

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

Name of facility THE SNACK SHACK	Check one ☒ FSO ☐ RFE	License Number 17	Date 07/31/2026
Address 37227 BASHAN ROAD	City/State/Zip Code LONG BOTTOM OH 45743		
License holder RYAN CLONCH	Inspection Time 75	Travel Time 14	Category/Descriptive MOBILE HIGH RISK
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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Name of Facility THE SNACK SHACK	Type of Inspection sta	Date 07/31/2026
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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 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used												
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips												
Food Temperature Control		Physical Facilities													
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	56	☒ IN ☐ OUT Nonfood-contact surfaces clean												
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure												
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	58	☒ IN ☐ OUT Plumbing installed; proper backflow devices												
43	☒ IN ☐ OUT ☐ N/A		☐ N/A ☐ N/O												
Food Identification		Administrative													
44	☒ IN ☐ OUT	59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed												
Prevention of Food Contamination		60	☐ IN ☐ OUT ☒ N/A Toilet facilities: properly constructed, supplied, cleaned												
45	☒ IN ☐ OUT	61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained												
46	☒ IN ☐ OUT	62	☒ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas												
47	☒ IN ☐ OUT ☐ N/A		☐ N/A ☐ N/O												
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used												
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities												
Proper Use of Utensils		Observations and Corrective Actions													
50	☐ IN ☐ OUT ☐ N/A ☒ N/O	Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation													
51	☒ IN ☐ OUT ☐ N/A	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th style="width: 10%;">Item No.</th> <th style="width: 20%;">Code Section</th> <th style="width: 10%;">Priority Level</th> <th style="width: 50%;">Comment</th> <th style="width: 10%;">COS</th> <th style="width: 10%;">R</th> </tr> <tr> <td></td> <td>Comment/ Obs</td> <td></td> <td>FACILITY WAS NOT IN OPERATION AT THE TIME OF INSPECTION. NO VIOLATIONS FOUND, FACILITY IS OKAY TO OPERATE.</td> <td style="text-align: center;">☐</td> <td style="text-align: center;">☐</td> </tr> </table>		Item No.	Code Section	Priority Level	Comment	COS	R		Comment/ Obs		FACILITY WAS NOT IN OPERATION AT THE TIME OF INSPECTION. NO VIOLATIONS FOUND, FACILITY IS OKAY TO OPERATE.	☐	☐
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52	☒ IN ☐ OUT ☐ N/A														
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC												
		66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC												

Person in Charge RYAN CLONCH - EMAIL	Date 07/31/2026
Environmental Health Specialist MATTHEW METZGER RS/SIT# 25-5505	Licensor: 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)