

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

Name of facility <u>West Union Elementary School</u>	Check one ☒ FSO ☐ RFE	License Number <u>63</u>	Date <u>Aug 28, 2005</u>
Address <u>555 Lloyd Rd</u>	City/State/Zip Code <u>West Union OH 45643</u>		
License holder <u>AC/Ohio Valley Schools</u>	Inspection Time <u>75</u>	Travel Time <u>10</u>	Category/Descriptive <u>High School 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

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 Hygienic Practices	
6	☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth
Preventing Contamination by Hands	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed
9	☐ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible
Approved Source	
11	☒ IN ☐ OUT Food obtained from approved source
12	☒ IN ☐ OUT ☐ N/A Food received at proper temperature
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☐ N/A Required records available: shellstock tags, parasite destruction
Protection from Contamination	
15	☒ IN ☐ OUT ☐ N/A Food separated and protected
16	☐ IN ☒ OUT ☐ N/A Food-contact surfaces: cleaned and sanitized
17	☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS Food)	
18	☒ IN ☒ OUT ☐ N/A Proper cooking time and temperatures
19	☒ IN ☐ OUT ☐ N/A Proper reheating procedures for hot holding
20	☒ IN ☐ OUT ☐ N/A Proper cooling time and temperatures
21	☒ IN ☐ OUT ☐ N/A Proper hot holding temperatures
22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures

Compliance Status

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

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

Public health interventions are control measures to prevent foodborne illness or injury.

Authority: Chapters 3717 and 3715 Ohio Revised Code

Authority: Chapters 3717 and 3715 Ohio Revised Code

GOOD RETAIL PRACTICES

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

[illegible]

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation

Person in Charge: <u> </u>	Date: <u> </u>
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Person in Charge

Date:

Environmental Health Specialist

Licensors:

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 Abby's Place, LLC	Check one ☒ FSO ☐ RFE	License Number 26	Date Aug 27, 2005
Address 38 N Main St	City/State/Zip Code Reebbs OH 45660		
License holder Abigail Nichols	Inspection Time 25	Travel Time 20	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	
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 Sources			
11	☐ IN ☐ OUT	Food obtained from approved source	
12	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature	
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected	
16	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	
17	☐ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Controlled for Safety Food (TCS food)			
18	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures	
19	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding	
20	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures	
21	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	
22	☐ IN ☐ OUT ☐ N/A	Proper cold holding temperatures	
23	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition	
24	☐ IN ☐ OUT ☐ N/A ☐ N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	☐ IN ☐ OUT ☐ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	☐ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Chemical			
27	☐ IN ☐ OUT ☐ N/A	Food additives: approved and properly used	
28	☐ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Conformance with Approved Procedures			
29	☐ IN ☐ OUT ☐ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
30	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
31	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
32	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Custom Processing	
33	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
34	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria	
35	☐ IN ☐ OUT ☐ N/A	Critical Control Point Inspection	
36	☐ IN ☐ OUT ☐ N/A	Process Review	
37	☐ IN ☐ OUT ☐ N/A	Variance	
Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.			

Authority: Chapters 3717 and 3715 Ohio Revised Code

Date _____

Date Aug 27, 2015

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

Mark "X" in appropriate box for COS and R. COS=corrected on site during inspection. R=repeat violation

Date:

Licensors:

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Giovanni's Pizzeria	Check one ☐ FSO ☒ RFE	License Number 230	Date Aug 27, 2005
Address 12153 St Rt 41	City/State/Zip Code West Union OH 45683		
License holder Eric Stone	Inspection Time 20	Travel Time 5	Category/Descriptive Comm Chpt 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 ☐ N/O	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 ☐ N/O	Pasteurized foods used; prohibited foods not offered
Food Hygienic Practices		Chemical	
6 ☐ IN ☒ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	27 ☐ IN ☐ OUT ☒ N/A ☐ N/O	Food additives: approved and properly used
7 ☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	28 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Toxic substances properly identified, stored, used
Preventing Contaminated Hands		Compliance with Approved Processes	
8 ☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	29 ☐ IN ☐ OUT ☒ N/A ☐ N/O	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>Giovanni's Pizzeria</i>	Type of Inspection <i>Standard</i>	Date <i>Aug 27, 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 **DO** and **R**. **DO**=corrected on site during inspection. **R**=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
6	23A	NC	Observed personal drinks on counter/prep table and not covered. Drinks should be covered or have lid and stored away from food prep area. Correct today for food safety.	☐	☒
54	44A(2)	NC	Observed 3 door cooler seals damaged. Owner has new seals but he needs to install them. Correct by next inspection.	☐	☐
58	5.15	NC	Observed animal handle gone. The handle should be repaired/replaced today for safety and sanitation.	☐	☐
15	3.2c	C	Observed frozen and prepped dough not covered. 1 dish should be covered. Correct today for food safety.	☐	☐
				☐	☐
				☐	☐

