

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

Name of facility OVERBROOK CENTER	Check one ☒ FSO ☐ RFE	License Number 76	Date 09/29/2026
Address 333 PAGE STREET	City/State/Zip Code MIDDLEPORT OH 45760		
License holder TINA HENDRICKS	Inspection Time 45	Travel Time 9	Category/Descriptive CLASS 4 <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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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	
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
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		Administrative	
44	☐ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
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		Physical Facilities	
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	
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	
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	
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
	Comment/ Obs		FOLLOW UP PERTAINED TO PRESENCE OF COCKROACHES IN KITCHEN AREA. DURING THE FOLLOW UP INSPECTION ONE ACTIVELY DYING COCKROACH WAS FOUND AND DISPOSED OF. NO OTHER PEST ISSUES OBSERVED AT THE TIME OF INSPECTION. PIC PROVIDED DOCUMENTATION FROM PEST MANAGEMENT COMPANY. THEY HAD APPLIED ROACH BAIT AND OTHER INSECTICIDES. PIC SAID FURTHER PEST MANAGEMENT FOLLOW UPS WILL BE COMPLETED. NO FURTHER FOLLOW UP NEEDED. IN ADDITION TO ROUTINE PEST MANAGEMENT PLANS STRUCTURAL REPAIRS SHOULD BE MADE TO AVOID FURTHER PEST MANAGEMENT ISSUES. THE FOLLOWING SHOULD BE COMPLETED -REPAIR AND REGROUT DAMAGED TILES AROUND WAREWASHING FACILITIES. -ELIMINATE EXCESS WATER AND WATER LEAKS IN AREA -REPAIR ALL HOLES AND OTHER DAMAGES IN THE WALLS AROUND WAREWASHING AREA. -ENSURE ROUTINE CLEANING OCCURS TO AVOID ANY FOOD OR DEBRIS BUILD UP	☐	☐

Person in Charge <i>Michelle Richmond</i> Environmental Health Specialist ELIZABETH FISHER RS/SIT# REHS #4130	Date 09/29/2026 Licensors: Meigs County Health Department
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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)