

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

Name of facility 1st Stop Manchester		Check one ☐ FSO ☒ RFE	License Number 207	Date Dec 30, 2016
Address 608 W 2nd St		City/State/Zip Code Manchester OH 45144		
License holder Robert Cantrell		Inspection Time 60	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	
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 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 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
Compliance 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 Juices 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 151 Stg Manchester	Type of Inspection Standard	Date Dec 30, 2025
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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					
Item No.	Code Section	Priority Level	Comment	COS	R
10	6.02E	NC	Observed public restroom without handwash signs. Operator should post sign today for sanitation.	☐	☐
22	3.16(1)(b)	C	Observed fresh vegetables in tray without re. Food not under refrigeration must must be kept on ice. Correct today and maintain for food safety.	☐	☐
54	9.11A(2)	NC	Observed seals on back door and pop cooler door damaged/coming off. Seals must be replaced as soon as possible for food safety.	☐	☐
56	9.5A(3)	NC	Observed pizza oven conveyor dirty. Conveyor must be cleaned today for safety and sanitation.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge Kelly Leal	Date: 12/30/25
Environmental Health Specialist Thomas County Health Dept	Licensor: Thomas County Health Dept

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

Name of facility <u>West Union Svc A/cot</u>	Check one ☐ FSO ☒ RFE	License Number <u>250</u>	Date <u>Dec 30, 2025</u>
Address <u>11132 St Rt 45 41</u>	City/State/Zip Code <u>West Union OH 45693</u>		
License holder <u>Soc Systems of SE Ohio, LLC</u>	Inspection Time <u>100</u>	Travel Time <u>5</u>	Category/Descriptive <u>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 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 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
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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
Compliance 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 <u>West Union Svc A Zst</u>	Type of Inspection <u>Standard</u>	Date <u>Dec 30, 2025</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

- | | | |
|----|---|--------------------------------------|
| 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 OOS and REOS corrected on Spotting inspection, R repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
54	424A(2)	NC	Observed walk-in cooler freezer and front case door seals damaged/coming off. Seals must be replaced by next inspection. Correct for food safety.	☐	☒
58	5.15	NC	Observed meat room hose bib leaking. The hose bib must be repaired today for safety and sanitation.	☐	☐
62	6.1C	NC	Observed Procedure walls without coving. Coving must be placed on walk by next inspection. Correct for sanitation.	☐	☒
62	6.4F	NC	Observed mop heads/mops not hung to dry. Mops must be hung to dry. Correct today for sanitation.	☐	☐
65	901:3-4-5-6	C	Observed baby formula out dated. Manager discarded during inspection. Staff must regulate dates for food safety.	☒	☐
				☐	☐
				☐	☐

Person in Charge <u>Adrianna Wiken</u>	Date: <u>12-30-2025</u>
Environmental Health Specialist <u>Heather Perry DEHS</u>	Licensor: <u>Adrian Compton</u>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

Environmental Health Division, 116 West Mulberry Street, West Union, OH 45693 * (937) 544-5547, ext. 2

Date: Dec 30, 2025

In possession of Saver Systems of SF Ohio, LLC

Address 11132 St Rt 41 West Union OH 45693

Shipper (if known) _____

Address _____

[illegible]

6- Similar Sensitive Formula 12/1/25

1-Similge Sensitive Formuol 2/1/25

Reason for unfitness Out of date

Method of destruction Containers open and contents dumped

Remarks

Signature: Flordianne Wilson

Operation/Firm: Save A Lot

Title: Asst Store manager

Inspector's Signature: [Signature] RHC

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

Name of facility <i>The Green Broom</i>	Check one ☒ FSO ☐ RFE	License Number <i>71</i>	Date <i>Dec 29, 2005</i>
Address <i>25175 St Rt 41</i>	City/State/Zip Code <i>Painesville OH 44130</i>		
License holder <i>Terrie Rhoads</i>	Inspection Time <i>90</i>	Travel Time <i>30</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

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
Food 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 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 Food received at proper temperature
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT Required records available: shellstock tags, parasite destruction ☒ N/A ☐ N/O
Protection from Contamination	
15	☒ IN ☐ OUT Food separated and protected ☐ N/A ☐ N/O
16	☒ IN ☐ OUT Food-contact surfaces: cleaned and sanitized ☐ N/A ☐ N/O
17	☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS Food)	
18	☒ IN ☐ OUT Proper cooking time and temperatures ☐ N/A ☐ N/O
19	☐ IN ☐ OUT Proper reheating procedures for hot holding ☐ N/A ☒ N/O
20	☐ IN ☐ OUT Proper cooling time and temperatures ☐ N/A ☒ N/O
21	☒ IN ☐ OUT Proper hot holding temperatures ☐ N/A ☐ N/O
22	☒ IN ☐ OUT Proper cold holding temperatures ☐ N/A

