## Food Inspection Report

**Name of facility:** MOE'S DUG OUT #4  
**Address:** 106 WOOD ST.  
**City/Zip Code:** WAPAKONETA  
**License holder:** JEANETTE NANCHOFF  
**Type of inspection:** Time/Temperature Controlled for Safety Food (TCS food)  
**Follow-up date (if required):** / /  
**Water sample date/result (if required):** / /

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Date</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>15</td>
<td>12/12/2018</td>
<td>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

### Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Supervision</strong></td>
<td><strong>Consumer Advisory</strong></td>
</tr>
<tr>
<td>1 IN OUT N/A</td>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>2 IN OUT N/A</td>
<td>Time as a public health control: procedures &amp; records</td>
</tr>
<tr>
<td>3 IN OUT N/A</td>
<td>Consumer advisory provided for raw or undercooked foods</td>
</tr>
<tr>
<td>4 IN OUT N/A</td>
<td>Pasteurized foods used; prohibited foods not offered</td>
</tr>
<tr>
<td>5 IN OUT N/A</td>
<td>Food additives: approved and properly used</td>
</tr>
<tr>
<td>6 IN OUT N/O</td>
<td>Toxic substances properly identified, stored, used</td>
</tr>
<tr>
<td>7 IN OUT N/A</td>
<td>Conformance with Approved Procedures</td>
</tr>
<tr>
<td>8 IN OUT N/O</td>
<td>Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td>
</tr>
<tr>
<td>9 IN OUT N/O</td>
<td>Special Requirements: Fresh Juice Production</td>
</tr>
<tr>
<td>10 IN OUT N/A</td>
<td>Special Requirements: Heat Treatment Dispensing Freezers</td>
</tr>
<tr>
<td>11 IN OUT N/O</td>
<td>Special Requirements: Custom Processing</td>
</tr>
<tr>
<td>12 IN OUT N/O</td>
<td>Special Requirements: Bulk Water Machine Criteria</td>
</tr>
<tr>
<td>13 IN OUT N/O</td>
<td>Special Requirements: Acidified White Rice Preparation Criteria</td>
</tr>
<tr>
<td>14 IN OUT N/O</td>
<td>Critical Control Point Inspection</td>
</tr>
<tr>
<td>15 IN OUT N/O</td>
<td>Process Review</td>
</tr>
<tr>
<td>16 IN OUT N/O</td>
<td>Variance</td>
</tr>
</tbody>
</table>

### Risk Factors

- **Foodborne Complaint Consultation**
- **Standard**
- **Critical Control Point (FSO)**
- **Process Review (RFE)**
- **Variance Review**
- **Follow Up**
- **Foodborne**
- **30 Day**
- **Complaint**
- **Pre-licensing**
- **Consultation**

For additional information, see the State of Ohio Code.

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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

**MOE'S DUG OUT #4**

**Date**: 12/12/2018

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
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</table>
| 2        | 3717-1-02.4(A)(2) | NC | PIC - Level Two Certified Manager  
The facility currently does not have an Ohio Department of Health certificate of completion for level II training in food protection. Person in charge stated that a new hire is scheduled to start next week who has the training completed. |
| 10       | 3717-1-06.2(B)  | NC | Handwashing cleanser - availability.  
No soap was available at the kitchen handsink. |
| 15       | 3717-1-03.2(C)  | C | Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation  
Raw hamburger was stored on top of ready to eat cheese and vegetables in the bottom of the prep cooler. |
| 23       | 3717-1-03.4(G)  | C | Ready-to-eat, time/temperature controlled for safety food - date marking.  
Sauted mushrooms were observed in the bottom of the prep cooler without date of preparation on it. |
| 28       | 3717-1-07.1(A)  | C | Poisonous or toxic materials: Storage: separation.  
A can of paint was observed stored on top of the ice machine near the ice scoop. |
| 44       | 3717-1-03.2(D)  | NC | Food storage containers - identified with common name of food. |

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:

- \(\text{COS} = \text{corrected on-site during inspection} \)
- \(\text{R} = \text{repeat violation} \)

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### Person in Charge

**Sanitarian**  
CHRIS MILLER  
RS/SIT# 3139  

**Date**: 12/12/2018  

**Licensor**:  
Auglaize County Health Department  

### Authority

Chapters 3717 and 3715 Ohio Revised Code

### Observations

- A can of paint was observed stored on top of the ice machine near the ice scoop.
- A multi purpose spray bottle with green liquid was observed near the dishwasher without identification of contents.
- Sauteed mushrooms were observed in the bottom of the prep cooler without date of preparation on it.
- No towels were available at the kitchen handsink.
- No soap was available at the kitchen handsink.

As per HEA 5302B The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
## Observations and Corrective Actions (continued)

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<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>52</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>A multi purpose spray bottle with brownish liquid was observed near the grill without identification of contents.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(G)(1)</td>
<td>NC</td>
<td>Boxes of paper towels were being stored on the floor of the kitchen in front of the ice machine.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(G)(3)</td>
<td>NC</td>
<td>Paper bowls and plates were observed upright and uncovered in the serving window.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Unwrapped plastic stir straws were available at the bar for customer self service.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>The interior of the microwave oven is dirty and needs cleaned.</td>
<td>☐</td>
<td>☐</td>
</tr>
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## Person in Charge

Name: MOE'S DUG OUT #4

**Date:** 12/12/2018

**Sanitarian:**

CHRIS MILLER

RS/SIT# 3139

**Licensor:**

Auglaize County Health Department

**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)