

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Country Corner Market	Check one ☐ FSO ☒ RFE	License Number 105	Date Sept 30, 2016
Address 1416 Flat Run Rd	City/State/Zip Code Sammy OH 45279		
License holder Brian Brubaker	Inspection Time 25	Travel Time 30	Category/Descriptive Comm Class I
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	23	☐ IN ☐ OUT ☒ N/A ☐ N/O Proper date marking and disposition
2	☐ IN ☐ OUT ☒ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health		Consumer Advisory	
3	☐ IN ☐ OUT ☒ N/A	25	☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4	☐ IN ☐ OUT ☒ N/A	Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A	26	☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices		Chemical	
6	☒ IN ☐ OUT ☐ N/O	27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
7	☒ IN ☐ OUT ☐ N/O	28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O	29	☒ IN ☐ OUT ☐ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9	☐ IN ☐ OUT ☒ N/A	30	☒ IN ☐ OUT ☐ N/A Special Requirements: Fresh Juice Production
10	☐ IN ☐ OUT ☒ N/A	31	☒ IN ☐ OUT ☐ N/A Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☒ IN ☐ OUT ☐ N/A Special Requirements: Custom Processing
11	☒ IN ☐ OUT	33	☒ IN ☐ OUT ☐ N/A Special Requirements: Bulk Water Machine Criteria
12	☒ IN ☐ OUT	34	☒ IN ☐ OUT ☐ N/A Special Requirements: Acidified White Rice Preparation Criteria
13	☒ IN ☐ OUT	35	☒ IN ☐ OUT ☐ N/A Critical Control Point Inspection
14	☐ IN ☐ OUT ☒ N/A	36	☒ IN ☐ OUT ☐ N/A Process Review
Protection from Contamination		37	☒ IN ☐ OUT ☐ N/A Variance
15	☐ IN ☐ OUT ☒ N/A	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		
17	☒ IN ☐ OUT		
Time/Temperature Controlled for Safety Food (TCS food)			
18	☐ IN ☐ OUT ☒ N/A		
19	☐ IN ☐ OUT ☒ N/A		
20	☐ IN ☐ OUT ☒ N/A		
21	☐ IN ☐ OUT ☒ N/A		
22	☒ IN ☐ OUT ☐ N/A		

State of Ohio

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Country Corner Market	Standard / 30 day	Sept 30, 2006

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.

[illegible]

Person in Charge <i>Alicia Weaver</i>	Date: <i>9/30/26</i>
Environmental Health Specialist <i>Heather Toland, RPHS</i>	Licenser: <i>Adam Sauter, Health Dept</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

HEA 5302B Ohio Department of Health (8/22)
AGR 1268 Ohio Department of Agriculture (8/22)

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

Name of facility Gold Star Chili	Check one ☒ FSO ☐ RFE	License Number 24	Date Sept 30, 2006
Address 17080 St Rt 277	City/State/Zip Code Seaman, OH 45279		
License holder Sami Doud	Inspection Time 75	Travel Time 15	Category/Descriptive Comm Class IV
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	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☐ IN ☐ OUT ☒ N/A
5	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☐ IN ☐ OUT ☒ N/A
6	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		Special Requirements: Custom Processing	
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	☒ IN ☐ OUT	35	☒ IN ☐ OUT ☐ N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
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	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <u>Gold for Chili</u>	Type of Inspection <u>Standard/CCP</u>	Date <u>Sept. 30, 2006</u>
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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	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
46	324	NC	Observed no sides on front hand sink. Sides will need to be added by next inspection for food safety.	☐	☒
54	44A(2)	NC	Observed walk-in cooler door seal damaged and closure not working. The seal must be replaced and closure repaired/replaced. Correct today for safety.	☐	☐
56	45D	NC	Observed dishwater trap stained/dischored. The trap need deep clean or replaced for sanitation today.	☐	☐
61	54N	NC	Observed dumpster lids up. When not taking trash out, lids must be closed. Correct today for safety and pest control.	☐	☐
62	64A	NC	Observed floor peeling and corner of wall by microwave coming off. The floor and wall needs to be repaired today for sanitation.	☐	☐
				☐	☐
			Note: Post license out front.	☐	☐

Person in Charge <u>Carol H</u>	Date: <u>09-30-26</u>
Environmental Health Specialist <u>Adam Poloy RPHS</u>	Licenser: <u>Adam County Health Dept</u>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of facility Taste of China	Check one ☒ FSO ☐ RFE	License Number 58	Date Sept 30, 2026
Address 11688 St Rt 41	City/State/Zip Code Liberty Union, OH 45693		
License holder Sai Yun Wu	Inspection Time 90	Travel Time 5	Category/Descriptive Comm Class IV
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	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☐ IN ☐ OUT ☒ N/A
5	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☐ IN ☐ OUT ☒ N/A
6	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		Special Requirements: Custom Processing	
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	☒ IN ☐ OUT	35	☒ IN ☐ OUT ☐ N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
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			
Proper hot holding temperatures			
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 cold holding temperatures	
22	☒ IN ☐ OUT ☐ N/A		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Taste of China</i>	Type of Inspection <i>Standard/CCF</i>	Date <i>Sept 30, 2026</i>
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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		Nonfood-contact surfaces clean	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	56	☒ IN ☐ OUT
Proper cooling methods used; adequate equipment for temperature control			
Food Identification		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	
Prevention of Food Contamination		60	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☒ IN ☐ OUT ☐ N/A
45	☐ IN ☒ OUT	Garbage/refuse properly disposed; facilities maintained	
Insects, rodents, and animals not present/outer openings protected		62	☒ IN ☐ OUT ☐ N/A ☐ N/O
46	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
Contamination prevented during food preparation, storage & display		63	☐ IN ☒ OUT
47	☒ IN ☐ OUT ☐ N/A	Adequate ventilation and lighting; designated areas used	
Personal cleanliness		64	☒ IN ☐ OUT ☐ N/A
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Existing Equipment and Facilities	
Wiping cloths: properly used and stored		Administrative	
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☐ IN ☐ OUT ☒ N/A
Washing fruits and vegetables		901:3-4 OAC	
Proper Use of Utensils		66	☒ IN ☐ OUT ☐ N/A
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	3701-21 OAC	
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
45	6.1.m	Nc	Observed back screen door in disrepair. Owner should repair screen door for safety today.	☐	☐
55	4.5.J	Nc	Observed dishes not rinsed and sanitized added to dish washing basin. Dishes must be washed with soap water then rinse then placed in sanitizer water. Correct practices today for safety.	☐	☐
63	6.2.I	Nc	Observed walk-in cooler not bright enough. Cooler should have better lighting in order to see and clean better. Correct for safety.	☐	☐
			Note: Owners may want to look into new flooring for front lobby area.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>Jim Wu</i>	Date: <i>SEP 30, 2026</i>
Environmental Health Specialist <i>Heather Poley REH</i>	Licenser: <i>Adams County Health Dept</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of facility Giovanni's Pizza	Check one ☐ FSO ☒ RFE	License Number 230	Date 9/30/26
Address 12153 SR 41	City/State/Zip Code West Union, OH 45673		
License holder Eric Staggs	Inspection Time 25	Travel Time 5	Category/Descriptive Comm class 3
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		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Giannini's Pizzeria</i>	Type of Inspection <i>Follow up</i>	Date <i>9/30/26</i>
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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	Pasturized eggs used where required	
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	54
41	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	55
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	56
43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	57
Food Identification		58	59
44	☐ IN ☐ OUT	Food properly labeled; original container	60
Prevention of Food Contamination		61	62
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	63
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	64
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness	65
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	66
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	67
Proper Use of Utensils		Administrative	
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	68
51	☐ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	69
52	☐ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	70
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	71

