

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HONDA ENGINE FACILITY #3 WEST	Check one ☒ FSO ☐ RFE	License Number 2026274	Date 09/23/2026
Address 12500 MERANDA ROAD	City/State/Zip Code ANNA OH 45302		
License holder AVI FOODSYSTEMS, INC.	Inspection Time 90	Travel Time 15	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	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			56	☒ IN ☐ OUT	Nonfood-contact surfaces clean
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities		
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			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		Cottage cheese 35 degrees F- cold holding Carrot salad - 40 degrees F- cold holding Hot dog 169 degrees F- hot holding Chicken 159 degrees F- hot holding Beef 168 degrees F- hot holding Sanitizer >200 ppm QUAT Automatic dishwasher currently being serviced.	☐	☐
23	3717-1-03.4(H)	C	Precooked Taco Meat and Chicken Noodle Soup is out of date. Ensure ready to eat TCS food under refrigeration is discarded within 7 days of preparation. PIC discarded food.	☒	☐
35	CCP-III.0007		Positive- Food employee(s) washed their hands in situations that specifically require them to do so.	☐	☐
35	CCP-VI.0011		Taco Meat and Chicken Noodle Soup out of date. TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required. PIC discarded food.	☒	☐
44	3717-1-03.5(C)	NC	Self service apple turnovers, blueberry and cinnamon scones do not have ingredients listed next to product. 3717-1-03.5.C.3: Bulk food that is available for consumer self-dispensing is to be prominently labeled with the following information in plain view of the consumer: 3717-1-03.5.C.3.a: The manufacturer's or processor's label that was provided with the food; or 3717-1-03.5.C.3.b: A card, sign, or other method of notification that includes the information specified under paragraphs (C)(2)(a), (C)(2), (C)(2)(e), and (C)(2)(f) of this rule. PIC corrected.	☒	☐
44	3717-1-03.5(C)(2)(e)	C	Self serve prepackaged bagels not label appropriately. Ensure prepackage food is labeled appropriately. Food labeling - Allergens 3717-1-03.5.C.2.e: The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. PIC corrected.	☒	☐

Person in Charge KATIE TOMKO	Date 09/23/2026
Environmental Health Specialist JAY STAMMEN RS/SIT# #2806	Licensor: 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)

State of Ohio Continuation Report

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Name of Facility HONDA ENGINE FACILITY #3 WEST			Type of Inspection sta ccp		Date 09/23/2026	
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	
54	3717-1-04.4(A)(2)	NC	Walk in Freezer door not fully closing. Equipment - Good Repair and Proper Adjustment - Intact, Tight, Adjusted per Manufacturer 3717-1-04.4.A.2: Equipment components such as doors, seals, hinges, fasteners, and kick plates are to be kept intact, tight, and adjusted in accordance with manufacturer's specifications.	☐	☐	

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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)