Person in Charge <i>GW</i>	Date: <i>8-27-25</i>
Environmental Health Specialist <i>Heather Bell, EHS</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 <i>Murphy Properties LLC</i>	Check one ☒ FSO ☐ RFE	License Number <i>41</i>	Date <i>Aug 25 2025</i>
Address <i>750 Murphy Ridge Rd.</i>		City/State/Zip Code <i>West Union OH 45682</i>	
License holder <i>Gerald Andrew + Paula Shutt</i>	Inspection Time <i>75</i>	Travel Time <i>15</i>	Category/Descriptive <i>Common Class IV</i>
Type of Inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) _____	Water sample date/result (if required) _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status		Compliance Status	
Supervision			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Health			
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
10	☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	
Approved Source			
11	☒ IN ☐ OUT	Food obtained from approved source	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature	
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	
17	☒ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Controlled for Safety Food (TCS Food)			
18	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures	
19	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding	
20	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures	
21	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures	
23	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition	
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	☒ IN ☐ OUT ☐ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	
Chemical			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
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 <u>Cruisers Diner</u>	Check one ☒ FSO ☐ RFE	License Number <u>19</u>	Date <u>Aug 11, 2005</u>
Address <u>155 Stern Dr</u>	City/State/Zip Code <u>Seaman OH 44179</u>		
License holder <u>SJP</u>	Inspection Time <u>1:00</u>	Travel Time <u>5</u>	Category/Descriptive <u>Comm. Class IV</u>
Type of Inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) <u>Aug 14, 2005</u>	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 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	
Food Handling 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	
Approved Source			
11	☒ IN ☐ OUT	Food obtained from approved source	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature	
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection From Contamination			
15	☐ IN ☒ OUT ☐ N/A ☐ N/O	Food separated and protected	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	
17	☒ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Controlled for Safety Food (TCS Food)			
18	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures	
19	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding	
20	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures	
21	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	
22	☐ IN ☒ OUT ☐ N/A	Proper cold holding temperatures	
23	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition	
24	☒ IN ☐ OUT ☐ N/A ☐ N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered	
Chemical			
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used	
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used	
Other Special Requirements			
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>Cruisers Diner</i>	Type of Inspection <i>Standard/CCP</i>	Date <i>Aug 11, 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		
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
9	3.2A(2)	C	Observed ice "scooped" with cup from ice bin. The ice should be removed with a scoop. Correct today and maintain for food safety.	☐	☐
15	3.2C	C	Observed food in coolers and freezers not covered. The containers should be covered today and maintained for food safety.	☐	☐
16	4.5A(1)	C	Observed ice machine dirty. The machine should be cleaned today and maintained at an interval to prevent build up.	☐	☐
28	3.4F(1b)	C	Observed cooler temp of 50-52°F. The food temped around 41°F-45°F. Manager stated unit is waiting on part for repair. Food should be stored in remaining coolers and freezers until repaired. Cooler should be repaired by follow up inspection.	☐	☐

Person in Charge <i>[Signature]</i>	Date: <i>8/12/25</i>
Environmental Health Specialist <i>[Signature]</i>	Licenser: <i>Adams County Health Dept</i>

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Cruisers Diner	Type of Inspection Standard / CCP	Date Aug 11, 2005
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[illegible]

Person in Charge:

Date:

8/11/25

Sanitarlar

Licensors:

ACHD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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HEA 5351 Ohio Department of Health (6/18)

AGR 1268 Cont. Ohio Department of Agriculture (6/18)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Cruisers Diner	Check one ☒ FSO ☐ RFE	License Number 19	Date Aug 14, 2005
Address 155 Stern Dr		City/State/Zip Code Seaman OH 45679	
License holder BP	Inspection Time 45	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) Aug 18, 2005	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 ☐ 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) Foods	
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 (TCS) Foods	
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
Food Additives	
27.	☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used
28.	☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Special Requirements - HACCP	
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

Mark 'X' in appropriate box for COS and R; COS=corrected on-site during inspection; R=repeat violation

Person in Charge	<i>George Raimond</i>	Date:	<i>8/14/25</i>
Environmental Health Specialist	<i>Dorothy Brown REHS</i>	Licenser:	<i>Adams County Health Dept</i>