Compliance Status

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

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <u>The Queen Brewery</u>	Type of Inspection <u>Standard</u>	Date <u>Dec 29, 2025</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
42	3.8C	NC	Observed thawing done at room temp Thawing must be done in cooler or under cold water. Perrot practices today for food safety.	☐	☐
60	5.4H	NC	Observed both restroom trash cans without lids. Owner should have lids on trash can by next inspection. Correct for sanitation.	☐	☒
60	6.1L	NC	Observed employee restroom door not self-closing. The door must be self-closing. Correct by next inspection.	☐	☒
62	6.1A	NC	Observed floor in front of dog peeing. Floor must be repaired for sanitation and safety.	☐	☐
63	6.2I	NC	Observed lights in front area not at required footcandle. Owner has new light. Correct by next inspection.	☐	☒
16	4.5A(1)	C	Observed glasses outside of espresso machine dirty. The cups should be clean everyday. Correct for sanitation.	☐	☐

Person in Charge <u>[Signature]</u>	Date: <u>12/29/25</u>
Environmental Health Specialist <u>[Signature]</u>	Licensor <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 Pebbles Dairy Bar	Check one ☐ FSO ☒ RFE	License Number 247	Date Dec 29, 2005
Address 160 S. Main St	City/State/Zip Code Pebbles, OH 45660		
License holder Elizabeth Smith & Ryan W. Winge	Inspection Time 90	Travel Time 5	Category/Descriptive Common 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 Control 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 ☒ N/A ☐ OUT	Pasteurized foods used; prohibited foods not offered
Good Hygiene 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 Control 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>Rebels Dairy Bar</i>	Type of Inspection <i>Standard/ICE</i>	Date <i>Dec 29, 2008</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
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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 COR corrected on-site during inspection. R-repeat violation.

Item No.	Code Section	Priority Level	Comment	COS	R
15	3.2.C	C	Observed raw food above RTE food. Owner corrected during inspection. Staff must keep RTE foods above raw food. Maintain for food safety.	☒	☐
23	3.4.G	C	Observed chocolate and vanilla ice cream mix with best buy date of 12/24. Owner should discard for food safety.	☐	☐
22	6.4.A	NC	Observed floor buckling around floor drain where ice machine is leaking. Unit and floor should be removed for safety and sanitation. Observed ice cream counter peeling. The counter should be repaired for sanitation.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
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				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>[Signature]</i>	Date: <i>12-29-25</i>
Environmental Health Specialist <i>[Signature]</i> <i>REHS</i>	Licensor: <i>[Signature]</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>Hilltop Golf Course LLC</u>	Check one ☒ FSO ☐ RFE	License Number <u>26</u>	Date <u>Dec 23, 2005</u>
Address <u>5649 Brown Hill Rd</u>	City/State/Zip Code <u>Marion OH 45414</u>		
License holder <u>Patricia McIntosh</u>	Inspection Time <u>30</u>	Travel Time <u>10</u>	Category/Descriptive <u>Common Area 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

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 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 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 Control for Safety (Food for Free 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 Control for Safety (Food for Free 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
Chemicals	
27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Compliance 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.

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

Person in Charge <i>Rose McGlash</i>	Date: <i>12-23-95</i>
Environmental Health Specialist <i>Stephen P. Ryan, REHS</i>	Licenser: <i>Adrian Court, REHS</i>

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

Name of facility <i>Burning Heart Christian Camp</i>	Check one ☒ FSO ☐ RFE	License Number <i>14</i>	Date <i>Dec 23rd 2025</i>
Address <i>7025 St Rt 41</i>	City/State/Zip Code <i>Bentonville OH 45105</i>		
License holder <i>Herself Naylor</i>	Inspection Time <i>20</i>	Travel Time <i>10</i>	Category/Descriptive <i>Non-Comm Class TIL</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

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 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 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
Compliance 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.

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 KFC / Taco Bell #5925	Check one ☒ FSO ☐ RFE	License Number 29	Date Dec 23, 2005
Address 1191 St Rt 41	City/State/Zip Code West Union, OH 45693		
License holder FOSR LLC DBA KBP Foods	Inspection Time 30	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

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

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
Compliance 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 KFC/Taco Bell # 5925	Check one ☒ FSO ☐ RFE	License Number 29	Date Dec 9, 2025
Address 1191 St Rt 41	City/State/Zip Code West Union, OH 45693		
License holder FOSSR, LLC DBA KFB Foods	Inspection Time 1:00	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) Dec 23, 25	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
Food Allergens / Processes		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		Special Requirements	
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		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility KFC / Taco Bell #5925	Type of Inspection Standard / CCP	Date Dec 9, 2005
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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/or COR corrected on site during inspection (R=repeat violation)					
Item No.	Code Section	Priority Level	Comment	COS	R
5	2.4C(18)	NC	Observed no vomit/diarrhea clean up kit. Operator should have kit at follow up inspection. Corrected.	☐	☒
45	6.4K	C	Observed young cockroach in facility. Operator should have facility treated immediately for sanitation and pest control.	☐	☐
56	4.5A(3)	NC	Observed food debris built up on equipment. Equipment should be cleaned today and maintained for sanitation and pest control.	☐	☐
56	4.6D	NC	Observed chicken carts, chicken chilies and shelf by fryers with significant build up. These should be cleaned by follow up inspection. Staff should clean around lobby pop machine and under equipment. Correct for sanitation and pest control.	☐	☒
62	6.4B	NC	Observed meat cooler floor and walls dirty with foul odor. Men's restroom floor dirty. These areas should be cleaned today and maintained for sanitation.	☐	☐

Person in Charge Tanya M.	Date: 12.9.25
Environmental Health Specialist Rebecca R. R. R.	Licensor: Adams County Health Dept.