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
			observed walk in cooler temps at 40-43°F and salad area cooler at 41°F. All food is at correct temperature in cold holding units.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
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				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>X [Signature]</i>	Date: <i>9/30/26</i>
Environmental Health Specialist <i>[Signature] REHS</i>	Licensor: <i>Adams County Health Department</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

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

Name of facility Giovanni's Pizzeria	Check one ☐ FSO ☒ RFE	License Number 230	Date Sept 24, 2026
Address 1513 St Rt 41	City/State/Zip Code West Union OH 45693		
License holder Eric Stepp	Inspection Time 75	Travel Time 5	Category/Descriptive Comm Class III
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) Sept 30, 2026	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	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☐ IN ☐ OUT ☒ N/A
5	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☐ IN ☐ OUT ☒ N/A
6	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		Special Requirements: Custom Processing	
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	☒ IN ☐ OUT	35	☐ IN ☐ OUT ☒ N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
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.	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	Public health interventions are control measures to prevent foodborne illness or injury.	
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			

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Giovanni's Pizzeria</i>	Type of Inspection <i>Standard</i>	Date <i>Sept 24, 2002</i>
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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		Nonfood-contact surfaces clean	
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	56	☐ IN ☒ OUT
Proper cooling methods used; adequate equipment for temperature control			
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Physical Facilities	
Plant food properly cooked for hot holding		57	☒ IN ☐ OUT ☐ N/A
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Hot and cold water available; adequate pressure	
Approved thawing methods used		58	☒ IN ☐ OUT ☐ N/A ☐ N/O
43	☒ IN ☐ OUT ☐ N/A	Plumbing installed; proper backflow devices	
Thermometers provided and accurate		59	☒ IN ☐ OUT ☐ N/A
Food Identification		Sewage and waste water properly disposed	
44	☒ IN ☐ OUT	60	☐ IN ☐ OUT ☐ N/A
Food properly labeled; original container		Toilet facilities: properly constructed, supplied, cleaned	
Prevention of Food Contamination		61	☒ IN ☐ OUT ☐ N/A
45	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Insects, rodents, and animals not present/outer openings protected		62	☒ IN ☐ OUT ☐ N/A ☐ N/O
46	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
Contamination prevented during food preparation, storage & display		63	☒ IN ☐ OUT
47	☒ IN ☐ OUT ☐ N/A	Adequate ventilation and lighting; designated areas used	
Personal cleanliness		64	☒ IN ☐ OUT ☐ N/A
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Existing Equipment and Facilities	
Wiping cloths: properly used and stored		Administrative	
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☒ IN ☐ OUT ☐ N/A
Washing fruits and vegetables		901:3-4 OAC	
Proper Use of Utensils		66	☐ IN ☐ OUT ☒ N/A
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	3701-21 OAC	
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 ☒ Inappropriate box for COS and ☒ R COS corrected on site during inspection. ☒ R repeat violation.

Item No.	Code Section	Priority Level	Comment	COS	R
22	3.4(F)(b)	C	Observed walk-in cooler at 50°F and salad prep cooler at 48°F. 50°F manager put ice under food in prep cooler. Manager contacted maintenance to repair units. Units must be repaired by filling up inspection. Correct for safety.	☐	☐
54	4.4A	NC	Observed hot food by broken in dispenser. The unit needs to be repaired or replaced for sanitation and safety.	☐	☐
54	4.4(b)	NC	Observed thermometers damaged in cooler. Manager can order new ones. Thermometers should be available at all times to regulate food temps.	☐	☐
56	4.5D	NC	Observed can opener installed. If no longer used, thermometer removing correct today for food safety.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>SERGIO TOSTADO</i>	Date: <i>9-24-2002</i>
Environmental Health Specialist <i>Heather Perry REUS</i>	Licensor: <i>Heather Perry REUS</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of facility <u>AIS Bables, Inc</u>	Check one ☒ FSO ☐ RFE	License Number <u>9</u>	Date <u>Sept 29, 2026</u>
Address <u>25753 St Rt 41</u>	City/State/Zip Code <u>Rebber OH 45110</u>		
License holder <u>Jennifer Asher</u>	Inspection Time <u>75</u>	Travel Time <u>20</u>	Category/Descriptive <u>Comm Class IV</u>
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	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☐ IN ☐ OUT ☒ N/A
5	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☐ IN ☐ OUT ☒ N/A
6	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		Special Requirements: Custom Processing	
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	☒ IN ☐ OUT	35	☒ IN ☐ OUT ☐ N/A
Food in good condition, safe, and unadulterated		Critical Control Point inspection	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
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			

State of Ohio

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility ALS Pools, etc.	Type of Inspection Standard / rce	Date Sept 29 2006
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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 GOS and "R" GOS=corrected on-site during inspection. R=repeat violation

[illegible]

Person in Charge: <u>Christa [Signature]</u>		Date: <u>9-29-20</u>
Environmental Health Specialist: <u>[Signature] Polan REHS</u>	Licensor: <u>[Signature] [Signature] Dept</u>	

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

HEA 5302B Ohio Department of Health (8/22)
AGR 1268 Ohio Department of Agriculture (8/22)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <u>West Union High School</u>	Check one ☒ FSO ☐ RFE	License Number <u>64</u>	Date <u>Sept 28, 2006</u>
Address <u>97 Dragon Lair Dr</u>	City/State/Zip Code <u>West Union OH 45693</u>		
License holder <u>Greg Grohms</u>	Inspection Time <u>75</u>	Travel Time <u>10</u>	Category/Descriptive <u>NonComm Class IV</u>
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		

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

Name of facility <i>Cruiser's Diner</i>	Check one ☒ FSO ☐ RFE	License Number <i>19</i>	Date <i>Sept 27, 2026</i>
Address <i>555 5th Dr</i>	City/State/Zip Code <i>Seaman OH 45279</i>		
License holder <i>Paul Baum</i>	Inspection Time <i>90</i>	Travel Time <i>20</i>	Category/Descriptive <i>Comm Class IV</i>
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	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☐ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☐ IN ☐ OUT ☒ N/A
5	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☐ IN ☐ OUT ☒ N/A
6	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		Special Requirements: Custom Processing	
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	☒ IN ☐ OUT	35	☒ IN ☐ OUT ☐ N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A
15	☐ IN ☐ OUT ☒ N/A ☐ N/O	Variance	
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			

