### Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility:** DAIRY QUEEN  
**Address:** 1292 BELLEFONTAINE ST.  
**City/Zip Code:** WAPAKONETA 45895  
**License holder:** JINGA INC.  
**License Number:** 446  
**Date:** 02/08/2019

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<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>35</td>
<td></td>
<td>/</td>
</tr>
<tr>
<td>OUT</td>
<td>5</td>
<td></td>
<td>/</td>
</tr>
</tbody>
</table>

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**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

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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**  
   - Person in charge present, demonstrates knowledge, and performs duties

2. **IN**  
   - Certified Food Protection Manager

3. **IN**  
   - Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. **IN**  
   - Proper use of restriction and exclusion

5. **IN**  
   - Procedures for responding to vomiting and diarrheal events

### Employee Health

6. **IN**  
   - Proper eating, tasting, drinking, or tobacco use

7. **IN**  
   - No discharge from eyes, nose, and mouth

### Good Hygienic Practices

8. **IN**  
   - Hands clean and properly washed

9. **IN**  
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. **IN**  
    - Adequate handwashing facilities supplied & accessible

### Approved Source

11. **IN**  
    - Food obtained from approved source

12. **IN**  
    - Food received at proper temperature

13. **IN**  
    - Food in good condition, safe, and unadulterated

14. **IN**  
    - Required records available: shellstock tags, parasite destruction

### Protection from Contamination

15. **IN**  
    - Food separated and protected

16. **IN**  
    - Food-contact surfaces: cleaned and sanitized

17. **IN**  
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. **IN**  
    - Proper cooking time and temperatures

19. **IN**  
    - Proper reheating procedures for hot holding

20. **IN**  
    - Proper cooling time and temperatures

21. **IN**  
    - Proper hot holding temperatures

22. **IN**  
    - Proper cold holding temperatures

### Compliance Status

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

23. **IN**  
    - Proper date marking and disposition

24. **IN**  
    - Time as a public health control: procedures & records

### Consumer Advisory

25. **IN**  
    - Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations

26. **IN**  
    - Pasteurized foods used; prohibited foods not offered

### Conformance with Approved Procedures

27. **IN**  
    - Food additives: approved and properly used

28. **IN**  
    - Toxic substances properly identified, stored, used

### 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** 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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38  o IN o OUT y N/A o N/O</td>
<td>54  y IN o OUT</td>
</tr>
<tr>
<td>39  y IN o OUT</td>
<td>55  y IN o OUT o N/A</td>
</tr>
<tr>
<td>Pasteurized eggs used where required</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>40  y IN o OUT o N/A o N/O</td>
<td>56  y IN o OUT</td>
</tr>
<tr>
<td>41  y IN o OUT o N/A o N/O</td>
<td>57  y IN o OUT o N/A</td>
</tr>
<tr>
<td>42  y IN o OUT o N/A o N/O</td>
<td>58  y IN o OUT o N/A</td>
</tr>
<tr>
<td>43  y IN o OUT o N/A</td>
<td>59  y IN o OUT o N/A</td>
</tr>
<tr>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>44  y IN o OUT</td>
<td>59  y IN o OUT o N/A</td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>Sewage and waste water properly disposed</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>45  y IN o OUT</td>
<td>62  y IN o OUT</td>
</tr>
<tr>
<td>46  y IN o OUT</td>
<td>63  y IN o OUT</td>
</tr>
<tr>
<td>47  y IN o OUT</td>
<td>64  y IN o OUT o N/A</td>
</tr>
<tr>
<td>48  y IN o OUT o N/A o N/O</td>
<td>65  o IN o OUT y N/A</td>
</tr>
<tr>
<td>49  y IN o OUT o N/A o N/O</td>
<td>66  y IN o OUT o N/A</td>
</tr>
<tr>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>Administrative</td>
</tr>
<tr>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td></td>
</tr>
<tr>
<td>Personal cleanliness</td>
<td></td>
</tr>
<tr>
<td>Wiping cloths; properly used and stored</td>
<td></td>
</tr>
<tr>
<td>Washing fruits and vegetables</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Proper Use of Utensils</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>50  y IN o OUT o N/A o N/O</td>
<td>65  o IN o OUT y N/A</td>
</tr>
<tr>
<td>51  o IN y OUT o N/A</td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>52  y IN o OUT o N/A</td>
<td>66  y IN o OUT o N/A</td>
</tr>
<tr>
<td>53  o IN o OUT y N/A o N/O</td>
<td>3701-21 OAC</td>
</tr>
<tr>
<td>In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>Utensils, equipment and linens; properly stored, dried, handled</td>
<td></td>
</tr>
<tr>
<td>Single-use/single-service articles; properly stored, used</td>
<td></td>
</tr>
<tr>
<td>Slash-resistant and cloth glove use</td>
<td></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>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>22</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. Sliced tomatoes were over-loaded in the prep cooler and were at 44 F. These were removed to correct.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted. Cup lids are stored with the food surface up. These were removed to correct.</td>
</tr>
</tbody>
</table>

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**Person in Charge**  
**Sanitarian**  
**Licensor:**  
Auglaize County Health Department

**Date:** 02/08/2019

**Priorities:**  
**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)