**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>ARBY'S #5469</td>
<td>FSO</td>
<td>57</td>
<td>02/06/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>907 APOLLO DR.</td>
<td>WAPAKONETA 45895</td>
</tr>
</tbody>
</table>

**Type of inspection (check all that apply)**

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

**Category/Descriptive**

- COMMERCIAL CLASS 3 <25,000 SQ. FT.

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Time/Travel</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN/OUT</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 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 employee; 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/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. IN | OUT | N/O | Adequate handwashing facilities supplied & accessible

**Approved Source**

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

**Protection from Contamination**

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

**Time/Travel**

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

### Compliance Status

**Time/Temperature Controlled for Safety Food (TCS food)**

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

**Consumer Advisory**

25. O | IN | OUT | N/A | Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. O | IN | OUT | N/A | Pasteurized foods used; prohibited foods not offered

**Chemical**

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

**Conformance with Approved Procedures**

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

### Risk Factors

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

### Public health interventions

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

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As per HEA 5302A The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
### 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td>O</td>
<td>O</td>
</tr>
</tbody>
</table>

#### Food Temperature Control

<table>
<thead>
<tr>
<th>Item</th>
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<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
<td>Y</td>
<td>O</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>Y</td>
<td>O</td>
</tr>
</tbody>
</table>

#### Food Identification

<table>
<thead>
<tr>
<th>Item</th>
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<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td>Y</td>
<td>O</td>
</tr>
</tbody>
</table>

#### Prevention of Food Contamination

<table>
<thead>
<tr>
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<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>Y</td>
<td>O</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>Y</td>
<td>O</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td>Y</td>
<td>O</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
<td>Y</td>
<td>O</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
<td>Y</td>
<td>O</td>
</tr>
</tbody>
</table>

#### Proper Use of Utensils

<table>
<thead>
<tr>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
<td>Y</td>
<td>O</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>Y</td>
<td>O</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>Y</td>
<td>O</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
<td>Y</td>
<td>O</td>
</tr>
</tbody>
</table>

#### Observations and Corrective Actions

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

<table>
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<tr>
<th>Item No.</th>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage; ice scoop was stored on a dirty pan liner.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment, Pan liner on the ice machine has dirt at all the points where the bars cross.</td>
<td>O</td>
<td>O</td>
</tr>
</tbody>
</table>

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**Person in Charge**

AARON LONGSWORTH  RS/SIT# 3034

**Sanitarian**

Auglaize County Health Department

**License:**

Auglaize County Health Department

**Date:**

02/06/2019

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**PRIORITY LEVEL:**

- **C** = CRITICAL
- **NC** = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)

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