# State of Ohio Food Inspection Report

**Name of facility:** DAIRY QUEEN  
**Check one:** [ ] FSO  [ ] RFE  
**License Number:** 446  
**Date:** 12/17/2019

**Address:**  
WAPAKONETA OH 45895

**City/State/Zip Code**

## Type of inspection (check all that apply)
- [ ] Standard  
- [ ] Critical Control Point (FSS)  
- [ ] 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)**:

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## 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**  
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**  
**N/O**  
Food in good condition, safe, and unadulterated

14. **IN**  
**OUT**  
**N/A**  
**N/O**  
Required records available: shelfstock 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**  
**N/O**  
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

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

### Compliance Status

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**  
**N/O**  
Critical Control Point Inspection

36. **IN**  
**OUT**  
**N/A**  
Process Review

37. **IN**  
**OUT**  
**N/A**  
Variance

### Risk Factors

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.
## 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 No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

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

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item No.</th>
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</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant, cloth, and latex glove use</td>
</tr>
</tbody>
</table>

### Utensils, Equipment and Vending

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td></td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
</tr>
</tbody>
</table>

### Physical Facilities

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>57</td>
<td></td>
<td></td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>58</td>
<td></td>
<td></td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>59</td>
<td></td>
<td></td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>60</td>
<td></td>
<td></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td></td>
<td>Physical facilities installed, maintained, and clean; dogs in outdoor dining areas</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td></td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
</tbody>
</table>

### Administrative

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>64</td>
<td></td>
<td></td>
<td>Existing Equipment and Facilities</td>
</tr>
<tr>
<td>65</td>
<td></td>
<td></td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>66</td>
<td></td>
<td></td>
<td>3701-21 OAC</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

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</tr>
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<tbody>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking. Cheese sauce was not dated. CORRECTED BY DATING</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food Container of salt in kitchen was not labeled. CORRECTED during inspection.</td>
</tr>
</tbody>
</table>