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

Name of facility <i>Domingo's Pizza # 2136</i>		Check one ☐ FSO ☒ RFE	License Number <i>220</i>	Date <i>Dec 23, 2005</i>
Address <i>708 E Main St</i>		City/State/Zip Code <i>West Union OH 45693</i>		
License holder <i>Team Pizza Inc</i>		Inspection Time <i>75</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		
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	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		
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 ☒ N/A Food additives: approved and properly used	
Preventing Contamination by Hands		
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	28 ☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used	
9 ☐ IN ☒ OUT ☐ N/A 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 ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Approved Sources		
11 ☒ IN ☐ OUT Food obtained from approved source	30 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production	
12 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature	31 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers	
13 ☒ IN ☐ OUT Food in good condition, safe, and unadulterated	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing	
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria	
Protection from Contamination		
15 ☐ IN ☒ OUT ☐ N/A ☐ N/O Food separated and protected	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria	
16 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	35 ☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection	
17 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	36 ☐ IN ☐ OUT ☒ N/A Process Review	
Time/Temperature Control for Safety Food (TCS food)		
18 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures	37 ☐ IN ☐ OUT ☒ N/A Variance	
19 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper reheating procedures for hot holding	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.	
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>Domino's Pizzeria #2136</i>	Type of Inspection <i>Standard</i>	Date <i>Dec 23, 2025</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 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	56	☒ IN ☐ OUT Nonfood-contact surfaces clean
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
Food Identification		Administrative	
44	☒ IN ☐ OUT	60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
46	☒ IN ☐ OUT	62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
47	☒ IN ☐ OUT ☐ N/A	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
49	☐ IN ☐ OUT ☒ N/A ☐ N/O		
Proper Use of Utensils		Administrative	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☒ IN ☐ OUT ☐ N/A 901:3-4 OAC
51	☒ IN ☐ OUT ☐ N/A	66	☐ IN ☐ OUT ☒ N/A 3701-21 OAC
52	☒ IN ☐ OUT ☐ N/A		
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		

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
5	2.4C(1)	NC	Observed no sanitization clean up kit (operator shall require kit today for sanitization)	☐	☐
9	3.2A(5)	C	Observed handler bins handled with bare hands. Once food comes out of oven, staff must use gloves or tongs to handle RTE foods. Correct procedure today for food safety.	☐	☐
15	3.2C	C	Observed trays at pizza prep cooler with various mixed-items (pizza/sandwich toppings) together being mixed. The food must be discarded after being into tray/bins. Correct today for food safety and allergens.	☐	☐
22	2.4F	NC	Observed mops not hung. When drying mops must be hung in order to dry properly. Correct procedures today for facility sanitation.	☐	☐
				☐	☐
				☐	☐

Person in Charge <i>[Signature]</i>	Date: <i>12-23-25</i>
Environmental Health Specialist <i>[Signature]</i>	Licensor: <i>Adrian 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 Columbus Industries	Check one ☐ FSO ☒ RFE	License Number 252	Date Dec 22, 2005
Address 11545 St Rt 41	City/State/Zip Code West Union, OH 45693		
License holder Five Star Food Service, Inc	Inspection Time 30	Travel Time 5	Category/Descriptive Commercial
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	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	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 Control 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	
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	
Compliance with Approved Processes			
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.			

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>McDonald's of Sammam</u>	Check one ☒ FSO ☐ RFE	License Number <u>36</u>	Date <u>Dec 23, 2006</u>
Address <u>17111 St Rt 247</u>	City/State/Zip Code <u>Samm OH 416279</u>		
License holder <u>Gennie Schumacher</u>	Inspection Time <u>90</u>	Travel Time <u>15</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	
Food Acquisition 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	
Prevention of 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	Time/Temperature Controlled for Safety Food (TCS Food)	
24	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition	
25	☒ IN ☐ OUT ☐ N/A	Time as a public health control: procedures & records	
Consumer Advisory			
26	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
27	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	
28	☒ IN ☐ OUT ☐ N/A	Food additives: approved and properly used	
29	☐ IN ☐ OUT ☒ N/A	Toxic substances properly identified, stored, used	
Compliance with Approved Procedures			
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing	
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
35	☐ IN ☐ OUT ☒ N/A	Special Requirements: Acidified White Rice Preparation Criteria	
36	☒ IN ☐ OUT ☐ N/A	Critical Control Point Inspection	
37	☐ IN ☐ OUT ☒ N/A	Process Review	
38	☐ 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>McDonald's of Seaman</i>	Type of Inspection <i>Standard/CCP</i>	Date <i>Dec 22, 2005</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					
Item No.	Code Section	Priority Level	Comment	COS	R
54	4.1A	NC	Observed cabinet top to hot, pop machine peeling and separating. The cabinet should be repaired or replaced today for safety.	☐	☐
54	4.4A(2)	NC	Observed bun warmer broken and True freezer on line damaged. The warmer and seal should be repaired today for sanitation.	☐	☐
58	5.15	NC	Observed mop faucet and 3 bay faucet broken. The faucets should be repaired for sanitation.	☐	☐
61	6.4L	NC	Observed dumpster broken. The dumpster should be repaired or replaced as soon as possible for facility sanitation.	☐	☐
62	6.4A	NR	Observed mop sink tiles cracked and missing. The tiles shall be repaired by next inspection.	☐	☒
62	6.4B	NC	Observed grease build up on floor and grill sides on grill line. Area should be cleaned today and maintained for food safety.	☐	☐

