### Compliance Status

<table>
<thead>
<tr>
<th>Standard</th>
<th>Critical Control Point (FSO)</th>
<th>Process Review (RFE)</th>
<th>Variance Review</th>
<th>Follow Up</th>
<th>Water sample date/result</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td></td>
</tr>
</tbody>
</table>

#### Supervision

- Person in charge present, demonstrates knowledge, and performs duties (IN, O, N/O, N/A): IN
- Certified Food Protection Manager (O, N/O, N/A): O

#### Employee Health

- Management, food employees and conditional employee; knowledge, responsibilities and reporting (IN, O, N/O, N/A): O
- Proper use of restriction and exclusion (O, N/O, N/A): N/O
- Procedures for responding to vomiting and diarrheal events (IN, O, N/O, N/A): N/O

#### Good Hygienic Practices

- Proper eating, tasting, drinking, or tobacco use (O, N/O, N/A): N/O
- No discharge from eyes, nose, and mouth (O, N/O, N/A): N/O

#### Preventing Contamination by Hands

- Hands clean and properly washed (IN, O, N/O, N/A): N/O
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed (O, N/A, O/N): O
- Adequate handwashing facilities supplied & accessible (O, N/O, N/A): N/O

#### Approved Source

- Food obtained from approved source (IN, O, O/N/A): O/N/A
- Food received at proper temperature (O, N/O, N/A): O
- Food in good condition, safe, and unadulterated (O, N/O, N/A): N/O
- Required records available: shellstock tags, parasite destruction (O, N/O, N/A): N/O

#### Protection from Contamination

- Food separated and protected (O, N/O, N/A): N/O
- Food-contact surfaces: cleaned and sanitized (O, N/O, N/A): N/O
- Proper disposition of returned, previously served, reconditioned, and unsafe food (O, N/O, N/A): N/O

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

- Proper cooking time and temperatures (O, N/O, N/A): N/O
- Proper reheating procedures for hot holding (O, N/O, N/A): N/O
- Proper cooling time and temperatures (O, N/O, N/A): N/O
- Proper hot holding temperatures (O, N/O, N/A): N/O
- Proper cold holding temperatures (O, N/O, N/A): N/O

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

**Name of Facility:** BEST WESTERN WAPAKONETA INN

**Type of Inspection:** Food Inspection Report

**Date:** 01/25/2019

## 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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>PIC - Level Two Certified Manager No one has the required certificate.</td>
<td>o</td>
<td>y</td>
</tr>
<tr>
<td>3</td>
<td>3717-1-02.4(B)(3)</td>
<td>C</td>
<td>PIC: Demonstration of Knowledge - Explaining the responsibility of the PIC for preventing the transmission of foodborne disease by food employees Employee health forms still aren’t completed . I left another example onsite today.</td>
<td>o</td>
<td>y</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage. Tongs are sitting on a dirty napkin at the bulk bread container. Corrected by removing.</td>
<td>y</td>
<td>y</td>
</tr>
</tbody>
</table>

## Safe Food and Water

- 38: **IN** Pasteurized eggs used where required
- 39: **IN** Water and ice from approved source

## Food Temperature Control

- 40: **IN** Proper cooling methods used; adequate equipment for temperature control
- 41: **IN** Plant food properly cooked for hot holding
- 42: **IN** Approved thawing methods used

## Food Identification

- 43: **IN** Thermometers provided and accurate
- 44: **IN** Food properly labeled; original container

## Prevention of Food Contamination

- 45: **IN** Insects, rodents, and animals not present/outer openings protected
- 46: **IN** Contamination prevented during food preparation, storage & display
- 47: **IN** Personal cleanliness
- 48: **IN** Wiping cloths: properly used and stored
- 49: **IN** Washing fruits and vegetables

## Proper Use of Utensils

- 50: **IN** In-use utensils: properly stored
- 51: **IN** Utensils, equipment and linens: properly stored, dried, handled
- 52: **IN** Single-use/single-service articles: properly stored, used
- 53: **IN** Slash-resistant and cloth glove use

## Utensils, Equipment and Vending

- 54: **IN** Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- 55: **IN** Warewashing facilities: installed, maintained, used; test strips
- 56: **IN** Nonfood-contact surfaces clean

## Physical Facilities

- 57: **IN** Hot and cold water available; adequate pressure
- 58: **IN** Plumbing installed; proper backflow devices
- 59: **IN** Sewage and waste water properly disposed
- 60: **IN** Toilet facilities: properly constructed, supplied, cleaned
- 61: **IN** Garbage/refuse properly disposed; facilities maintained
- 62: **IN** Physical facilities installed, maintained, and clean
- 63: **IN** Adequate ventilation and lighting; designated areas used
- 64: **IN** Existing Equipment and Facilities

## Administrative

- 65: **IN** 901:3-4 OAC
- 66: **IN** 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 2: **NC** PIC - Level Two Certified Manager No one has the required certificate.
- Item 3: **C** PIC: Demonstration of Knowledge - Explaining the responsibility of the PIC for preventing the transmission of foodborne disease by food employees Employee health forms still aren’t completed . I left another example onsite today.
- Item 50: **NC** In-use utensils - between-use storage. Tongs are sitting on a dirty napkin at the bulk bread container. Corrected by removing.