Page 1 of 1

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Seamon Food Mart	Check one ☐ FSO ☒ RFE	License Number 242	Date Aug 19, 2005
Address 17226 St Rt 245	City/State/Zip Code Seamon, OH 45677		
License holder Mason County E Corp	Inspection Time 45	Travel Time 5	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	
Personnel		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 ☐ 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 Population	
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		Food Additives	
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 Approved Processes	
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 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		

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Sammamish Ford Motor	Type of Inspection Standard	Date Aug 19 2026
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Safe Food and Water		
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source
Food Temperature Control		
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate
Food Identification		
44	☒ IN ☐ OUT	Food properly labeled; original container
Prevention of Food Contamination		
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness
48	☐ IN ☐ OUT ☒ N/A ☐ N/O	Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☒ N/A ☐ N/O	Washing fruits and vegetables
Proper Use of Utensils		
50	☐ IN ☐ OUT ☒ N/A ☐ N/O	In-use utensils: properly stored
51	☐ IN ☐ OUT ☒ N/A	Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending		
54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean
Physical Facilities		
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
58	☐ IN ☒ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
Administrative		
65	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC
66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS, and R= COS corrected on site during inspection. R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
68	5.1J	C	Observed no backflow device at mop sink. Operator should be ^H install vacuum breaker at faucet today for safety.	☐	☐
				☐	☐
				☐	☐
69	L4A	NC	Observed pop room floor peeling and coming up. The floor should be repaired today for safety and sanitation.	☐	☒
				☐	☐
				☐	☐
				☐	☐
				☐	☐
			Note: Operator should not remove 3 bay sink or grease trap. Equipment needs to be lubricated, binned and sanitized then air dried in the 3 bay sink.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge	<i>Joshua P. ...</i>	Date:	<i>8.19.25</i>
Environmental Health Specialist	<i>Heather P. ... RPH</i>	Licensur:	<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 1st Stop Lynx #97	Check one ☐ FSO ☒ RFE	License Number 206	Date Aug 21, 2025
Address 16772 St Rt 125	City/State/Zip Code West Union OH 45673		
License holder Robert Contrall	Inspection Time 20	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

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

Compliance Status

Time/Temperature Controlled for Safety Food (TCS Food)	
23	☐ IN ☐ OUT ☐ N/A Proper date marking and disposition
24	☐ IN ☐ OUT ☐ N/A Time as a public health control: procedures & records
Consumer Advisory	
25	☐ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations	
26	☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
General	
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 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 1st Stop Liquor #97	Type of Inspection Follow-up	Date Aug 21, 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					
Item No.	Code Section	Priority Level	Comment	COS	R
59	53C	C	Observed optic tank damaged and separated. The lid should be replaced immediately. This is a continuing issue that is not to be resolved. Contact immediately.	☐	☐
62	64A	NC	Observed floor in front of cooler damaged. Floor has not been resolved for over 3 1/2 years. Owner made to resolve immediately.	☐	☐
			Will call headquarters to discuss resolving violations	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge Amanda Patton	Date: 8-21-05
Environmental Health Specialist Amanda Patton, R.E.H.S.	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 Mineral Spring Lake Resort	Check one ☐ FSO ☒ RFE	License Number 235	Date August 20, 2005
Address 160 Blue Gill Rd	City/State/Zip Code Peebles OH 45660		
License holder Tom & Melissa Portin	Inspection Time 60	Travel Time 10	Category/Descriptive Comm. Class III
Type of Inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) _____	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
Food Acquisition	
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 Foods (TCS Foods)	
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 Foods (TCS Foods)	
23	☒ IN ☐ OUT ☐ N/A Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A Time as a public health control: procedures & records
Consumer Advisories	
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
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>Mineral Spring Lake Resort</i>	Type of Inspection <i>Standard</i>	Date <i>Aug 20, 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

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 CS observed on site during inspection. (Repeat violation)

Item No.	Code Section	Priority Level	Comment	COS	R
15	32c	C	Observed raw eggs above RTE food in cooler. Raw food should be stored under RTE. Correct today and maintain for food safety.	☐	☐
16	45A(1)	C	Observed ice machine, dirty. The ice machine should be cleaned today and maintained for safety.	☐	☐
51	47E(6)	NC	Observed clean utensils stored various directions. Utensils should be stored facing same direction. No cooler for staff to touch handles only correct for food safety.	☐	☐
54	4.1.D	NC	Observed Avonites with food and water built up inside. Unit should be cleaned today and cleaned at end of each day. Correct for sanitation.	☐	☐
56	45A(3)	NC	Observed pizza boxes with dried food. Boxes should be cleaned daily to prevent build up of food safety.	☐	☐