Person in Charge: <i>Leif Binner</i> Environmental Health Specialist: <i>Heather Bailey, REHS</i>	Date: <i>12-22-25</i> Licensor: <i>Adams County Health Dept</i>
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State of Ohio
Food Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <u>Hope Springs Whitetie</u>	Check one ☒ FSO ☐ RFE	License Number <u>27</u>	Date <u>Dec 19, 2005</u>
Address <u>4788 Mineral Springs Rd</u>	City/State/Zip Code <u>Rebles OH 4600</u>		
License holder <u>Betsy Parrackil</u>	Inspection Time <u>10</u>	Travel Time <u>25</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			
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, Properly Cooked (FSO)			
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	
Compliance 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>Hore Springs Institute</u>	Type of Inspection <u>Standard/CCP</u>	Date <u>Dec 19, 2005</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		
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 completed on site during inspection. R=repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
9	32A(2)	C	Observed a bag of salt in dining room RTE food should be protected from contamination. Staff should place in shaker. Correct for food safety.	☐	☐
15	32c	C	Observed raw eggs above RTE foods in cooler. Eggs should be stored below RTE foods. Correct today for food safety.	☐	☐
51	A.2E(2)	NC	Observed clean utensils stored with food contact surface up. Utensils should be stored with handles upright. Correct for food safety.	☐	☐
56	42J	NC	Observed old dated test strips and test strips damaged. The operator should acquire new chlorine and quat test strips today for sanitizer safety.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <u>Deputy</u>	Date: <u>12-19-05</u>
Environmental Health Specialist <u>Arthur Brown RCHS</u>	Licenser: <u>Adams County Health Dept</u>

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

Name of facility <i>Forty-De Family Restaurant, LLC</i>	Check one ☒ FSO ☐ RFE	License Number <i>99</i>	Date <i>Dec 15, 2025</i>
Address <i>89 N Main St</i>	City/State/Zip Code <i>Pickles OH 45660</i>		
License holder <i>Alicia D Hoop</i>	Inspection Time <i>75</i>	Travel Time <i>20</i>	Category/Descriptive <i>Common 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 Control 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
Food Hygiene 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 Control 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 Forty-Or Family Restaurant, LLC	Type of Inspection Standard / CCP/30	Date Dec 17, 2005
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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 controlled by supervising inspection (tra-peel violation)

Item No.	Code Section	Priority Level	Comment	COS	R
23	34G	C	Observed food in cooler out dated. Food should be discarded.	☒	☐
			today staff should regulate date on products for safety.	☐	☐
40	34F	C	Observed cooling done incorrectly. Cooling should be done with ice bath. Shallow pans. Ice used on any combination. Food should be cooled from 135°F to 70°F within 2 hr then 70°F to 41°F or less in 4 hrs. Correct procedures today for food safety.	☐	☐
51	4.8A	NC	Observed dishes towel dried. Dishes should be allowed to air dry. Correct procedures today for sanitation.	☐	☐
58	5.15	NC	Observed faucet leaking. The faucet should be replaced today for sanitation. Manager has ordered new faucet.	☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge Alicia Hoop	Date: 12-18-25
Environmental Health Specialist [Signature] REHS	Licenser: Adams County Health Dept

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of facility Bigges Pizzeria	Check one ☐ FSO ☒ RFE	License Number 90	Date Dec 10, 2025
Address 6912 Tri County Rd	City/State/Zip Code Seaman, OH 45679		
License holder Russell Bigges	Inspection Time 45	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) Dec 17, 25	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	
Food 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 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	
Chemicals			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Compliance with HACCP			
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>Biggs Pizzeria</u>	Type of Inspection <u>Standard</u>	Date <u>Dec 10, 25</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 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	55	☐ IN ☒ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	56	☒ IN ☐ OUT Nonfood-contact surfaces clean
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
Food Identification		60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
44	☒ IN ☐ OUT	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	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
46	☒ IN ☐ OUT	64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A	Administrative	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	65	☒ IN ☐ OUT ☐ N/A 901:3-4 OAC
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	66	☐ IN ☐ OUT ☒ N/A 3701-21 OAC
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
51	☒ IN ☐ OUT ☐ N/A		
52	☒ IN ☐ OUT ☐ N/A		
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		