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <u>Cruiser Diner</u>	Type of Inspection <u>Standard / CCP</u>	Date <u>Sept 28 2026</u>
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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	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			
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☐ IN ☐ OUT ☒ N/A
Washing fruits and vegetables		901:3-4 OAC	
Proper Use of Utensils		66	☒ IN ☐ OUT ☐ N/A
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	3701-21 OAC	
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
16	4.5B(3)	C	Observed in-use utensils not washed every 4 hrs. Two used in-use utensils must be cleaned every 4 hrs or as needed. Correct today for food safety.	☐	☐
48	3.2m	NC	Observed in-use cloths stored in soap/sanitization water. Cloths must be stored in sanitizer water. Correct practices today for sanitation.	☐	☐
54	4.4B	NC	Observed cutting boards discolored and with scoring. The cutting board must be replaced or resurfaced today for food safety.	☐	☐
58	5.1S	NC	Observed 3 bay sink drain leaking. The drain should be repaired today for sanitation.	☐	☐
62	6.4B	NC	Observed insulation built up in corner. Area should be cleaned today. If pests are an issue owner will need to address immediately for safety.	☐	☐

Person in Charge 	Date: <u>9/28/26</u>
Environmental Health Specialist <u>Heather Riley REAS</u>	Licensors: <u>Adams County Health Dept</u>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Charles H. Ely #633 American Legion	Check one ☒ FSO ☐ RFE	License Number 7	Date Sept 25, 2023
Address 17825 St Rt 247	City/State/Zip Code Samm, OH 45679		
License holder Eric Nauman CMR	Inspection Time 6:00	Travel Time 0	Category/Descriptive NonComm Class III
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 Proper date marking and disposition
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24	☐ IN ☐ OUT ☐ N/A 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 No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30	☐ IN ☐ OUT ☒ N/A Special Requirements: Fresh Juice Production
10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	31	☐ IN ☐ OUT ☒ N/A Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☐ IN ☐ OUT ☒ N/A Special Requirements: Custom Processing
11	☒ IN ☐ OUT ☐ N/A Food obtained from approved source	33	☐ IN ☐ OUT ☒ N/A Special Requirements: Bulk Water Machine Criteria
12	☒ IN ☐ OUT ☐ N/A Food received at proper temperature	34	☐ IN ☐ OUT ☒ N/A Special Requirements: Acidified White Rice Preparation Criteria
13	☒ IN ☐ OUT ☐ N/A Food in good condition, safe, and unadulterated	35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
14	☐ IN ☐ OUT ☒ N/A 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 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 Food-contact surfaces: cleaned and sanitized		
17	☒ IN ☐ OUT ☐ N/A Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)			
18	☒ IN ☐ OUT ☐ N/A Proper cooking time and temperatures		
19	☐ IN ☐ OUT ☒ N/A Proper reheating procedures for hot holding		
20	☐ IN ☐ OUT ☒ N/A Proper cooling time and temperatures		
21	☒ IN ☐ OUT ☐ N/A Proper hot holding temperatures		
22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility North Adams High School	Check one ☒ FSO ☐ RFE	License Number 42	Date Sept 24, 2022
Address 916 Green Devil Dr.	City/State/Zip Code Summit OH 45179		
License holder Greg Grooms	Inspection Time 75	Travel Time 20	Category/Descriptive Non-Form Class IV
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		

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

Name of facility Burning Heart Christian Camp	Check one ☒ FSO ☐ RFE	License Number 14	Date Sept 24, 2022
Address 7085 St Rt 411	City/State/Zip Code Berlinville OH 45105		
License holder Harriett Naylor	Inspection Time 15	Travel Time 10	Category/Descriptive NonComm Class III
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			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Health			
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☐ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
10	☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	
Approved Source			
11	☒ IN ☐ OUT	Food obtained from approved source	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature	
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected	
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	
23	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition	
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	
Chemical			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Conformance with Approved Procedures			
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing	
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria	
35	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection	
36	☐ IN ☐ OUT ☒ N/A	Process Review	
37	☐ IN ☐ OUT ☒ N/A	Variance	
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.			

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

Name of facility <u>Manchester High School</u>	Check one ☒ FSO ☐ RFE	License Number <u>31</u>	Date <u>Sept 23, 2026</u>
Address <u>130 Wayne Faye Dr</u>	City/State/Zip Code <u>Manchester OH 45114</u>		
License holder <u>Nick Robert</u>	Inspection Time <u>75</u>	Travel Time <u>20</u>	Category/Descriptive <u>Non-Comm Class IV</u>
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 Sources		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		

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Manchester High School	Standard / CPE	Sept 23, 2006

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.

[illegible]

Person in Charge <i>Kim East</i>	Date: <i>9-23-26</i>
Environmental Health Specialist <i>Dr. [Signature]</i>	Licensors: <i>Adm. Control Health Dept</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <u>Winchester Dairy Bar</u>	Check one ☒ FSO ☐ RFE	License Number <u>104</u>	Date <u>Sept 23, 2020</u>
Address <u>1973 E. County Rd</u>	City/State/Zip Code <u>Winchester, OH 45697</u>		
License holder <u>Chad Stro</u>	Inspection Time <u>1:20</u>	Travel Time <u>5</u>	Category/Descriptive <u>Comm Class IV</u>
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	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☐ IN ☒ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☐ IN ☐ OUT ☒ N/A
5	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☐ IN ☐ OUT ☒ N/A
6	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☐ IN ☒ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		Special Requirements: Custom Processing	
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	☒ IN ☐ OUT	35	☒ IN ☐ OUT ☐ N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
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	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <u>Winchester Dairy Bar</u>	Type of Inspection <u>Standard/CCP/30chul</u>	Date <u>Sept 23, 2026</u>
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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		Nonfood-contact surfaces clean	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	56	☒ IN ☐ OUT
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
2	2.4	NC	Observed no one State of Ohio of Certificate. Owner should have someone trained or supervised for compliance.	☐	☒
22	3.4F(N)	C	Observed chocolate ice cream mix at 74°F. Mix was removed during inspection. Unit should be repaired today for food safety.	☒	☐
28	7.1K	NC	Observed fly strips and vapor strips in facility. Owner should contact licensed pest controller today for food safety.	☐	☐
43	4.2G	NC	Observed no thermometer in facility. Owner should acquire thermometer today for food safety.	☐	☐
			Note: Owner still needs handsink, grease trap and prep sink. Ceiling tiles in prep area should be nonporous.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <u>[Signature]</u>	Date: <u>9/23/26</u>
Environmental Health Specialist <u>[Signature]</u>	Licensor: <u>Hobbs County Health Dept</u>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Red Barn Convention Center	Check one ☒ FSO ☐ RFE	License Number 51	Date Sept 23 2016
Address 223 Riverside Rd	City/State/Zip Code Winchester OH 45697		
License holder Robert Carroll	Inspection Time 15	Travel Time 20	Category/Descriptive Comm Class III
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		
Supervision		
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager
Employee Health		
3	☐ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed
9	☐ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☐ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible
Approved Source		
11	☒ IN ☐ OUT	Food obtained from approved source
12	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction
Protection from Contamination		
15	☐ IN ☐ OUT ☐ N/A ☒ N/O	Food separated and protected
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

Compliance Status		
Time/Temperature Controlled for Safety Food (TCS food)		
23	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Time as a public health control: procedures & records
Consumer Advisory		
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered
Chemical		
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A	Process Review
37	☐ IN ☐ OUT ☒ N/A	Variance

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.

