### Standard Inspection Report

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

**State of Ohio**

**Name of facility**  
HAPPY DAZ  

**Address:**  
1 LINCOLN AVE.  
WAPAKONETA, OH 45895

**License holder**  
GOOD FOOD INC./JOHN M. HEAPHY  

**License number**  
470  

**Date**  
09/26/2018  

**Category/Descriptive**  
COMMERCIAL CLASS 4 <25,000 SQ. FT.

**Type of visit (check)**  
- [ ] Standard  
- [X] Follow Up  
- [ ] Foodborne  
- [ ] 30 Day  
- [ ] Follow-up date (if required)  
- [ ] Sample date/result(if required)

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### Violations/Comment(s)

*CRI TICAL VIOLATION*

3717-1-03.2 Food: protection from contamination after receiving.  
(C)Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.  

Food shall be protected from cross contamination by:  

1. Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display by:  
   a. Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish,  
   b. Cooked ready-to-eat food.  
   c. Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.  

2. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:  
   a. Using separate equipment for each type; or  
   b. Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and  
   c. Preparing each type of food at different times or in separate areas.  

3. Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;  

4. Cleaning hermetically sealed containers of food of visible soil before opening;  

5. Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;  

6. Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;  

7. Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and  

8. Storing the food in packages, covered containers, or wrappings. This provision does not apply to:  
   a. Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before
consumption;
(b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
(c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
(d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code; or
(e) Shellstock.

Containers of relish were observed uncovered in the bottom of the prep table cooler. Keeping foods covered prevent potential cross contamination. THE CONTAINERS WERE COVERED TO CORRECT.

3717-1-03.2 Food: protection from contamination after receiving.
(D) Food storage containers - identified with common name of food.
Working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

Plastic squeeze bottles were observed under the prep table cooler without identification of contents. Please keep working containers of food identified to prevent misuse of products.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(F) Time/temperature controlled for safety food - hot and cold holding.
(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:
   (a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H)(1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or
   (b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.
(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.
(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F)(1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

The under counter reach in cooler was holding products at 45F to 49F. The counter top reach in cooler behind the register was holding products at 48F. Cold held foods must be kept at or below 41F to prevent rapid pathogen growth. THE FOODS WERE MOVED INTO THE WALK IN COOLER TO CORRECT.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(G) Ready-to-eat, time/temperature controlled for safety food - date marking.
(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.
(2) Except as specified in paragraphs (G)(5) to (G)(7) of this rule, refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises,
sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:
(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and
(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.
(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.
(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:
(a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;
(b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;
(c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or
(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.
(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.
(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock
(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:
(a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;
(b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;
(c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 131, such as blue, edam, gorgonzola, gouda, and monterey jack;
(d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
(e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;
(f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa ; and
(g) Shelf stable salt-cured products such as prosciutto and Parma (ham)
A tub of pre-portioned BBQ pork was observed in the under counter reach in cooler with a date of 8-1 on it. No date was observed on a container of chili and coney sauce in the under counter reach in cooler. No dates were observed on the containers of smoked sausage and pre-cooked sausage patties in the small prep table cooler. Ready to eat foods which are temperature controlled for safety must be date marked to accurately track their seven day use by period. PERSON IN CHARGE STATED THAT THE WRONG MONTH WAS PLACED ON THE BBQ PORK AND KNEW THE DATES OF PREPARATION FOR THE CHILI AND CONEY SAUCE SO DATES WERE PLACED ON THEM TO CORRECT. OTHER PRODUCTS WERE REMOVED TO TRASH TO CORRECT.
*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(H)Ready-to-eat, time/temperature controlled for safety food - disposition.
(1)A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:
(a) Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the product is frozen;
(b) Is in a container or package that does not bear a date or day; or
(c) Is appropriately marked with a date or day that exceeds the temperature and time combination as specified in paragraph (G)(1) of this rule.
(2)Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.
(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code.

House made BBQ sauce was observed with a preparation date of 9-28 on it and house made Asian BBQ sauce with a preparation date of 9-12 on it was seen in the walk in cooler. House made sauces are a temperature controlled for safety food that must be removed from service when they exceed their seven day use by period. THE PRODUCTS WERE REMOVED FROM SERVICE TO CORRECT.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

A Nesco roaster rated for "Household Use Only" was being used in the licensed kitchen. Only commercial products may be used in the licensed kitchen.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.

(P) Maintaining refuse areas and enclosures.
A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of unnecessary items, as specified under paragraph (N) of rule 3717-1-06.4 of the Administrative Code.

Scattered debris was observed in the dumpster enclosure. Spilled grease was running down the concrete from the grease dumpster. Please clean the grease deposits and scattered debris from these areas.

3717-1-06.4 Physical facilities: maintenance and operation.

(B) Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean.

(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The vent grates above the clean dish rack were accumulating debris and needs cleaned at this time.

3717-1-06.4 Physical facilities: maintenance and operation.

(F) Drying mops.
After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

3 mops were observed laying down in the bottom of the mop sink at the time of inspection. Please keep mops stored so they can air dry between use to prevent bacterial growth in the mop heads.