F (food) Good! Health lock = OK Satisfactory at time of inspection.	☐	☐

Person in Charge		Date 09/22/2026
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993		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)