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Red Barn Community Center</i>	Type of Inspection <i>Sanitary</i>	Date <i>Sept 23, 2006</i>
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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		Nonfood-contact surfaces clean	
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	56	☒ IN ☐ OUT
Proper cooling methods used; adequate equipment for temperature control			
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Physical Facilities	
Plant food properly cooked for hot holding		57	☒ IN ☐ OUT ☐ N/A
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O
Approved thawing methods used		Hot and cold water available; adequate pressure	
43	☒ IN ☐ OUT ☐ N/A	Plumbing installed; proper backflow devices	
Thermometers provided and accurate			
Food Identification		59	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Sewage and waste water properly disposed	
Food properly labeled; original container		60	☒ IN ☐ OUT ☐ N/A
Prevention of Food Contamination		Toilet facilities: properly constructed, supplied, cleaned	
45	☒ IN ☐ OUT	61	☒ IN ☐ OUT ☐ N/A
Insects, rodents, and animals not present/outer openings protected		Garbage/refuse properly disposed; facilities maintained	
46	☒ IN ☐ OUT	62	☒ IN ☐ OUT ☐ N/A ☐ N/O
Contamination prevented during food preparation, storage & display		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
47	☒ IN ☐ OUT ☐ N/A	63	☒ IN ☐ OUT
Personal cleanliness		Adequate ventilation and lighting; designated areas used	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	64	☒ IN ☐ OUT ☐ N/A
Wiping cloths: properly used and stored		Existing Equipment and Facilities	
49	☐ IN ☐ OUT ☒ N/A ☐ N/O	Administrative	
Washing fruits and vegetables			
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored		65	☐ IN ☐ OUT ☒ N/A
51	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC	
Utensils, equipment and linens: properly stored, dried, handled		66	☒ IN ☐ OUT ☐ N/A
52	☒ IN ☐ OUT ☐ N/A	3701-21 OAC	
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
				☐	☐
				☐	☐
			<i>Facility not operating</i>	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
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				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>16 on report to sign</i>	Date: <i>Sept 23, 2006</i>
Environmental Health Specialist <i>Heather Pafford REAS</i>	Licensor: <i>William County Health Dept</i>

PRIORITY LEVEL: G= CRITICAL NC= NON-CRITICAL

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

Name of facility Reble High School		Check one ☐ FSO ☐ RFE		License Number 50		Date Sept 22, 2006	
Address 144 Reble Union Dr.		City/State/Zip Code Rebles, OH 45660					
License holder Greg Grooms		Inspection Time 15		Travel Time 25		Category/Descriptive NonComm. Class IV	
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		
Supervision		
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties
2	☐ IN ☐ OUT ☐ N/A	Certified Food Protection Manager
Employee Health		
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion
5	☐ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☐ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible
Approved Source		
11	☒ IN ☐ OUT	Food obtained from approved source
12	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated
14	☒ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction
Protection from Contamination		
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected
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

Compliance Status		
Time/Temperature Controlled for Safety Food (TCS food)		
23	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition
24	☒ IN ☐ OUT ☐ N/A ☐ N/O	Time as a public health control: procedures & records
Consumer Advisory		
25	☒ IN ☐ OUT ☐ N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered
Chemical		
27	☒ IN ☐ OUT ☐ N/A	Food additives: approved and properly used
28	☐ IN ☒ OUT ☐ N/A	Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29	☐ IN ☐ OUT ☐ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Custom Processing
33	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☐ N/A	Critical Control Point Inspection
36	☒ IN ☐ OUT ☐ N/A	Process Review
37	☒ IN ☐ OUT ☐ N/A	Variance

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.

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <u>Reebles High School</u>	Type of Inspection <u>Standard/CCF</u>	Date <u>Sept 22, 2008</u>
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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	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		Administrative	
44	☒ IN ☐ OUT	60	☒ IN ☐ OUT ☐ N/A
Food properly labeled; original container		Toilet facilities: properly constructed, supplied, cleaned	
Prevention of Food Contamination		61	
45	☒ IN ☐ OUT	☒ IN ☐ OUT ☐ N/A	
Insects, rodents, and animals not present/outer openings protected		Garbage/refuse properly disposed; facilities maintained	
46	☒ IN ☐ OUT	62	☐ IN ☒ OUT ☐ N/A ☐ N/O
Contamination prevented during food preparation, storage & display		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
47	☒ IN ☐ OUT ☐ N/A	63	☒ IN ☐ OUT
Personal cleanliness		Adequate ventilation and lighting; designated areas used	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	64	☒ IN ☐ OUT ☐ N/A
Wiping cloths: properly used and stored		Existing Equipment and Facilities	
49	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Washing fruits and vegetables			
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☐ IN ☐ OUT ☒ N/A
In-use utensils: properly stored		901:3-4 OAC	
51	☒ IN ☐ OUT ☐ N/A	66	☒ IN ☐ OUT ☐ N/A
Utensils, equipment and linens: properly stored, dried, handled		3701-21 OAC	
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 ☒ 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
23	3.1K	NC	Observed snap trap in facility. Operator must use tamper resistant or self-contained trap. Correct today for compliance.	☐	☐
55	4.2T	NC	Observed on dishwasher sensor test strips. Operator must have 180°F test strips by next inspection. Correct today for safety.	☐	☒
58	5.1S	NC	Observed 2 basin sink faucet leaking. The faucet must be repaired today for safety.	☐	☐
62	6.4A	NC	Observed walk-in cooler with water leaking along side of unit. Cooler should not have standing water. Repair unit today for sanitation.	☐	☐
Note: Kitchen 4 door cooler needs repaired. No food in unit until repaired.				☐	☐
				☐	☐
				☐	☐

Person in Charge <u>Jimmy Atkins</u>	Date: <u>Sept. 22, 2008</u>
Environmental Health Specialist <u>Heather Berry, REHS</u>	Licensor: <u>Adams County Health Dept</u>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of facility <i>It's Strategic PBC Co. Russell D. Ends</i>	Check one ☒ FSO ☐ RFE	License Number <i>101</i>	Date <i>Sept 27, 2021</i>
Address <i>123 N. Washington St</i>	City/State/Zip Code <i>West Union OH 45693</i>		
License holder <i>Terry Young</i>	Inspection Time <i>90</i>	Travel Time <i>10</i>	Category/Descriptive <i>Comm. Shop IV</i>
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			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Health			
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
10	☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	
Approved Source			
11	☒ IN ☐ OUT	Food obtained from approved source	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature	
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected	
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	
23	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition	
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	
Chemical			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Conformance with Approved Procedures			
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing	
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria	
35	☒ IN ☐ OUT ☐ N/A	Critical Control Point Inspection	
36	☐ IN ☐ OUT ☒ N/A	Process Review	
37	☐ IN ☐ OUT ☒ N/A	Variance	

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.