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
64	4.4B	NC	Observed cutting board discolored. Cutting board should be resurfaced or replaced by follow up inspection.	☐	☒
65	4.2J	NC	Observed no quat test strips. Owner should acquire quat test strips to check sanitizing water correct for sanitation concentration.	☐	☐
62	6.4A	NC	Observed floor peeling. Owner should repair floor by next inspection for sanitation and safety.	☐	☒
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <u>[Signature]</u>	Date: <u>12.10.25</u>
Environmental Health Specialist <u>[Signature]</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 Biggs Pizza	Check one ☐ FSO ☒ RFE	License Number 90	Date Dec 17, 2025
Address 6018 Tr. County Rd.	City/State/Zip Code Seaman OH 45679		
License holder Russell Biggs	Inspection Time 25	Travel Time 15	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			
1	☐ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☐ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Hygiene			
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 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 Control 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

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

[illegible]Page 2 of 2

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Thompson Eat and Treat	Check one ☒ FSO ☐ RFE	License Number 72	Date Dec 6, 2025
Address 400 E Grand St	City/State/Zip Code Manchester OH 45144		
License holder Mike and Mark Thompson	Inspection Time 2:0	Travel Time 15	Category/Descriptive Common 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: 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 Control for Ready-to-Eat 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	
Chemicals			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Compliance 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 <i>American Legion Veterans Club</i>	Check one ☒ FSO ☐ RFE	License Number <i>10</i>	Date <i>Dec 12, 2005</i>
Address <i>211 Pearl St</i>	City/State/Zip Code <i>Mansfield OH 44844</i>		
License holder <i>Robert Weigner</i>	Inspection Time <i>4:5</i>	Travel Time <i>5</i>	Category/Descriptive <i>1st 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 Control 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 Hygiene 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 Control 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

GOOD RETAIL PRACTICES

GOOD RETAIL PRACTICES

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

Observations and Corrective Actions
1. The first observation was that the data collection process was not standardized. The data collectors were not using the same method to collect data, which led to inconsistent results. The corrective action was to develop a standardized data collection protocol and train the data collectors on the protocol. 2. The second observation was that the data collection process was not transparent. The data collectors were not providing any information about the data collection process, which led to a lack of trust in the data. The corrective action was to develop a transparent data collection process and provide information about the process to the data collectors. 3. The third observation was that the data collection process was not efficient. The data collectors were spending a lot of time on data collection, which led to a delay in the data analysis. The corrective action was to develop an efficient data collection process and reduce the time spent on data collection. 4. The fourth observation was that the data collection process was not reliable. The data collectors were not providing accurate data, which led to a lack of confidence in the data. The corrective action was to develop a reliable data collection process and ensure that the data collectors are providing accurate data. 5. The fifth observation was that the data collection process was not scalable. The data collectors were not able to collect data from a large number of participants, which led to a limited sample size. The corrective action was to develop a scalable data collection process and increase the number of participants in the study.

Observations and Corrective Actions

Mark "X" in appropriate box to OOS and R-COS corrected or sign during inspection. R=repeat violation.

Person in Charge <i>Erica R. Bean</i>	Date: <i>12/14/25</i>
Environmental Health Specialist <i>Debra Brown</i> <i>DEHS</i>	Licenser: <i>Adams County Health Dept</i>

Page 5 of 2

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

Name of facility <u>Grandview</u>	Check one ☐ FSO ☒ RFE	License Number <u>255</u>	Date <u>Dec 16, 2005</u>
Address <u>11142 St Rt 41</u>	City/State/Zip Code <u>West Union OH 46283</u>		
License holder <u>Don Appath</u>	Inspection Time <u>30</u>	Travel Time <u>5</u>	Category/Descriptive <u>Comm. Chpt. T</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 Control for Safety (TCS) foods	
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
Management of Food Employees		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
Food Protection Practices		Chemicals	
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		Compliance with HACCP	
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
11 ☒ IN ☐ OUT	Food obtained from approved source	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing
12 ☐ IN ☐ OUT ☒ N/A ☐ N/O	Food received at proper temperature	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
13 ☐ IN ☐ OUT	Food in good condition, safe, and unadulterated	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	35 ☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection
Protection from Contamination		36 ☐ IN ☐ OUT ☒ N/A	Process Review
15 ☐ IN ☐ OUT ☒ N/A ☐ N/O	Food separated and protected	37 ☐ IN ☐ OUT ☒ N/A	Variance
16 ☐ IN ☐ OUT ☒ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	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.	
17 ☒ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety (TCS) foods			
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

