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

Na	ame of facility		Check			License Number		Date (1)			
N. C.	Sick Six	DriveThru	□ F:	so	□-RFE	12//		5/30/24			
Ā	idress	<i>u</i> 60 <i>l</i>	City/S	ity/State/Zip Code							
<i>C</i> 2	201 Mar	Ker Rd	Yersailles OH 45380								
License holder Inspe					Time	ravel Time	C	ategory/Descriptive			
Dohn Shutts 6)	30		C3J			
Type of Inspection (check all that apply)						Follow up date (if requi	red)	Water sample date/result			
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	view	☐ Follow up			(if required)				
			-								
70	Figure 1977 and 1975	FOODBORNE ILLNESS RISK FACTO					· ·				
M	lark designated complia		=in c	in compliance OUT=not in compliance N/O=not observed N/A=not applicable							
ve day		Compliance Status	1000000	Compliance Status							
		Supervision			Time/To	emperature Controlled for Safety Food (TCS food)					
1	Person in charge present, demonstrates knowledge, and performs duties				N/A N/O	Proper date marking and disposition					
2	JIN □ OUT □ N/A	Certified Food Protection Manager		24	□IN □ OUT	Time as a public health control: procedures & records					
4.4	l	Employee Health	1.00		□N/Â □ N/O	Consumer Advisory					
3	☑IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	98;		DIN DOUT		THE PERSON NAMED IN				
4	□N □OUT □N/A	Proper use of restriction and exclusion		25	□N/A	Consumer advisory pro	Consumer advisory provided for raw or undercooked				
5	☑ N/A ☐ OUT ☐ N/A		nts		l	Highly Susceptible	Popul	lations			
6	. □ NO □ OUT □ N/O	Good Hygienic Practices ☑IN □ OUT □ N/O Proper eating, tasting, drinking, or tobacco use			□IN □ OUT □N/A	Pasteurized foods use	d; pro	hibited foods not offered			
7 ☑Ñ □OUT □N/O No discharge from eyes, nose, and mouth						Chemica	₽ÿr:				
Preventing Contamination by Hands					пи полт	Food additives: approv	/ed ar	nd properly used			
8	OUT ON/O	Hands clean and properly washed		27	□N/A	r dou daditivos, approv		a propony dood			
	IN DOUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	MÎN □ OUT □ N/A	Toxic substances prope	erly ide	entified, stored, used			
9	□N/A □ N/O				рил	 Conformance with Appro		0.00			
10	,☑Ñ □ OUT □ N/A	Adequate handwashing facilities supplied & accessible			□IN □OUT		THE REAL PROPERTY.	xygen Packaging, other			
		Approved Source	10 (A)	29	'☑N/A	specialized processes,					
11	DIN DOUT	Food obtained from approved source		30	□IN □OUT □N/A □N/O	Special Requirements:	Juice Production				
12	□N/A,⊡NĬ/O	Food received at proper temperature			DIN DOUT						
13	JIN □OUT	Food in good condition, safe, and unadulterated		31	· ■ N/A □ N/O	Special Requirements:	Treatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	Special Requirements:	Custo	om Processing			
		Protection from Contamination									
15	.⊡'N' □ OUT	Food separated and protected	and the second of the second o		⊠N/A □ N/O	Special Requirements:	Bulk V	ulk Water Machine Criteria			
13	□N/A□N/O □IN □OUT			34	DIN DOUT	Special Requirements:	Acidif	ied White Rice Preparation			
16		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	Criteria					
17	□4N □OUT	Proper disposition of returned, previously served,		35	□IN □OUT	Critical Control Point In	specti	on			
	1	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)	later ()	-	□ÎN/A □IN □OUT						
	DIN DOUT			36	□·N/A	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		37	DIN DOUT	Voviens -					
19	□IN □#ÔUT	Proper reheating procedures for hot holding		31	□/N/A	Variance					
_	□N/A □ N/O										
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures					food preparation practices and employee behaviors				
	□IN □ OUT Proper bot holding temperatures			that are identified as the most significant contributing factors to foodborne illness.							
21	□N/A □ N/O	Proper hot holding temperatures					l mes	isures to prevent foodborns			
22	DIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Type of Inspection

Date

Name of Facility

1.5	ick Six L	rive Thru		S7	andurd S/30	2/_)	4			
		GOOD RETAIL	. PRA	CTICES						
		ctices are preventative measures to control the intro					238-2			
M	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item:	IN=in c	A STATE OF THE STA		t applica	able			
		Safe Food and Water	Kaa	A SATURDAY OF THE PROPERTY OF THE PARTY OF T	Itensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly					
38	☐ IN ☐ OUT ☐ÑÆ ☐ N/	O Pasteurized eggs used where required	54	DÎN DOUT	designed, constructed, and used	able, pro	репу			
39	∏⊿N □OUT □N/A 	Water and ice from approved source	55	□ OUT □N/A	Warewashing facilities: installed, maintaine strips	d, used;	test			
STEAL OF				56 G-IN OUT Nonfood-contact surfaces clean						
40	□ IN □ OUT □NÄ □ N/	for temperature control			Physical Facilities		1037-5			
41	□ IN □ OUT □Ñ/A □ N/C	Plant food properly cooked for hot holding	57	.⊡ IN □ OUT □N/A	Hot and cold water available; adequate pressur					
42	□ IN □ OUT □Ñ/A □ N/O	Approved thawing methods used	58	.⊡-IN □OUT	Plumbing installed; proper backflow device	ces				
43	□ IN OUT □N/A	Thermometers provided and accurate		□N/A □ N/O						
		Food Identification	59	.□.IN □ OUT □N/A	Sewage and waste water properly disposed					
44	Ģ∕ĨŃ □ OUT	Food properly labeled; original container	60	✓ OUT □N/A	Toilet facilities: properly constructed, supplied	d, cleane	 эd			
	Preve	ention of Food Contamination	61	,⊠⊣N □ OUT □N/A	Garbage/refuse properly disposed; facilities n	ties maintained				
45	□4N □ OUT	Insects, rodents, and animals not present/outer								
		openings protected Contamination prevented during food preparation,	-	□N/A □ N/O	outdoor dining areas		J			
46		storage & display	63	⊡'Ń □ OUT	Adequate ventilation and lighting; designated	areas u	used			
48		Personal cleanliness Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities					
49	□ IN □ OUT □N/A,□·Ñ/C					Manageres.	.2985e.6457			
		Proper Use of Utensils			Administrative					
50	,₪ IN □ OUT □N/A □ N/C	In-use utensils: properly stored	65	DÎN OUT ON/A	901:3-4 OAC					
51	☑″IÑ ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT,⊡N/Å	3701-21 OAC					
52	A/N□ TUO □ ЙԻ⊒,	Trained								
53	,□-IN □ OUT □N/A □ N/C									
		Observations and O Mark "X" in appropriate box for COS and R: COS=cor								
lten	1 No. Code Section Pric	ority Level Comment , ,	recieu	on-site during inspection	I R=repeat violation	cos	R			
4	6304 /	VC Observed dirty f	G 11	quard on	condensar uniT					
	*	in Walk in and	Coc	2 - Cola ret	rigge alor.					
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10	$\frac{3.3}{1}$	Observed hampurger	Wanter O / I'm							
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		is some thing news		618 4 10 1 r	y. 45					
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		,								
Pers	son in Charge	fir-Gran			Date: 30 24					
Env	<u>アロアン</u> Ironmental Health Specialis			Licensor:						
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	R 1268 Ohio Department									