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

Name of facility	Check one	License Number	Date
COOLSPOT'S COUNTRY MARKET	☐ FSO ☒ RFE	40	11/13/2025

Address	City/State/Zip Code
41670 STATE ROUTE 7	REEDSVILLE OH 45772

License holder	Inspection Time	Travel Time	Category/Descriptive
COOL COUNTRY CORP	185	21	CLASS 3 <25,000 SQ. FT.

Type of inspection (check all that apply)

☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation

Follow-up date (if required)	Water sample date/result (if required)
/ /	/ /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status

Supervision

| 1 | ☒ IN ☐ OUT ☐ N/A | Person in charge present, demonstrates knowledge, and performs duties |
| 2 | ☒ IN ☐ OUT ☐ N/A | Certified Food Protection Manager |

Employee Health

3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices

| 6 | ☒ IN ☐ OUT ☐ N/O | Proper eating, tasting, drinking, or tobacco use |
| 7 | ☒ IN ☐ OUT ☐ N/O | No discharge from eyes, nose, and mouth |

Preventing Contamination by Hands

8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible

Approved Source

11	☒ IN ☐ OUT	Food obtained from approved source
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	Food received at proper temperature
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction

Protection from Contamination

15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized
17	☒ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Controlled for Safety Food (TCS food)

18	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures
19	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper reheating procedures for hot holding
20	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper cooling time and temperatures
21	☐ IN ☒ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures

Compliance Status

Time/Temperature Controlled for Safety Food (TCS food)

| 23 | ☒ IN ☐ OUT ☐ N/A ☐ N/O | Proper date marking and disposition |
| 24 | ☐ IN ☐ OUT ☒ N/A ☐ N/O | Time as a public health control: procedures & records |

Consumer Advisory

| 25 | ☐ IN ☐ OUT ☒ N/A | Consumer advisory provided for raw or undercooked foods |

Highly Susceptible Populations

| 26 | ☐ IN ☐ OUT ☒ N/A | Pasteurized foods used; prohibited foods not offered |

Chemical

| 27 | ☒ IN ☐ OUT ☐ N/A | Food additives: approved and properly used |
| 28 | ☒ IN ☐ OUT ☐ N/A | Toxic substances properly identified, stored, used |

Conformance with Approved Procedures

29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A	Process Review
37	☐ IN ☐ OUT ☒ N/A	Variance

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

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

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COOLSPOT'S COUNTRY MARKET	sta	11/13/2025

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

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
21	3717-1-03.4(F)(1)(a)	C	Time/temperature controlled for safety food - hot holding. OBSERVED HOT HELD ITALIAN SUBS TEMPING AT 130F. SUBS WERE WRAPPED IN ALUMINUM FOIL AND ALSO PLACED IN A PLASTIC CONTAINER. CONTAINER MAY NOT BE ALLOWING THE HEAT TO GET TO THE CONTENTS INSIDE. SANDWICHES HAD BEEN MADE DURING THE INSPECTION, ROUGHLY 30 MINUTES PRIOR, SO THEY WERE NOT MADE TO BE DISCARDED. PIC REMOVED ALL SANDWICHES FROM THE PLASTIC CONTAINERS, REHEATED THEM, AND PUT THEM BACK IN THE HOT CASE WHILE THEY WERE JUST WRAPPED IN THE FOIL. ENSURE ALL HOT HELD ITEMS ARE HELD AT A TEMP OF 135F OR HIGHER.	☒	☐
48	3717-1-03.2(M)	NC	Wiping cloths - use limitation. OBSERVED WET WIPING CLOTHES STORED ON THE COUNTER BETWEEN USES. ALL WET WIPING CLOTHES THAT ARE BEING USED THROUGHOUT SERVICE SHOULD BE STORED IN A SANITIZER SOLUTION BETWEEN USES. OBSERVED THE QUAT SANITIZER SOLUTION ON THE COUNTER IN THE DELI AREA THAT IS USED FOR WIPING CLOTHES DID NOT HAVE A SANITIZER CONCENTRATION AT THE REQUIRED LEVEL (200PPM). PIC CHANGED THE SANITIZER SOLUTION AT THE TIME OF INSPECTION TO ENSURE IT WAS AT THE CORRECT CONCENTRATION.	☐	☐
56	3717-1-04.5(A)(3)	NC	Cleanliness of nonfood-contact surfaces of equipment. OBSERVED THE INSIDE OF THE CONVECTION OVEN HAD AN ACCUMULATION OF ENCRUSTED FOOD. ENSURE SURFACES ARE CLEANED MORE FREQUENTLY. OBSERVED FOOD DEBRIS AND DUST ACCUMULATION ON THE BACKSPLASH OF THE RANGE STOVE AND ON THE SHELF ABOVE THE STOVE. INCREASE CLEANING FREQUENCY OF THESE AREAS. OBSERVED THE BAKING SUPPLIES STORAGE CONTAINERS USE FOR FLOUR, SUGAR, ETC, WITH RESIDUES ON THE TOP FROM SPILLS / SPLASHED. ENSURE SURFACES ARE CLEANED.	☐	☐

Person in Charge	Date
SHIRLEY LYONS - EMAILED	11/13/2025

Environmental Health Specialist	Licensor:
ELIZABETH FISHER RS/SIT# REHS #4130	Meigs County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)