Person in Charge <i>Raegan W. Koff</i>	Date: <i>8/20/2025</i>
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Environmental Health Specialist <i>Heather Brown REHS</i>	Licensor: <i>Andrew Gault REHS</i>
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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 Cruisers Diner	Check one ☒ FSO ☐ RFE	License Number 19	Date Aug 22, 2005
Address 165 Stern Dr	City/State/Zip Code Seaman OH 45679		
License holder S+P	Inspection Time 20	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	
Supervision			
1	☐ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☐ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Health			
3	☐ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☐ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☐ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☐ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☐ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
10	☐ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	
Approved Source			
11	☐ IN ☐ OUT	Food obtained from approved source	
12	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature	
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected	
16	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	
17	☐ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Controlled for Safety Food (TCS food)			
18	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures	
19	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding	
20	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures	
21	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures	
23	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition	
24	☐ IN ☐ OUT ☐ N/A ☐ N/O	Time as a public health control: procedures & records	
Consumer Advisory			
25	☐ IN ☐ OUT ☐ N/A	Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations			
26	☐ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
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

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

Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R-repeat violation

Person In Charge <i>[Signature]</i>	Date: 8/22/25
Environmental Health Specialist <i>[Signature]</i>	Licensors: <i>[Signature]</i>

Page 2 of 2

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Sandy Springs CG LLC		Check one ☐ FSO ☒ RFE	License Number 300	Date Aug 14, 2025
Address 27719 US Hwy 52		City/State/Zip Code Stout OH 452684		
License holder Julio Wenger		Inspection Time 30	Travel Time 40	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				
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 of Hands				
8 ☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed			
9 ☐ IN ☐ OUT ☒ N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			
10 ☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible			
Approved Source				
11 ☒ IN ☐ OUT	Food obtained from approved source			
12 ☐ IN ☐ OUT ☐ N/A	Food received at proper temperature			
13 ☒ IN ☐ OUT	Food in good condition, safe, and unadulterated			
14 ☐ IN ☐ OUT ☒ N/A	Required records available: shellstock tags, parasite destruction			
Protection from Contamination				
15 ☐ IN ☐ OUT ☒ N/A	Food separated and protected			
16 ☐ IN ☐ OUT ☒ N/A	Food-contact surfaces: cleaned and sanitized			
17 ☒ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS Food)				
18 ☐ IN ☐ OUT ☒ N/A	Proper cooking time and temperatures			
19 ☐ IN ☐ OUT ☒ N/A	Proper reheating procedures for hot holding			
20 ☐ IN ☐ OUT ☒ N/A	Proper cooling time and temperatures			
21 ☐ IN ☐ OUT ☒ N/A	Proper hot holding temperatures			
22 ☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures			
Compliance Status				
Time/Temperature Controlled for Safety Food (TCS Food)				
23 ☐ IN ☐ OUT ☒ N/A	Proper date marking and disposition			
24 ☐ IN ☐ OUT ☒ N/A	Time as a public health control: procedures & records			
Consumer Advisory				
25 ☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations				
26 ☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered			
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 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>Monarch Mentions</u>	Check one ☒ FSO ☐ RFE	License Number <u>39</u>	Date <u>Aug 14, 2025</u>
Address <u>299 Commerce Dr</u>	City/State/Zip Code <u>Seaman OH 45179</u>		
License holder <u>Continuing Healthcare Solutions</u>	Inspection Time <u>75</u>	Travel Time <u>5</u>	Category/Descriptive <u>Comm Class IV</u>
Type of Inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) _____	Water sample date/result (if required) _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS Food)	
1	☒ IN ☐ OUT ☐ N/A 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		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
Handwashing, Contamination of Hands		Conformance with Applicable Standards	
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 Safety		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 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>Monarch Markets</i>	Type of Inspection <i>Standard / CCE</i>	Date <i>Aug 14, 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
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 (if repeat violation)

Item No.	Code Section	Priority Level	Comment	COS	R
28	2.1.6	NC	Observed fly strip above food area. Fly strip should be used away from food areas. Correct today for food safety and sanitation.	☒	☐
42	3.4.c	NC	Observed sausage thawing on counter. Should thaw food under running cool water. When needed quickly. Correct procedures today for food safety.	☒	☐
54	4.1.H	NC	Observed tea urn lid melted/damaged. The lid should be discarded today for safety.	☐	☐
58	5.1.S	NC	Observed front sink faucet leaking. The faucet should be repaired today for safety and sanitation.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>Rebecca Chandler</i>	Date: <i>8/14/25</i>
Environmental Health Specialist <i>Robert Palocz, REHS</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 <u>Mama's Coffee House</u>	Check one ☒ FSO ☐ RFE	License Number <u>76</u>	Date <u>Aug 13, 2025</u>
Address <u>18862 St A 136</u>	City/State/Zip Code <u>Winchester OH 45197</u>		
License holder <u>Ed + Angie Burr</u>	Inspection Time <u>75</u>	Travel Time <u>20</u>	Category/Descriptive <u>Comm Class IV</u>
Type of Inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) _____	Water sample date/result (if required) _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Compliance Status