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 <i>Sammy's Pizzeria</i>	Check one ☐ FSO ☒ RFE	License Number <i>259</i>	Date <i>Dec 14, 2005</i>
Address <i>403 1/2 Oak Branch Way</i>	City/State/Zip Code <i>Manchester OH 45144</i>		
License holder <i>Samantha Hanson</i>	Inspection Time <i>6:50</i>	Travel Time <i>15</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 Foods (TCS Foods)	
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
Food Hygiene 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
Handing/Contamination by Hands		Food and Food Contact Surfaces	
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/O	Special Requirements: Fresh Juice Production
10 ☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	31 ☒ IN ☐ OUT ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
11 ☒ IN ☐ OUT	Food obtained from approved source	32 ☒ IN ☐ OUT ☐ N/O	Special Requirements: Custom Processing
12 ☒ IN ☐ OUT	Food received at proper temperature	33 ☒ IN ☐ OUT ☐ N/O	Special Requirements: Bulk Water Machine Criteria
13 ☒ IN ☐ OUT	Food in good condition, safe, and unadulterated	34 ☒ IN ☐ OUT ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
14 ☒ IN ☐ OUT ☐ N/O	Required records available: shellstock tags, parasite destruction	35 ☒ IN ☐ OUT ☐ N/A	Critical Control Point Inspection
Protection from Contamination		36 ☒ IN ☐ OUT ☐ N/A	Process Review
15 ☒ IN ☐ OUT ☐ N/A	Food separated and protected	37 ☒ IN ☐ OUT ☐ N/A	Variance
Time/Temperature Controlled for Safety Foods (TCS Foods)		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	Proper cooking time and temperatures		
19 ☒ IN ☐ OUT ☐ N/O	Proper reheating procedures for hot holding		
20 ☒ IN ☐ OUT ☐ N/A	Proper cooling time and temperatures		
21 ☒ IN ☐ OUT ☐ 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 Miller Bulk Foods	Check one ☐ FSO ☒ RFE	License Number 234	Date Dec 15, 2005
Address 72 Wheat Ridge Rd	City/State/Zip Code Libert Union, OH 45143		
License holder James Miller	Inspection Time 7:00	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) _____	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		Compliance with HACCP 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>Miller Bulk Foods</i>	Type of Inspection <i>Standard</i>	Date <i>Dec 15 2005</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		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/or NCS corrected on site during inspection. Repeat violation.

Item No.	Code Section	Priority Level	Comment	COS	R
43	4.2 G	NC	Observed no thermometer in prep cooler (coolers should have thermometers inside. Correct for food safety)	☐	☐
46	3.24	NC	Observed no divider by prep sink and clean dish area. There should be a divider placed between prep sink and counter. Correct by next inspection for food safety.	☐	☐
54	4.4A(3)	NC	Observed prep cooler at 50°F. Owner tried working on it during inspection. Issue has not been resolved. Owner will need to contact repairman. Correct for food safety.	☐	☐
22	3.4 F(1)	C	Observed food in prep cooler from 42°F - 50°F. Food should be removed until unit maintains 41°F or less. Correct for food safety.	☐	☐

Person in Charge <i>James Miller</i>	Date: <i>12-15-25</i>
Environmental Health Specialist <i>Heather Polay RTH</i>	Licensor: <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 Shelton Farms		Check one ☐ FSO ☒ RFE	License Number 98	Date Dec 12, 2005
Address 18623 St Rt. 136		City/State/Zip Code Winchester OH 45697		
License holder Ken Shelton		Inspection Time 4:50	Travel Time 20	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	Description
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
Food 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	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	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 Control 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
Time/Temperature Control for Safety: Food (TCS Food) (continued)	
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>Shopy Tando Piza</i>	Check one ☐ FSO ☒ RFE	License Number <i>213</i>	Date <i>Dec 12, 2025</i>
Address <i>85 Stern Dr</i>	City/State/Zip Code <i>Summit OH 46179</i>		
License holder <i>McFarland Development LLC</i>	Inspection Time <i>60</i>	Travel Time <i>10</i>	Category/Descriptive <i>Comp 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		
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

Compliance Status

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
Compliance with Applicable Regulations		
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 Adams County Manor		Check one ☒ FSO ☐ RFE		License Number 6		Date Dec 10, 2025	
Address 10856 St Rt 41		City/State/Zip Code West Union, OH 45693					
License holder H & G Nursing		Inspection Time 90		Travel Time 5		Category/Descriptive Common 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	Description
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
Food 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		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
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
Compliance with Approved Procedure		
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.

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

[illegible]

Date:

Licensors:

Page 2 of 2

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

Name of facility <u>Shree Ram 21 Inc</u>	Check one ☒ FSO ☐ RFE	License Number <u>92</u>	Date <u>Dec 10, 2026</u>
Address <u>11470 St Rt 247</u>	City/State/Zip Code <u>Seaman OH 45679</u>		
License holder <u>Viktor Patel</u>	Inspection Time <u>60</u>	Travel Time <u>15</u>	Category/Descriptive <u>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 FACTOR STAND 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	
Food and Beverage 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	
Personal Sanitation Practices			
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	
Food Acquisition			
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) Foods			
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	Time/temperature controlled for safety Food (TCS) Foods	
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper date marking and disposition	
25	☐ IN ☐ OUT ☒ N/A	Time as a public health control: procedures & records	
Consumer Advisory			
26	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
27	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	
Chemicals			
28	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
29	☐ IN ☐ OUT ☒ N/A	Toxic substances properly identified, stored, used	
Compliance with HACCP			
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing	
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
35	☐ IN ☐ OUT ☒ N/A	Special Requirements: Acidified White Rice Preparation Criteria	
36	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection	
37	☐ IN ☐ OUT ☒ N/A	Process Review	
38	☐ 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>Shree Ram 21 Inc</u>	Type of Inspection <u>Standard</u>	Date <u>Dec 10, 2005</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		
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					
Item No.	Code Section	Priority Level	Comment	COS	R
21	34F(1)(5)	C	Observed meatballs at 90°F. Hot food should be held at 135°F or higher. Staff placed in microwave to bring up to temp.	☒	☐
45	64K	C	Observed mice droppings in cabinets. Staff should clean cabinets. Owner should contact licensed pest controller for treatment.	☐	☐
51	43B	NC	Observed kitchen hood/hood, 3 bay sink, prep sink and mop sink not sealed. Owner should seal sinks today for sanitation. Correct for sanitation.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <u>Ane</u>	Date: <u>12/10/25</u>
Environmental Health Specialist <u>Bethany L. Day, R.E.H.S.</u>	Licensor: <u>Adam County Health 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)