State of Ohio

Food Inspection Report

Name of Facility	Type of Inspection	Date
Jr. Harbort BPO Co. Russell Dan East	Standard / CCP	Sept 20 2006

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.

[illegible]

Person in Charge <i>Isaac Yancy</i>	Date: <i>9.22.2026</i>
Environmental Health Specialist <i>Heather P. B.F.S.</i>	Licenser: <i>Albany County Health Dept</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of facility <u>Hopps Corner Market</u>	Check one ☐ FSO ☒ RFE	License Number <u>102</u>	Date <u>Sept 21, 20</u>
Address <u>308 E Main St</u>	City/State/Zip Code <u>West Union OH 45693</u>		
License holder <u>Jeff & Michelle Hoop</u>	Inspection Time <u>75</u>	Travel Time <u>10</u>	Category/Descriptive <u>Comm Class IV</u>
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	Proper date marking and disposition
2 ☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	24 ☒ IN ☐ OUT ☐ N/A	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	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30 ☒ IN ☐ OUT ☒ N/A	Special Requirements: Fresh Juice Production
10 ☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	31 ☐ IN ☐ OUT ☒ N/A	Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32 ☒ IN ☐ OUT ☒ N/A	Special Requirements: Custom Processing
11 ☒ IN ☐ OUT	Food obtained from approved source	33 ☒ IN ☐ OUT ☒ N/A	Special Requirements: Bulk Water Machine Criteria
12 ☒ IN ☐ OUT ☐ N/A	Food received at proper temperature	34 ☐ IN ☐ OUT ☒ N/A	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	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	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	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	Proper cooking time and temperatures		
19 ☐ IN ☐ OUT ☒ N/O	Proper reheating procedures for hot holding		
20 ☐ IN ☐ OUT ☒ N/O	Proper cooling time and temperatures		
21 ☒ IN ☐ OUT ☐ N/A	Proper hot holding temperatures		
22 ☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures		

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

Name of facility <u>Hesler's Catering Service</u>	Check one ☒ FSO ☐ RFE	License Number <u>25</u>	Date <u>Sept 21, 2021</u>
Address <u>612 Mulberry St</u>	City/State/Zip Code <u>West Union OH 45693</u>		
License holder <u>Dorlene Anderson</u>	Inspection Time <u>20</u>	Travel Time <u>10</u>	Category/Descriptive <u>Comm Class IV</u>
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			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Health			
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
10	☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	
Approved Sources			
11	☒ IN ☐ OUT	Food obtained from approved source	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature	
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected	
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	
23	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition	
24	☐ IN ☐ OUT ☐ N/A ☐ N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	
Chemical			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Conformance with Approved Procedures			
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
30	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
31	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing	
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria	
35	☒ IN ☐ OUT ☐ N/A	Critical Control Point Inspection	
36	☐ IN ☐ OUT ☒ N/A	Process Review	
37	☐ IN ☐ OUT ☒ N/A	Variance	
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.			

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

Name of facility Mi Camino Real		Check one ☐ FSO ☐ RFE	License Number 13	Date Sept 21, 2026
Address 11373 St Rt 41		City/State/Zip Code West Union, OH 45693		
License holder Alex Mercado		Inspection Time 75	Travel Time 5	Category/Descriptive Comm Class IV
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		
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		
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	Consumer Advisory	
4 ☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	25 ☒ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods	
5 ☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations	
Good Hygienic Practices		
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	26 ☒ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered	
7 ☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	27 ☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used	
9 ☐ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28 ☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used	
10 ☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	Conformance with Approved Procedures	
Approved Source		
11 ☒ IN ☐ OUT Food obtained from approved source	29 ☐ IN ☐ OUT ☐ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
12 ☐ IN ☐ OUT ☐ N/A Food received at proper temperature	30 ☒ IN ☐ OUT ☐ N/A Special Requirements: Fresh Juice Production	
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Protection from Contamination		
15 ☐ IN ☐ OUT ☐ N/A Food separated and protected	33 ☒ IN ☐ OUT ☐ N/A Special Requirements: Bulk Water Machine Criteria	
16 ☐ IN ☐ OUT ☐ N/A Food-contact surfaces: cleaned and sanitized	34 ☐ IN ☐ OUT ☐ N/A Special Requirements: Acidified White Rice Preparation Criteria	
17 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	35 ☐ IN ☐ OUT ☐ N/A Critical Control Point Inspection	
Time/Temperature Controlled for Safety Food (TCS Food)		
18 ☒ IN ☐ OUT ☐ N/A Proper cooking time and temperatures	36 ☒ IN ☐ OUT ☐ N/A Process Review	
19 ☐ IN ☐ OUT ☐ N/A Proper reheating procedures for hot holding	37 ☒ IN ☐ OUT ☐ N/A Variance	
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21 ☐ IN ☐ OUT ☐ N/A Proper hot holding temperatures		
22 ☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures		

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.

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <u>M. Conino Real</u>	Type of Inspection <u>Standard/CCE</u>	Date <u>Sep 21, 2026</u>
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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 onsite during inspection (R=repeat violation)

Item No.	Code Section	Priority Level	Comment	COS	R
2	2.4A(3)	NC	Observed no one with State of Ohio food safety certificate	☐	☐
			Owner should have someone trained for compliance	☐	☐
15	3.2C	C	Observed food in cooler/freezer not covered. Food should be covered today for food safety.	☐	☐
16	3.2N/A	C	Observed gloves worn but not changed after handling raw food. Gloves must be changed after handling raw food. Correct practices today for food safety.	☐	☐
21	3.4F(1a)	C	Observed ground beef at 122°F. Hot food must be held at 135°F or higher. Correct today for food safety.	☐	☐
27	7B	C	Observed chemical bottles not labeled with common name. Labels must be put on bottles for safety today.	☐	☐
62	6.4B	NC	Observed floor tiles damaged. Floor tiles should be replaced as soon as possible for sanitation.	☐	☐
				☐	☐
				☐	☐

Person in Charge <u>Antonio Sanchez</u>	Date: <u>9/21/26</u>
Environmental Health Specialist <u>Rebecca P. Ray, EHS</u>	Licensors: <u>Adam County Health Dept</u>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

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

Name of facility Peet's Dairy Bar	Check one ☒ FSO ☐ RFE	License Number 47	Date Sept 11, 2006
Address 160 S Main St	City/State/Zip Code Peetles OH 45660		
License holder Elizabeth Smith + Ryan Irvine	Inspection Time 30	Travel Time 5	Category/Descriptive Comm Class IV
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

