## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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### General Information

- **Name of facility:** HAPPY DAZ
- **Check one:** FSO o RFE
- **License Number:** 470
- **Date:** 02/19/2019
- **Address:** 1 LINCOLN AVE.
- **City/Zip Code:** WAPAKONETA 45895
- **License holder:** GOOD FOOD INC./JOHN M. HEAPHY
- **Inspection Time:** 5
- **Travel Time:** 0
- **Category/Descriptive:** COMMERCIAL CLASS 4 <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

### Compliance Status

#### Supervision

1. **IN** o OUT o N/A  
   Person in charge present, demonstrates knowledge, and performs duties

2. **IN** o OUT o N/A  
   Certified Food Protection Manager

#### Employee Health

3. **IN** o OUT o N/A  
   Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. **IN** o OUT o N/A  
   Proper use of restriction and exclusion

5. **IN** o OUT o N/A  
   Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

6. **IN** o OUT o N/O  
   Proper eating, tasting, drinking, or tobacco use

7. **IN** o OUT o N/O  
   No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands

8. **IN** o OUT o N/O  
   Hands clean and properly washed

9. **IN** o OUT o N/A o N/O  
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. **IN** o OUT o N/A  
    Adequate handwashing facilities supplied & accessible

#### Approved Source

11. **IN** o OUT  
    Food obtained from approved source

12. **IN** o OUT o N/A o N/O  
    Food received at proper temperature

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

14. **IN** o OUT o N/O  
    Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. **IN** o OUT o N/A o N/O  
    Food separated and protected

16. **IN** o OUT o N/A o N/O  
    Food-contact surfaces: cleaned and sanitized

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

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

18. **IN** o OUT o N/A o N/O  
    Proper cooking time and temperatures

19. **IN** o OUT o N/A o N/O  
    Proper reheating procedures for hot holding

20. **IN** o OUT o N/A o N/O  
    Proper cooling time and temperatures

21. **IN** o OUT o N/A o N/O  
    Proper hot holding temperatures

22. **IN** o OUT o N/A  
    Proper cold holding temperatures

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

23. **IN** o OUT o N/A o N/O  
    Proper date marking and disposition

24. **IN** o OUT o N/A o N/O  
    Time as a public health control: procedures & records

#### Consumer Advisory

25. **IN** o OUT o N/A  
    Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

26. **IN** o OUT o N/A  
    Pasteurized foods used; prohibited foods not offered

#### Chemical

27. **IN** o OUT o N/A  
    Food additives: approved and properly used

28. **IN** o OUT o N/A  
    Harmful substances properly identified, stored, used

#### Conformance with Approved Procedures

29. **IN** o OUT o N/A o N/O  
    Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. **IN** o OUT o N/A o N/O  
    Special Requirements: Fresh Juice Production

31. **IN** o OUT o N/A o N/O  
    Special Requirements: Heat Treatment Dispensing Freezers

32. **IN** o OUT o N/A o N/O  
    Special Requirements: Custom Processing

33. **IN** o OUT o N/A o N/O  
    Special Requirements: Bulk Water Machine Criteria

34. **IN** o OUT o N/A o N/O  
    Special Requirements: Acidified White Rice Preparation Criteria

35. **IN** o OUT o N/A o N/O  
    Critical Control Point Inspection

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

37. **IN** o OUT o 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** 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)
## 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>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>16</td>
<td>3717-1-04.5(A)(1)</td>
<td>C</td>
<td>Cleaningliness of equipment food-contact surfaces and utensils. The blade of the slicer had dried tomato on it. Corrected by thoroughly cleaning.</td>
<td>ño</td>
<td>o</td>
</tr>
<tr>
<td>22</td>
<td>3717-1-03.3(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. The following foods were above the safe temperature of 41F in the prep coolers: canadian bacon (53F), cooked eggs (41-52F), cheese 44F. Corrected by moving to cooler or to trash.</td>
<td>ño</td>
<td>o</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-04.2(3)</td>
<td>NC</td>
<td>In-use utensils - between-use storage. Collander handle was submerged in the bucket of pickles. Corrected by moving.</td>
<td>ño</td>
<td>o</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(3)</td>
<td>NC</td>
<td>Kitchenware and tableware - furnishing single-service articles. Small unwrapped straws are furnished for self-service that are unwrapped. They are in a container that allows the lip contact surface to be contaminated by other customers.</td>
<td>ño</td>
<td>o</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.1(C)(3)</td>
<td>NC</td>
<td>Food-contact surfaces - cleanability an ice bucket had a crack and hole in the bottom. Corrected by removing from use.</td>
<td>ño</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(K)(K)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Homestyle roaster is in the kitchen.</td>
<td>ño</td>
<td>o</td>
</tr>
</tbody>
</table>
### Observations and Corrective Actions (continued)

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<td></td>
<td></td>
<td></td>
<td>2 milk crates are being used as shelving.</td>
<td></td>
<td></td>
</tr>
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</table>

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**Person in Charge**

**Date**: 02/19/2019

**Sanitarian**

AARON LONGSWORTH

RS/SIT# 3034

**Licensor**

Auglaize County Health Department

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**Priority Level**: C = CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (7/18)

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