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
Food	
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
Prevention of 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
Food Additives	
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 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>Mom's Coffee House</u>	Type of Inspection <u>Standard/CCP</u>	Date <u>Aug 13, 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		Nonfood-contact surfaces clean	
40	☐ IN ☒ OUT ☐ N/A ☐ N/O	56	☐ IN ☒ OUT
Proper cooling methods used; adequate equipment for temperature control			
Food Identification		Physical Facilities	
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
44	☒ IN ☐ OUT	60	☒ IN ☐ OUT ☐ N/A
Food properly labeled; original container		Toilet facilities: properly constructed, supplied, cleaned	
Prevention of Food Contamination		61	☒ IN ☐ OUT ☐ N/A
45	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Insects, rodents, and animals not present/outer openings protected		62	☐ IN ☒ OUT ☐ N/A ☐ N/O
46	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
Contamination prevented during food preparation, storage & display		63	☒ IN ☐ OUT
47	☒ IN ☐ OUT ☐ N/A	Adequate ventilation and lighting; designated areas used	
Personal cleanliness		64	☒ IN ☐ OUT ☐ N/A
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Existing Equipment and Facilities	
Wiping cloths: properly used and stored		Administrative	
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☐ IN ☐ OUT ☒ N/A
Washing fruits and vegetables		901:3-4 OAC	
Proper Use of Utensils		66	☒ IN ☒ OUT ☐ N/A
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	3701-21 OAC	
In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A		
Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A		
Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

(Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection R=repeat violation)

Item No.	Code Section	Priority Level	Comment	COS	R
11	31A	C	Observed farm eggs used. Operator should use only products from licensed source. Manager discarded during inspection. Correct practices for safety.	☐	☐
16	4.5A(1)	C	Observed ice machine dirty. The unit should be cleaned today and maintained for food safety.	☐	☐
23	3.4G	C	Observed partitioned ribs without date mark. Sides should be marked with dates today for food safety.	☐	☐
40	3.4F	C	Observed hot biscuits "sealed" with lid on tight. Lid should not be secured to allow cooling. Lid can be on but corners exposed. Correct practices for food safety.	☐	☐
56	4.5A(3)	NC	Observed underside of mixers dirty. Mixers should be cleaned today for food safety. Clean after each use.	☐	☐
62	6.4A	NC	Observed walk-in freezer with large amount of ice built up on walls, shelves and boxes. Observe	☐	☐

Person in Charge <u>[Signature]</u>	Date: <u>8-13-25</u>
Environmental Health Specialist <u>[Signature]</u>	Licensor: <u>Adams County Health Dept</u>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Mama's Coffee House	Standard / CCF	Aug 13, 2008

[illegible]

Person in Charge: <i>Rory Kim</i>	Date: <i>8-13-25</i>
Sanitarian: <i>Hester Brown RTHS</i>	Licensors: <i>ACHD</i>

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)

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

Name of facility <u>The Piacinet Cafe</u>	Check one ☐ FSO ☒ RFE	License Number <u>30</u>	Date <u>Aug 13, 2025</u>
Address <u>116 W. Mulberry St</u>		City/State/Zip Code <u>West Union OH 45693</u>	
License holder <u>The Piacinet Cafe, LLC</u>	Inspection Time <u>20</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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety (Food, Hot Cold)	
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 diarrhea events	26	☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
Good Food 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 Applicable Rules	
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
Protecting 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 (Food, Hot Cold)			
18	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures		
19	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper reheating procedures for hot holding		
20	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures		
21	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures		
22	☐ IN ☐ OUT ☐ N/A Proper cold holding temperatures		

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Beacon Cafe	Type of Inspection Complaint	Date Aug 13, 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

Mark "X" in appropriate box for COS and R. COS=corrected on site during inspection. R=repeat violation.