Supervision	
1	☐ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties
2	☐ IN ☐ OUT ☐ N/A Certified Food Protection Manager
Employee Health	
3	☐ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion
5	☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices	
6	☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use
7	☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth
Preventing Contamination by Hands	
8	☐ IN ☐ OUT ☐ N/O Hands clean and properly washed
9	☐ IN ☒ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible
Approved Source	
11	☐ IN ☐ OUT Food obtained from approved source
12	☐ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature
13	☐ IN ☐ OUT Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☐ N/A ☐ N/O Required records available: shellstock tags, parasite destruction
Protection from Contamination	
15	☐ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected
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
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Compliance Status

Time/Temperature Controlled for Safety Food (TCS food)	
23	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
24	☐ IN ☐ OUT ☐ N/A ☐ N/O Time as a public health control: procedures & records
Consumer Advisory	
25	☐ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations	
26	☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
Chemical	
27	☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used
28	☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Conformance with Approved Procedures	
29	☐ IN ☐ OUT ☐ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☐ N/A Critical Control Point Inspection
36	☐ IN ☐ OUT ☐ N/A Process Review
37	☐ IN ☐ OUT ☐ N/A Variance

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.

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

Name of facility 1st Stop Marathon Rocks #25	Check one ☐ FSO ☒ RFE	License Number 201	Date Sept 11, 2006
Address 156 N Main St.		City/State/Zip Code Rebels OH 45660	
License holder Robert Contrell	Inspection Time 75	Travel Time 20	Category/Descriptive Comm Class III
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																																																																																																							
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility 1st Stop Marathon Peebles #85	Type of Inspection Standard	Date Sept 11 2006
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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	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=repeated violation.

Item No.	Code Section	Priority Level	Comment	COS	R
10	6.2E	Nc	Observed no handwashing sign in restroom. Handwashing sign must be posted today for compliance.	☐	☐
15	3.2c	C	Observed uncovered coffee grounds in filters. Containers must be covered with lid. Correct today for food safety.	☐	☐
16	4.5A(1)	C	Observed pop metal and cappuccino cups dirty. The nozzle and cup should be cleaned today and maintained for food safety.	☐	☐
2.3	6.2I	Nc	Observed 2-6 footcandles in restroom. Operator must increase footcandles by next inspection for sanitation.	☐	☒
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge [Signature]	Date: 9-11-06
Environmental Health Specialist [Signature]	Licenser: Adams County Health Dept

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

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

Name of facility Ohio Villa Vocational School	Check one ☒ FSO ☐ RFE	License Number 45	Date Sept 11, 2006
Address 175 Lloyd Rd		City/State/Zip Code West Union, OH 46693	
License holder Sren Grooms	Inspection Time 60	Travel Time 15	Category/Descriptive NonComm Class IV
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

Supervision	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager
Employee Health	
3	☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices	
6	☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth
Preventing Contamination by Hands	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed
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Approved Source	
11	☒ IN ☐ OUT Food obtained from approved source
12	☒ IN ☐ OUT ☐ N/A Food received at proper temperature
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☐ N/A Required records available: shellstock tags, parasite destruction
Protection from Contamination	
15	☒ IN ☐ OUT ☐ N/A Food separated and protected
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37	☐ IN ☐ OUT ☐ N/A Variance

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.

Authority: Chapters 3717 and 3715 Ohio Revised Code

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Ohio Valley Vocational School	Type of Inspection Standard/CRO	Date Sept 11 2006
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GOOD RETAIL PRACTICES

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Food Temperature Control		
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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

[illegible]**Person in Charge**

Date: _____

Environmental Health Specialist

Licensör:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

HEA 5302B Ohio Department of Health (8/22)
AGR 1268 Ohio Department of Agriculture (8/22)

Page 1 of 2

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

Name of facility I Stop Panhandle #51		Check one ☐ FSO ☒ RFE	License Number 204	Date Sept 10, 2026
Address 4920 St Rt 125		City/State/Zip Code West Union, OH 45693		
License holder Robert Contrell		Inspection Time 60	Travel Time 10	Category/Descriptive Comm Class III
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) Oct 1, 2026	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		
1 ☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☐ IN ☒ OUT Proper date marking and disposition	
2 ☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT Time as a public health control: procedures & records	
Employee Health		
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT 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 Pasteurized foods used; prohibited foods not offered	
Good Hygienic Practices		
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	Chemical	
7 ☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	27 ☐ IN ☐ OUT Food additives: approved and properly used	
Preventing Contamination by Hands		
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	28 ☐ IN ☐ OUT Toxic substances properly identified, stored, used	
9 ☐ IN ☐ OUT No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10 ☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	29 ☐ IN ☐ OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Approved Source		
11 ☒ IN ☐ OUT Food obtained from approved source	30 ☐ IN ☐ OUT Special Requirements: Fresh Juice Production	
12 ☒ IN ☐ OUT Food received at proper temperature	31 ☐ IN ☐ OUT Special Requirements: Heat Treatment Dispensing Freezers	
13 ☒ IN ☐ OUT Food in good condition, safe, and unadulterated	32 ☒ IN ☐ OUT Special Requirements: Custom Processing	
14 ☐ IN ☐ OUT Required records available: shellstock tags, parasite destruction	33 ☐ IN ☐ OUT Special Requirements: Bulk Water Machine Criteria	
Protection from Contamination		
15 ☒ IN ☐ OUT Food separated and protected	34 ☐ IN ☐ OUT Special Requirements: Acidified White Rice Preparation Criteria	
16 ☐ IN ☐ OUT Food-contact surfaces: cleaned and sanitized	35 ☐ IN ☐ OUT Critical Control Point Inspection	
17 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	36 ☒ IN ☐ OUT Process Review	
Time/Temperature Controlled for Safety Food (TCS food)		
18 ☐ IN ☐ OUT Proper cooking time and temperatures	37 ☐ IN ☐ OUT Variance	
19 ☐ IN ☐ OUT Proper reheating procedures for hot holding		
20 ☐ IN ☐ OUT Proper cooling time and temperatures		
21 ☐ IN ☐ OUT Proper hot holding temperatures		
22 ☐ IN ☒ OUT Proper cold holding temperatures		

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.