Page 2 of 2

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

Name of facility Mikay's Restaurant	Check one ☒ FSO ☐ RFE	License Number 38	Date Dec 8, 2005
Address 803 N Main St	City/State/Zip Code West Union OH 45693		
License holder Martha Sailer	Inspection Time 1:20	Travel Time 10	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	
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Food Safety Practices			
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	
Food Safety 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	
Food Safety Practices			
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 Foods (TCS foods)			
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	
Compliance with HACCP			
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>Mikay's Restaurant</i>	Type of Inspection <i>Standard/CCP</i>	Date <i>Dec 8 2005</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
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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
15	3.2c	C	Observed raw meat above RTE food. Raw food should be stored below RTE food. Correct today for food safety.	☐	☐
16	4.5A(3)	C	Observed in-use utensils not washed every 4 hrs. Utensils should be washed or replaced every 4 hrs or as needed for food safety. Correct today.	☐	☐
54	4.14	NC	Observed board at grill burnt and separating. The board should be replaced today for safety.	☐	☐
54	4.4A(2)	NC	Observed seals on coolers/freezers coming off and damaged. The seal should be replaced by next inspection. Correct for food safety.	☐	☒
61	5.4L	NC	Observed dumpster without lid. Dumpster should be repaired or replaced today for sanitation and pest control.	☐	☐

Person in Charge <i>[Signature]</i>	Date: <i>12-8-25</i>
Environmental Health Specialist <i>Heather Boy, REAs</i>	Licensor: <i>Adams County Health Dept</i>

PRIORITY LEVEL: C= CRITICAL NC=NON-CRITICAL

Page 2 of 3

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Mickey's Restaurant	Standard / CRP	Dec 8, 2005

[illegible]

Person in Charge: <i>Muelke</i>	Date: <i>12-8-25</i>
Sanitarian: <i>[Signature]</i> <i>BEHS</i>	Licensors: <i>ACHD</i>

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

Name of facility Black Diamond, LLC	Check one ☐ FSO ☒ RFE	License Number 212	Date Dec 5, 2025
Address 8105 St Rt 781	City/State/Zip Code Peebles OH 45660		
License holder Jacqueline Deardoff	Inspection Time 7:5	Travel Time 20	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	Description
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager
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
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth
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
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
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
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

#	Compliance Status	Description
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
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used
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>Black Diamond, LLC</u>	Type of Inspection <u>Standard / PR</u>	Date <u>Dec 5, 2005</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=corrected on site during inspection, R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
16	4.6B	C	Observed dishes not sanitized after being washed and rinsed. Correct today for food safety. Dishes should be sanitized after rinsed.	☐	☐
48	3.2m	NC	Observed in-use cloths on counter. Cloths should be stored in sanitizer. Correct for sanitation.	☐	☐
56	4.5A(3)	NC	Observed pizza oven conveyor dirty. Oven should be cleaned today for safety.	☐	☐
69	5.3E	C	Observed sewer line discharging to ground and into creek. Sewer should be repaired immediately for sanitation.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <u>Imogene Beaulieu</u> Environmental Health Specialist	Date: <u>12/5/05</u>
<u>Heather Taylor</u> AEW	Licenser: <u>Adams County Board</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 1st Stop-Locust Groce	Check one ☐ FSO ☒ RFE	License Number 84	Date Dec 4, 2025
Address 29922 St Rt 41	City/State/Zip Code Robles OH 45660		
License holder Robert Conkoll	Inspection Time 10	Travel Time 25	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	
Personnel			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Food			
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	
Food Temperature Control for Safety: Food (FCS food)			
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Hand Hygiene and 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	
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	
Food Temperature Control for Safety: Food (FCS 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	
Food Temperature Control for Safety: Food (FCS 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	
Chemicals			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Specialized Processes			
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 Tombowk Pizza	Check one ☐ FSO ☒ RFE	License Number 247	Date Dec 4, 2025
Address 89718 St Rt 41	City/State/Zip Code Poole OH 45660		
License holder Sandra Reed	Inspection Time 60	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 Control 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 Practices		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
Food Acquisition Practices		Chemicals	
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
Working Contamination Prevention		Compliance with Food Safety Program	
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
Food Acquisition Practices		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
Prevention of 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 Control 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 Domohawk Pizza	Type of Inspection Standard	Date Dec 4 2008
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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
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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
2	2.41(3)	NC	Observed no one with State of Ohio food safety certificate. Owner should get certificate.	☐	☐
54	4.41(a)	NC	Observed Pepsi cooler seal damage. Seal should be replaced for food safety.	☐	☐
56	4.2J	NC	Observed no sanitizer test strips. Owner should acquire quat test strips. 200-400 ppm.	☐	☐
65	901:3-4.02	NC	Observed RFE license not posted. Owner should acquire license for compliance.	☐	☐
				☐	☐
				☐	☐
			Use tamper resistant bags	☐	☐
			Use food grade plastic	☐	☐
				☐	☐
				☐	☐