[illegible]

Person in Charge	<i>W. J. [Signature]</i>	Date:	8/13/2025
Environmental Health Specialist	<i>Donna [Signature] REAS</i>	Licensors:	<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 <i>Seamon Farm and Pet Center</i>	Check one ☐ FSO ☒ RFE	License Number <i>258</i>	Date <i>Aug 11, 2025</i>
Address <i>17950 St Rt 247</i>	City/State/Zip Code <i>Seamon OH 45679</i>		
License holder <i>Gary Geaslin</i>	Inspection Time <i>30</i>	Travel Time <i>5</i>	Category/Descriptive <i>Class I</i>
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) _____	Water sample date/result (if required) _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status		Compliance Status	
Supervision			
1	☐ IN ☐ OUT ☒ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☐ IN ☐ OUT ☒ N/A	Certified Food Protection Manager	
Employee Health			
3	☐ IN ☐ OUT ☒ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☐ IN ☐ OUT ☒ N/A	Proper use of restriction and exclusion	
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☐ IN ☐ OUT ☒ N/A	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	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	
Preventing Cross 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 ☒ N/A ☐ OUT	Proper cooking time and temperatures	
19	☐ IN ☒ N/A ☐ OUT	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 Special Requirements			
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

Name of Facility Seaman Farm and Pet Center	Type of Inspection Standard	Date Aug 11, 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

Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation

[illegible]

Person in Charge <i>Mary G. Gershin</i>	Date: <i>8/11/25</i>
Environmental Health Specialist <i>Deborah Brown</i> <i>SEHS</i>	Licensors: <i>Johnny Corbett</i> <i>Deborah</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>Adams County Regional Medical Center</u>	Check one ☒ FSO ☐ RFE	License Number <u>5</u>	Date <u>Aug 11, 2005</u>
Address <u>230 Medical Center Dr</u>	City/State/Zip Code <u>Seaman OH 45179</u>		
License holder <u>Maegan Rowe</u>	Inspection Time <u>7:5</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 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 Hygiene 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 Approved Processes	
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 Food (TCS Food)			
18 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures		
19 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding		
20 ☐ IN ☒ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures		
21 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures		
22 ☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures		

Authority: Chapters 3717 and 3715 Ohio Revised Code

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Adams County Regional Medical Center	Standard / CCP	Aug 11, 2025

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Safe Food and Water		Utensils, Equipment and Vending			
38	☒ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required	54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		56	☒ IN ☐ OUT	Nonfood-contact surfaces clean	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities		
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
42	☐ IN ☒ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
Food Identification		60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
44	☒ IN ☐ OUT	Food properly labeled; original container	61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	Administrative		
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC
Proper Use of Utensils					
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COI and R. COI=corrected on-site during inspection. R=repeat violation

[illegible]

Person in Charge <i>Melissa Ann RAO</i>	Date: <i>8/11/25</i>
Environmental Health Specialist <i>Sharon Boone #745</i>	Licensors: <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 <u>Dairy Queen</u>	Check one ☒ FSO ☐ RFE	License Number <u>70</u>	Date <u>Aug 7, 2005</u>
Address <u>11307 St Rt 41</u>		City/State/Zip Code <u>West Union, OH 45693</u>	
License holder <u>Chambers Management, Inc</u>	Inspection Time <u>90</u>	Travel Time <u>5</u>	Category/Descriptive <u>Comm Class IV</u>
Type of Inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) _____	Water sample date/result (if required) _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status		Compliance Status	
Supervision			
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	
Food Safety			
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 Approved 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.

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Dairy Queen	Type of Inspection Standard/CEP	Date Aug 7, 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 on 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 ice cream bars and cakes uncovered in freezers. Food should be covered today and maintained for food safety.	☐	☐
16	4.5A(1)	C	Observed ice machine dirty. The ice machine should be cleaned today and maintained for food safety.	☐	☐
45	6.4K	C	Observed significant # of flies in facility. Operator should acquire licensed pest controller to treat facility. Correct today for food safety.	☐	☐
54	4.4A(2)	NC	Observed seals on coolers in ice cream side damaged. Small freezer in grill area damaged and inner light on small ice cream prep cooler coming apart. The items should be repaired today for food safety and sanitation.	☐	☐

Person In Charge Jimena Fleck	Date: 8-7-25
Environmental Health Specialist Heather Pollock REIK	Licenser: Adam Cantello

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 3

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Dairy Queen	Standard / CCP	Aug 7, 2005

Item No.	Code Section	Priority Level	Comment	COS	R
56	4.4B	Nc	Observed cutting board at toaster discolored and scored. Cutting board should be replaced or resurfaced today for food safety.	☐	☐
56	4.5A(3)	Nc	Observed seals at ice cream makers dirty and blizzard machines with dried ice cream in crevices and base of tomato slicer with dried seeds. Areas should be cleaned today and maintained for food safety.	☐	☐
58	5.1S	Nc	Observed 3 bay faucet leaking. Faucet should be repaired today for sanitation.	☐	☐
61	5.4D	Nc	Observed trash can is dry stack (grease built up). Operator should use bags in cans and clean daily to prevent build up. Correct today for facility sanitation.	☐	☐
61	5.4P	Nc	Observed dumpster pad dirty. Area should be cleaned today for pest control.	☐	☐
62	6.4R	Nc	Observed hood filter dirty, dusty and thick grease build up. Filter should be changed today and maintained for safety and sanitation.	☐	☐
			* Post original license	☐	☐