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility

1st Stop Barbecue #51

Type of Inspection

Standard

Date

Sept 10, 2016

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/or COS-corrected on site during inspection. R=repeat violation)

Item No.	Code Section	Priority Level	Comment	COS	R
16	4.5A(1)	C	Observed pop corns dirty. The popper must be cleaned today and maintained for food safety.	☐	☐
22	3.4F(1)(b)	C	Observed sandwich veggies at 20°F Cold foods must be held 41°F or less. Correct practices today for food safety.	☐	☐
23	3.4G	C	Observed shelf stock expired from Jan 26 and April 26. Staff must regulate dates for food safety.	☐	☐
44	3.5C	N/C	Observed cookies / muffins not ingredient listed. Cookie / muffin must be labeled with ingredient and subingredient. Correct today for food safety.	☐	☐
63	6.2J	N/C	Observed walk-in freezer lights not working. The lights must be replaced by follow up inspection.	☐	☒
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge

Environmental Health Specialist

Date:

9-10-2016

Licenser:

Johnson County Health Dept

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

HEA 5302B Ohio Department of Health (8/22)
AGR 1268 Ohio Department of Agriculture (8/22)

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

Name of facility Bondy Springs CG LLC	Check one ☐ FSO ☒ RFE	License Number 300	Date Sept 10, 2026
Address 2719 US Hwy 52	City/State/Zip Code Stout, OH 45684		
License holder Julie Wampler	Inspection Time 15	Travel Time 0	Category/Descriptive Comm. Class I
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 Proper date marking and disposition
2	☐ IN ☐ OUT ☒ N/A Certified Food Protection Manager	24	☐ IN ☐ OUT ☒ N/A 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 No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30	☐ IN ☐ OUT ☒ N/A Special Requirements: Fresh Juice Production
10	☐ IN ☐ OUT ☒ N/A Adequate handwashing facilities supplied & accessible	31	☐ IN ☐ OUT ☒ N/A Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☐ IN ☐ OUT ☒ N/A Special Requirements: Custom Processing
11	☐ IN ☐ OUT ☒ N/A Food obtained from approved source	33	☐ IN ☐ OUT ☒ N/A Special Requirements: Bulk Water Machine Criteria
12	☐ IN ☐ OUT ☒ N/A Food received at proper temperature	34	☐ IN ☐ OUT ☒ N/A Special Requirements: Acidified White Rice Preparation Criteria
13	☐ IN ☐ OUT ☒ N/A Food in good condition, safe, and unadulterated	35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
14	☐ IN ☐ OUT ☒ N/A 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 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 Food-contact surfaces: cleaned and sanitized		
17	☐ IN ☐ OUT ☒ N/A Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety: Food (TCS Food)			
18	☐ IN ☐ OUT ☒ N/A Proper cooking time and temperatures		
19	☐ IN ☐ OUT ☒ N/A Proper reheating procedures for hot holding		
20	☐ IN ☐ OUT ☒ N/A Proper cooling time and temperatures		
21	☐ IN ☐ OUT ☒ N/A Proper hot holding temperatures		
22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures		

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

Name of facility Tiffin Early Childhood Center	Check one ☒ FSO ☐ RFE	License Number 60	Date Sept 9, 2006
Address 11227 St Rt 105	City/State/Zip Code West Union, OH 43693		
License holder David Johnson	Inspection Time 45	Travel Time 15	Category/Descriptive Non-Comm Class III
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 Sources		32	☒ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing
11	☒ IN ☐ OUT ☐ N/A ☐ N/O 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 ☐ N/A ☐ N/O 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 ☐ N/A ☐ N/O 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		

State of Ohio

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility			Authority: Chapters 3717 and 3715 Ohio Revised Code		
Pitts Early Childhood Center			Type of Inspection	Date	
			Standard	Sept 9, 2026	

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

Level	Comment

[illegible]**Person in Charge**

Environmental Health Specialist

Date:

Licensar:

09-09-26

Page 2 of 2

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

HEA 5302B Ohio Department of Health (8/22)
AGR 1268 Ohio Department of Agriculture (8/22)

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

Name of facility Peabody Elementary School	Check one ☒ FSO ☐ RFE	License Number 48	Date Sept 8, 2016
Address 700 Peabody Union Dr	City/State/Zip Code Peabody OH 45660		
License holder Greg Groom	Inspection Time 7:5	Travel Time 20 5	Category/Descriptive Noncomm Class IV
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			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Health			
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
10	☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	
Approved Source			
11	☒ IN ☐ OUT	Food obtained from approved source	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature	
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☒ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected	
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	
23	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition	
24	☒ IN ☐ OUT ☐ N/A ☐ N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	
Chemical			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Conformance with Approved Procedures			
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing	
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria	
35	☒ IN ☐ OUT ☐ N/A	Critical Control Point Inspection	
36	☐ IN ☐ OUT ☒ N/A	Process Review	
37	☐ IN ☐ OUT ☒ N/A	Variance	
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.			

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

Name of facility <i>Shree Ram 21 Inc</i>	Check one ☒ FSO ☐ RFE	License Number <i>92</i>	Date <i>Sept 1, 2006</i>
Address <i>116970 St Rt 217</i>	City/State/Zip Code <i>Seaman OH 45679</i>		
License holder <i>Ketan Patel</i>	Inspection Time <i>30</i>	Travel Time <i>5</i>	Category/Descriptive <i>Comm Class III</i>
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 (TTCS 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 ☐ N/A 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 ☐ N/A 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 ☐ N/A Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TTCS 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		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Shree Ram Diner</i>	Type of Inspection <i>Complaint</i>	Date <i>Sept 4 2026</i>
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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	
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
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		Administrative	
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		Existing Equipment and Facilities	
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	
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	
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	
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
				☐	☐
				☐	☐
				☐	☐
			Discussed proper glove and handwashing practices	☐	☐
			During inspection gloves were changed and hands were washed when required. Gloves should be	☐	☐
			changed after change of tasks, handling money	☐	☐
			or touching uniform contact surfaces. Correct for	☐	☐
			food safety.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>Analy</i>	Date: <i>9/4/2026</i>
Environmental Health Specialist <i>Heather Polley REHS</i>	Licensor: <i>Holmes County Health Dept</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

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

Name of facility <u>Manchester Elementary School</u>	Check one ☒ FSO ☐ RFE	License Number <u>33</u>	Date <u>Sept 4, 2026</u>
Address <u>130 Lytle Ave Dr</u>	City/State/Zip Code <u>Manchester OH 45144</u>		
License holder <u>Nick Roberts</u>	Inspection Time <u>60</u>	Travel Time <u>15</u>	Category/Descriptive <u>No Comm Class III</u>
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

Supervision	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager
Employee Health	
3	☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices	
6	☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth
Preventing Contamination by Hands	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed
9	☒ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible
Approved Source	
11	☒ IN ☐ OUT Food obtained from approved source
12	☒ IN ☐ OUT ☐ N/A Food received at proper temperature
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated
14	☒ IN ☐ OUT ☐ N/A Required records available: shellstock tags, parasite destruction
Protection from Contamination	
15	☒ IN ☐ OUT ☐ N/A Food separated and protected
16	☒ IN ☐ OUT ☐ N/A 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 Proper cooking time and temperatures
19	☐ IN ☐ OUT ☒ N/A Proper reheating procedures for hot holding
20	☐ IN ☐ OUT ☒ N/A Proper cooling time and temperatures
21	☒ IN ☐ OUT ☐ N/A Proper hot holding temperatures
22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures

Compliance Status

Time/Temperature Controlled for Safety Food (TCS Food)	
23	☒ IN ☐ OUT ☐ N/A Proper date marking and disposition
24	☒ IN ☐ OUT ☐ N/A Time as a public health control: procedures & records
Consumer Advisory	
25	☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations	
26	☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Chemical	
27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Conformance with Approved Procedures	
29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒ N/A Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A Process Review
37	☐ IN ☐ OUT ☒ N/A Variance

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.

