

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

Name of facility GYROH	Check one ☒ FSO ☐ RFE	License Number 20250102	Date 10/01/2025
Address 1102 JACKSON PIKE	City/State/Zip Code GALLIPOLIS OH 45631		
License holder SAMI DIKMEN	Inspection Time 65	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 3 S 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		Compliance Status			
Supervision		Time/Temperature Controlled for Safety Food (TCS food)			
1	☒ IN ☐ OUT ☐ N/A	23	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition			
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O		
Certified Food Protection Manager		Time as a public health control: procedures & records			
Employee Health		Consumer Advisory			
3	☒ IN ☐ OUT ☐ N/A	25	☒ IN ☐ OUT ☐ N/A		
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods			
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations			
Proper use of restriction and exclusion					
5	☒ IN ☐ OUT ☐ N/A	26			
Procedures for responding to vomiting and diarrheal events		☒ IN ☐ OUT ☐ N/A			
Good Hygienic Practices		Pasteurized foods used; prohibited foods not offered			
6	☒ IN ☐ OUT ☐ N/O	Chemical			
Proper eating, tasting, drinking, or tobacco use					
7	☒ IN ☐ OUT ☐ N/O	27			
No discharge from eyes, nose, and mouth		☒ IN ☐ OUT ☐ N/A			
Preventing Contamination by Hands		Food additives: approved and properly used			
8	☒ IN ☐ OUT ☐ N/O	28			
Hands clean and properly washed		☒ IN ☐ OUT ☐ N/A			
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Conformance with Approved Procedures			
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
10	☒ IN ☐ OUT ☐ N/A	29			
Adequate handwashing facilities supplied & accessible		☐ IN ☐ OUT ☒ N/A			
Approved Source		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan			
11	☒ IN ☐ OUT	30			
Food obtained from approved source		☐ IN ☐ OUT ☒ N/A ☐ N/O			
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	31			
Food received at proper temperature		☐ IN ☐ OUT ☒ N/A ☐ N/O			
13	☒ IN ☐ OUT	32			
Food in good condition, safe, and unadulterated		☐ IN ☐ OUT ☒ N/A ☐ N/O			
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	33			
Required records available: shellstock tags, parasite destruction		☐ IN ☐ OUT ☒ N/A ☐ N/O			
Protection from Contamination		Special Requirements: Bulk Water Machine Criteria			
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	34			
Food separated and protected		☐ IN ☐ OUT ☒ N/A ☐ N/O			
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	35			
Food-contact surfaces: cleaned and sanitized		☐ IN ☐ OUT ☒ N/A			
17	☒ IN ☐ OUT	36			
Proper disposition of returned, previously served, reconditioned, and unsafe food		☐ IN ☐ OUT ☒ N/A			
Time/Temperature Controlled for Safety Food (TCS food)		37			
18	☒ IN ☐ OUT ☐ N/A ☐ N/O	☐ IN ☐ OUT ☒ N/A			
Proper cooking time and temperatures		Process Review			
19	☐ IN ☐ OUT ☒ N/A ☐ N/O	Variance			
Proper reheating procedures for hot holding		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.			
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	

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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	54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		56	☒ IN ☐ OUT	Nonfood-contact surfaces clean	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities		
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Plant food properly cooked for hot holding	57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
Food Identification		60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
44	☒ IN ☐ OUT	Food properly labeled; original container	61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	64	☐ IN ☐ OUT ☒ N/A	Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	Administrative		
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC
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			

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
				☐	☐

Person in Charge SAMMI	Date 10/01/2025
Environmental Health Specialist JACOB MORRIS RS/SIT# 4073	Licensors: GALLIA COUNTY GENERAL HEALTH DISTRICT