Person in Charge: <u>Shmava Ficks</u>	Date: <u>8-7-25</u>
Sanitarian: <u>Jonathan Rodon BEHS</u>	Licenser: <u>ACHP</u>

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Precinct Cafe	Check one ☐ FSO ☒ RFE	License Number 70	Date Aug 7, 2025
Address 116 W Mulberry St	City/State/Zip Code West Union OH 45693		
License holder The Precinct Cafe LLC	Inspection Time 60	Travel Time 5	Category/Descriptive Comm Obs III
Type of Inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) _____	Water sample date/result (if required) _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status		Compliance Status	
Supervision			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Health			
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good 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	
Preventing Food 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 Approved Procedures			
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers	
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing	
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria	
35	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection	
36	☐ IN ☐ OUT ☒ N/A	Process Review	
37	☐ IN ☐ OUT ☒ N/A	Variance	
Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.			

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>The Picnic Cafe</i>	Type of Inspection <i>Standard</i>	Date <i>Aug 7, 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					
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
10	23A	NC	Observed personal drinks on counter with food prep. Personal drinks should be stored away from food prep areas. Correct today and maintain for food safety.	☐	☐
45	240	C	Observed dog in dining area. Animals are not permitted in food facilities. Staff should regulate for sanitation.	☐	☐
61	414A(2)	NC	Observed water standing on base of upright cooler in kitchen. Unit should be repaired. Sanitary for food safety and sanitation.	☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>Ann Mahaffey</i>	Date: <i>8-7-25</i>
Environmental Health Specialist <i>Heather P. Ray, R.E.H.S.</i>	Licensor <i>William G. Smith, R.E.H.S.</i>

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

Name of facility <u>Crave Dining Bar</u>	Check one ☒ FSO ☐ RFE	License Number <u>78</u>	Date <u>Aug 6, 2005</u>
Address <u>16949 St Rt 215</u>	City/State/Zip Code <u>Seaman OH 45679</u>		
License holder <u>Stacy Sadlin</u>	Inspection Time <u>30</u>	Travel Time <u>10</u>	Category/Descriptive <u>Comm Place 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	
Superior Water			
1	☐ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☐ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Health			
3	☐ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☐ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☐ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☐ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☐ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
10	☐ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	
Approved Sources			
11	☐ IN ☐ OUT	Food obtained from approved source	
12	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature	
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated	
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected	
16	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	
17	☐ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Controlled for Safety (Food - Hot - Cold)			
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	
Conformance 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

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

Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation.

[illegible]

Person in Charge	<i>K. Hill</i>	Date:	<i>8-6-25</i>
Environmental Health Specialist	<i>Robert Brown REAS</i>	Licensors:	<i>Adrian County Health Dept</i>

Page 2 of 2

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

Name of facility 1st Stop Seafood #41	Check one ☐ FSO ☒ RFE	License Number 202	Date Aug 2, 2005
Address 17106 St Rt 247	City/State/Zip Code Seaman OH 45659		
License holder Robert Contell	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			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	
Employee Health			
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	
9	☒ IN ☐ OUT ☐ N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
10	☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	
Food Practices			
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	
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	
Conformances 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>1st Stop Sausages #41</u>	Type of Inspection <u>Standard</u>	Date <u>Aug 2, 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 COS and R. COS=corrected on site during inspection R=repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
45	2.4L	NC	Observed mouse droppings under pop machine cabinet. The cabinet should be cleaned today for sanitation.	☐	☐
54	4.4A(2)	NC	Observed gap along bottom of walk-in freezer door. Door should be sealed today for food safety.	☐	☐
55	4.2J	NC	Observed no sanitizer test strips. Operator should acquire quat test strips today to ensure proper sanitizer concentration. Quat 200-400 ppm.	☐	☐
61	5.4L	NC	Observed dumpster leaking. Dumpster will be repaired or replaced for sanitation. If unit is replaced recommend acquiring larger unit to accommodate large amount of trash.	☐	☐
62	2.4B	NC	Observed dust on vent and walls by pizza oven. This area should be cleaned today and maintained for food safety and sanitation.	☐	☐