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Manchester Elementary School</i>	Type of Inspection <i>Standard</i>	Date <i>Sept 4, 2006</i>
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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 IX in appropriate box for COS and IX COS corrected on site during inspection. R =repeat violation.					
Item No.	Code Section	Priority Level	Comment	COS	R
48	32m	NC	Observed in-use cloths on counter. Cloths must be single use or kept in sanitizer water. Correct today for safety.	☐	☐
62	6.4A	NC	Observed walk-in freezer with ice built on ceiling and light fixture. That light fixture is not working. Unit should be repaired today with light fixture. Correct for safety and sanitation.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>Veronica Blyden</i>	Date: <i>9-4-26</i>
Environmental Health Specialist <i>Heather Potter, R.E.H.S.</i>	Licensor: <i>Adams County Health Dept</i>

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

Name of facility <i>Adams County Senior Nutritional Program</i>	Check one ☒ FSO ☐ RFE	License Number <i>8</i>	Date <i>Sept. 3, 2010</i>
Address <i>17806 St Rt 247</i>	City/State/Zip Code <i>Seaman OH 45679</i>		
License holder <i>Elaine Cody</i>	Inspection Time <i>20</i>	Travel Time <i>5</i>	Category/Descriptive <i>Non Comm Class III</i>
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 Proper date marking and disposition
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24	☒ IN ☐ OUT ☐ N/A 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/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30	☒ IN ☐ OUT ☐ N/A ☐ 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/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Special Requirements: Custom Processing
11	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Food obtained from approved source	33	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
12	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Food received at proper temperature	34	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
13	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Food in good condition, safe, and unadulterated	35	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Critical Control Point Inspection
14	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	36	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Process Review
Protection from Contamination		37	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Variance
15	☒ IN ☐ OUT ☐ N/A ☐ 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/A ☐ N/O Food-contact surfaces: cleaned and sanitized		
17	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS Food)			
18	☐ IN ☐ OUT ☒ N/A ☐ N/A ☐ N/O Proper cooking time and temperatures		
19	☐ IN ☐ OUT ☒ N/A ☐ N/A ☐ N/O Proper reheating procedures for hot holding		
20	☐ IN ☐ OUT ☒ N/A ☐ N/A ☐ N/O Proper cooling time and temperatures		
21	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Proper hot holding temperatures		
22	☒ IN ☐ OUT ☐ N/A ☐ N/A ☐ N/O Proper cold holding temperatures		

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

Name of facility Hilltop Golf Course, LLC		Check one ☐ FSO ☐ RFE	License Number 26	Date Sept 3, 2026
Address 4649 Brown Hill Rd		City/State/Zip Code Manchester, OH 45144		
License holder Paul McIntosh		Inspection Time 60	Travel Time 15	Category/Descriptive Comm. Class IV
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		
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		
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	Consumer Advisory	
4 ☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	25 ☐ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods	
5 ☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations	
Good Hygienic Practices		
6 ☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	26 ☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered	
7 ☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	27 ☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used	
9 ☐ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28 ☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used	
10 ☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	Conformance with Approved Procedures	
Approved Source		
11 ☐ IN ☐ OUT Food obtained from approved source	29 ☐ IN ☐ OUT ☐ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
12 ☐ IN ☐ OUT ☐ N/A Food received at proper temperature	30 ☐ IN ☐ OUT ☐ N/A Special Requirements: Fresh Juice Production	
13 ☐ IN ☐ OUT Food in good condition, safe, and unadulterated	31 ☐ IN ☐ OUT ☐ N/A Special Requirements: Heat Treatment Dispensing Freezers	
14 ☐ IN ☐ OUT ☐ N/A Required records available: shellstock tags, parasite destruction	32 ☐ IN ☐ OUT ☐ N/A Special Requirements: Custom Processing	
Protection from Contamination		
15 ☐ IN ☐ OUT ☐ N/A Food separated and protected	33 ☐ IN ☐ OUT ☐ N/A Special Requirements: Bulk Water Machine Criteria	
16 ☐ IN ☐ OUT ☐ N/A Food-contact surfaces: cleaned and sanitized	34 ☐ IN ☐ OUT ☐ N/A Special Requirements: Acidified White Rice Preparation Criteria	
17 ☐ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	35 ☐ IN ☐ OUT ☐ N/A Critical Control Point Inspection	
Time/Temperature Controlled for Safety Food (TCS) food		
18 ☐ IN ☐ OUT ☐ N/A Proper cooking time and temperatures	36 ☐ IN ☐ OUT ☐ N/A Process Review	
19 ☐ IN ☐ OUT ☐ N/A Proper reheating procedures for hot holding	37 ☐ IN ☐ OUT ☐ N/A Variance	
20 ☐ IN ☐ OUT ☐ N/A Proper cooling time and temperatures		
21 ☐ IN ☐ OUT ☐ N/A Proper hot holding temperatures		
22 ☐ IN ☐ OUT ☐ N/A Proper cold holding temperatures		

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.

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

Name of facility <u>North Adams Elementary</u>	Check one ☒ FSO ☐ RFE	License Number <u>44</u>	Date <u>Sept 3, 2006</u>
Address <u>2495 Moore Rd</u>	City/State/Zip Code <u>Seamon, OH 45279</u>		
License holder <u>Geg Grooms</u>	Inspection Time <u>75</u>	Travel Time <u>25</u>	Category/Descriptive <u>NonComm Class IV</u>
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
Time/Temperature Controlled for Safety Food (TCS food)		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.	
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		

Authority: Chapters 3717 and 3715 Ohio Revised Code

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
North Adams Elementary	Standard / CIP	Sept 3, 2026

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 GOS and R. GOS=corrected on-site during inspection. R=repeat violation.

[illegible]**Person in Charge**

Date:

Environmental Health Specialist

Licensors:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

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

Name of facility Oldo Wigginsdon	Check one ☒ FSO ☐ RFE	License Number 46	Date Sept 2, 2006
Address 222 1st Main St	City/State/Zip Code West Union OH 45693		
License holder Rebecca Conway	Inspection Time 25	Travel Time 5	Category/Descriptive Comm Class III
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		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Older Village Inn</i>	Type of Inspection <i>Complaint</i>	Date <i>Sept 2, 2026</i>
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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
			<i>Did not observe dogs in facility at time of inspection</i>	☐	☐
			<i>Smoking has to be done at least 25 feet from building entrance. Signs for no smoking should also be posted.</i>	☐	☐
				☐	☐
				☐	☐
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Person in Charge <i>Roseanna C...</i>	Date: <i>9/2/26</i>
Environmental Health Specialist <i>Heather Kelly REAS</i>	Licensor <i>Adam Canty</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page *2* of *2*