Person in Charge Brian R...	Date: 12/4/25
Environmental Health Specialist Robert Perry, PEHS	Licensor: 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 1st Step Books #72	Check one ☐ FSO ☒ RFE	License Number 208	Date Dec 1 2025
Address 25191 St Rt 41	City/State/Zip Code Rehbs OH 45660		
License holder Robert Contrell	Inspection Time 60	Travel Time 15	Category/Descriptive Comm Class II
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	
1	☒ IN ☐ OUT ☐ N/A	23	☒ IN ☐ OUT ☐ N/A
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☒ IN ☐ OUT ☐ N/A
Certified Food Protection Manager		Time as a public health control: procedures & records	
3	☒ IN ☐ OUT ☐ N/A	Consumer Activities	
Management, food employees and conditional employees; knowledge, responsibilities and reporting		25	☒ IN ☐ OUT ☐ N/A
4	☒ IN ☐ OUT ☐ N/A	Consumer advisory provided for raw or undercooked foods	
Proper use of restriction and exclusion		Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A	26	☒ IN ☐ OUT ☐ N/A
Procedures for responding to vomiting and diarrheal events		Pasteurized foods used; prohibited foods not offered	
6	☒ IN ☐ OUT ☐ N/O	Chemical	
Proper eating, tasting, drinking, or tobacco use		27	☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	Food additives: approved and properly used	
No discharge from eyes, nose, and mouth		28	☒ IN ☐ OUT ☐ N/A
Preventing Contamination by Hands		Toxic substances properly identified, stored, used	
8	☒ IN ☐ OUT ☐ N/O	Compliance with Approved Processes	
Hands clean and properly washed		29	☒ IN ☐ OUT ☐ N/A
9	☒ IN ☐ OUT ☐ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		30	☒ IN ☐ OUT ☐ N/A
10	☒ IN ☐ OUT ☐ N/A	Special Requirements: Fresh Juice Production	
Adequate handwashing facilities supplied & accessible		31	☒ IN ☐ OUT ☐ N/A
11	☒ IN ☐ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Food obtained from approved source		32	☒ IN ☐ OUT ☐ N/A
12	☒ IN ☐ OUT ☐ N/A	Special Requirements: Custom Processing	
Food received at proper temperature		33	☒ IN ☐ OUT ☐ N/A
13	☒ IN ☐ OUT ☐ N/A	Special Requirements: Bulk Water Machine Criteria	
Food in good condition, safe, and unadulterated		34	☒ IN ☐ OUT ☐ N/A
14	☒ IN ☐ OUT ☐ N/A	Special Requirements: Acidified White Rice Preparation Criteria	
Required records available: shellstock tags, parasite destruction		35	☒ IN ☐ OUT ☐ N/A
Prevention of Contamination		Critical Control Point Inspection	
15	☒ IN ☐ OUT ☐ N/A	36	☒ IN ☐ OUT ☐ N/A
Food separated and protected		Process Review	
16	☒ IN ☐ OUT ☐ N/A	37	☒ IN ☐ OUT ☐ N/A
Food-contact surfaces: cleaned and sanitized		Variance	
17	☒ 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.	
Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Control for Safety (TCS) (165.008)			
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 1st Stop Rebber #7	Type of Inspection Standard	Date Dec 1, 2025
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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		Physical Facilities	
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		65	☒ IN ☐ OUT ☐ N/A
Proper Use of Utensils		901-3-4 OAC	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	66	☐ IN ☐ OUT ☒ N/A
In-use utensils: properly stored		3701-21 OAC	
51	☒ IN ☐ OUT ☐ N/A	Administrative	
Utensils, equipment and linens: properly stored, dried, handled		Administrative	
52	☒ IN ☐ OUT ☐ N/A	Administrative	
Single-use/single-service articles: properly stored, used		Administrative	
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Administrative	
Slash-resistant, cloth, and latex glove use		Administrative	

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
54	4.4A(a)	NC	Observed pop cooler front door seal damaged. The seals were duct tape closed. The seals should be replaced. Correct for food safety.	☐	☐
56	4.5A(3)	NC	Observed top inside front body microwave dirty. The microwave should be cleaned today and maintained for sanitation and food safety.	☐	☐
63	6.1 I	NC	Observed pop cooler door light bulbs out (replaced/corrected). The bulbs should be replaced/corrected or be shatter resistant. Correct today for food safety and sanitation.	☐	☐
63	6.2 I	NC	Observed pop cooler light intensity at 1-3 footcandles. The unit should be at least 10 footcandles. Increase by next inspection for sanitation and safety.	☐	☒
44	3.5 C	NC	Observed no ingredient listed on cookies. Cookies should have ingredients and subingredients listed on packages. Correct today for food safety.	☐	☐

Person in Charge 	Date: DEC 1, 2025
Environmental Health Specialist Heather Boley AFHS	Licenser Adams County Health Dept

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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