Person in Charge <u>[Signature]</u>	Date: <u>08/06/2025</u>
Environmental Health Specialist <u>[Signature]</u>	Licensor: <u>Adams County Health Dept</u>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of facility <u>1st Stop West Union #29</u>	Check one ☐ FSO ☒ RFE	License Number <u>209</u>	Date <u>Aug 5, 2025</u>
Address <u>1107 St A 41</u>	City/State/Zip Code <u>West Union, OH</u>		
License holder <u>Robert Cantrell</u>	Inspection Time <u>60</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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS Food)	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23	☒ IN ☐ OUT ☐ N/A Proper date marking and disposition
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24	☐ IN ☐ OUT ☒ N/A Time as a public health control: procedures & records
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25	☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	26	☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices		Food Additives	
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 Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9	☒ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30	☐ IN ☐ OUT ☒ N/A Special Requirements: Fresh Juice Production
10	☐ IN ☒ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	31	☐ IN ☐ OUT ☒ N/A Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☐ IN ☐ OUT ☒ N/A Special Requirements: Custom Processing
11	☒ IN ☐ OUT ☐ N/A Food obtained from approved source	33	☐ IN ☐ OUT ☒ N/A Special Requirements: Bulk Water Machine Criteria
12	☒ IN ☐ OUT ☐ N/A Food received at proper temperature	34	☐ IN ☐ OUT ☒ N/A Special Requirements: Acidified White Rice Preparation Criteria
13	☒ IN ☐ OUT ☐ N/A Food in good condition, safe, and unadulterated	35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
14	☐ IN ☐ OUT ☒ N/A Required records available: shellstock tags, parasite destruction	36	☐ IN ☐ OUT ☒ N/A Process Review
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A Variance
15	☒ IN ☐ OUT ☐ N/A Food separated and protected	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	
16	☒ IN ☐ OUT ☐ N/A Food-contact surfaces: cleaned and sanitized		
17	☒ IN ☐ OUT ☐ N/A Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS Food)			
18	☒ IN ☐ OUT ☐ N/A Proper cooking time and temperatures		
19	☐ IN ☐ OUT ☒ N/A Proper reheating procedures for hot holding		
20	☐ IN ☐ OUT ☒ N/A Proper cooling time and temperatures		
21	☐ IN ☒ OUT ☐ N/A Proper hot holding temperatures		
22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <u>15151 W 1st Union #69</u>	Type of Inspection <u>Standard</u>	Date <u>Aug 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
		3701-21 OAC	
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A		
Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A		
Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark X in appropriate box for COS and R. COS=corrected on site during inspection R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
10	2.2C	NC	Observed no hand drying provision in restroom. Operator should supply paper towels or air dryer to restroom. Correct today for sanitation.	☐	☐
10	6.2E	NC	Observed no hand wash signage in restroom. Operator should post signs today for handwashing practices.	☐	☐
21	3.4F(1)	C	Observed hot foods at 129°F. Hot foods should be at 135°F or higher. Correct today for food safety.	☐	☐
54	4.3B	NC	Observed men's restroom hand sink not secure to wall. Sink should be secured and sealed to wall. Correct for hand sanitation.	☐	☐
58	5.1B	NC	Observed 3 bay faucet leaking. Faucet should be repaired today for sanitation.	☐	☐
60	5.4H	NC	Observed women's restroom trash can without lid. Lid should be placed on trash can for sanitation.	☐	☒

Person In Charge <u>Ryan K</u>	Date: <u>8-5-25</u>
Environmental Health Specialist <u>Heather Ray AT-45</u>	Licensor: <u>Adams County Health Dept</u>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of facility McDonald's of West Union	Check one ☒ FSO ☐ RFE	License Number 37	Date Aug 5, 2025
Address 11325 St Rt 415	City/State/Zip Code West Union OH 45693		
License holder Suzanne Head	Inspection Time 90	Travel Time 5	Category/Descriptive Comm Class IV
Type of inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) _____	Water sample date/result (if required) _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status

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

Compliance Status

Time/Temperature Controlled for Safety Food (TCS food)	
23	☒ IN ☐ OUT ☐ N/A Proper date marking and disposition
24	☒ IN ☐ OUT ☐ N/A Time as a public health control: procedures & records
Consumer Advisory	
25	☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations	
26	☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Chemical	
27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Conformance with Special Requirements	
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>McDonald's of West Union</i>	Type of Inspection <i>Standard/CCP</i>	Date <i>Aug 5, 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
62	2.4A	NC	Observed walk-in cooler floor loose and coming up. The floor should be repaired today for safety and sanitation.	☐	☐
63	2.4B	NC	Observed food and debris along walk in walk-in cooler. The walls, shelves and floor should be cleaned today for sanitation.	☐	☐
63	2.2I	NC	Observed light intensity in walk-in cooler at 3-6 ft candles. It should be at least 10 ft candles. Correct by next inspection for sanitation and safety.	☐	☒
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>Arthur Greene</i>	Date: <i>8/5/25</i>
Environmental Health Specialist <i>Robert Brown REHS</i>	Licensor: <i>Adams County Health Dept</i>