

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

Name of facility MI BOYZ	Check one ☒ FSO ☐ RFE	License Number 70	Date 07/15/2026
Address 39825 ST 143	City/State/Zip Code POMEROY OH 45769		
License holder COLTON STEWART - CODY STEWART	Inspection Time 110	Travel Time 5	Category/Descriptive 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																																																																																																									
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State of Ohio
Continuation Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility MI BOYZ			Type of Inspection sta	Date 07/15/2026	
Observations and Corrective Actions (continued) 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
			REQUIRED.		
55	3717-1-04.2(I)	NC	Sanitizing solutions - testing devices. OBSERVED THE FACILITY HAD CHLORINE TEST STRIPS FOR THE THREE COMPARTMENT SINK, BUT WAS MISSING QUAT TEST STRIPS FOR SANITIZER BUCKETS. ENSURE QUAT TEST STRIPS ARE PURCHASED.	☐	☐
56	3717-1-04.5(A)(3)	NC	Cleanliness of nonfood-contact surfaces of equipment. OBSERVED A BUILDUP OF FOOD DEBRIS IN PREP FRIDGE USED TO STORE SAUCE. ENSURE AREA IS CLEANED. OBSERVED THE FRYER TO HAVE A BUILD UP OF FOOD DEBRIS AND GREASE. ENSURE FRYER IS CLEANED.	☐	☐
60	3717-1-06.4(I)	NC	Closing toilet room doors. OBSERVED THE NEW BATHROOM TOILET DOOR TO BE OPEN AND NOT AUTOMATICALLY CLOSING. ENSURE DOOR IS AUTOMATICALLY CLOSING.	☐	☐
61	3717-1-05.4(F)	NC	Outside receptacles. OBSERVED THE GREASE DISPOSAL BIN TO HAVE AN ACCUMULATION OF FOOD DEBRIS ON THE GRATE, POTENTIALLY ATTRACTING RODENTS. ENSURE FOOD DEBRIS IS REMOVED. OBSERVED A BUILDUP OF DEBRIS ON AND AROUND THE OUTSIDE DUMPSTER. ENSURE DEBRIS IS REMOVED.	☐	☐
61	3717-1-05.4(G)	NC	Storage areas, rooms, and receptacles - capacity and availability. OBSERVED A LARGE ACCUMULATION OF CARDBOARD BOXES STORED OUTSIDE NEAR THE GRILL. ENSURE CARDBOARD IS REMOVED AS IT CAN HARBOR PEST.	☐	☐
62	3717-1-06.4(A)	NC	Repairing. OBSERVED THE BASEBOARD OF THE WOMEN'S RESTROOM SINK TO BE HAVE WATER DAMAGE. ENSURE BASEBOARD IS REPAIRED TO ENSURE THE LEAK IS NOT CONTINUAL. OBSERVED THE MEN'S RESTROOM SINK STAND TO BE BROKEN. ENSURE STAND IS REPAIRED.	☐	☐

Person in Charge 		Date 07/15/2026
Environmental Health Specialist MATTHEW METZGER RS/SIT# 25-5505		Licensors: Meigs County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-
 CRITICAL
 As per HIA 5351 The Baldwin Group, Inc. (11/19)
 As per AGR 1268 The Baldwin Group, Inc. (11/19)

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

Name of Facility MI BOYZ	Type of Inspection sta	Date 07/15/2026
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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		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		56	☐ IN ☒ OUT
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☐ IN ☒ OUT ☐ N/A
44	☐ IN ☒ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☐ IN ☒ OUT ☐ N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☒ IN ☐ OUT	62	☐ IN ☒ OUT ☐ N/A ☐ N/O
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☒ IN ☐ OUT	63	☒ IN ☐ OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☒ IN ☐ OUT ☐ N/A	64	☐ IN ☐ OUT ☒ N/A
Personal cleanliness		Existing Equipment and Facilities	
48	☐ IN ☒ OUT ☐ N/A ☐ N/O	Administrative	
Wiping cloths: properly used and stored		65	☐ IN ☐ OUT ☒ N/A
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	901:3-4 OAC	
Washing fruits and vegetables		66	☒ IN ☐ OUT ☐ N/A
Proper Use of Utensils		3701-21 OAC	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A		
Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A		
Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

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

Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		Custom Comment # 1 FACILITY HAS PROVIDED THE HEALTH DEPARTMENT WITH THE PERMIT FROM SOUTH EAST OHIO BUILDING DEPARTMENT FOR THE KITCHEN ADDITION AT THE TIME OF INSPECTION.	☐	☐
10	3717-1-06.2(C)	NC	Handwashing sinks - hand drying provision. OBSERVED THE EMPLOYEE RESTROOM TO BE WITHOUT PAPER TOWELS. PIC PLACED PAPER TOWELS INSIDE AT THE TIME OF INSPECTION.	☒	☐
16	3717-1-04.5(A)(1)	C	Cleanliness of equipment food-contact surfaces and utensils. OBSERVED A BUILDUP OF FOOD DEBRIS ON A KNIFE STORED HANGING ON THE WALL WITH OTHER CLEAN KNIVES. PIC CLEANED THE KNIFE AT THE TIME OF INSPECTION. OBSERVED A BUILDUP OF FOOD DEBRIS ON THE MEAT SLICER BLADE. PIC TOOK APART THE MEAT SLICER AND CLEANED IT AT THE TIME OF INSPECTION.	☒	☐
44	3717-1-03.2(D)	NC	Food Storage Containers - Identified with Common Name of Food OBSERVED MULTIPLE CONTAINERS OF WHITE SUBSTANCES USED FOR COOKING ON THE DRY STORAGE SHELF IN THE KITCHEN. ENSURE CONTAINERS ARE LABELED TO WITH THE COMMON NAME OF FOOD.	☐	☐
48	3717-1-03.2(M)	NC	Wiping cloths - use limitation. OBSERVED DAMP WIPING CLOTHS STORED ON THE BAR COUNTER AND OUTSIDE GRILL TABLE. ENSURE WIPING CLOTHS ARE STORED IN A SANITIZING SOLUTION BETWEEN USES.	☐	☐
54	3717-1-04.4(A)	NC	Equipment - good repair and proper adjustment. OBSERVED THE BAR COOLER BESIDE THE REDBULL FRIDGE TO BE LEAKING WATER AT THE TIME OF INSPECTION, CAUSING A PUDDLE BEHIND THE BAR. PIC STATED THE NEW FRIDGE HAD BEEN ORDERED.	☐	☐
54	3717-1-04(I)	NC	Nonfood-contact surfaces - materials. OBSERVED DUCT TAPE USED ON THE REACH IN BEER COOLER. DUCT TAPE IS NOT SMOOTH AND EASILY CLEANABLE, AND THE FRIDGE SHOULD BE REPAIRED SO DUCT TAPE IS NOT	☐	☐

Person in Charge Environmental Health Specialist MATTHEW METZGER RS/SIT# 25-5505	Date 07/15/2026 Licensor: Meigs County Health Department
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