State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>WAFFLE HOUSE 991</td>
<td>[ ] FSO  [ ] RFE</td>
<td>133</td>
<td>01/25/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
</tr>
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<tbody>
<tr>
<td>503 APOLLO DR.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>J. THOMAS &amp; COMPANY</td>
<td>WAFAKONETA</td>
</tr>
</tbody>
</table>

<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>65</td>
<td>10</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

**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

**Category/Descriptive:** COMMERCIAL CLASS 3 <25,000 SQ. FT.

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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 employee; 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 [ ] N/O
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - Adequate handwashing facilities supplied & accessible

**Approved Source**

11. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - Food obtained from approved source

12. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - Food received at proper temperature

13. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - Food in good condition, safe, and unadulterated

14. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - Required records available: shellstock 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/A [ ] 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

**Compliance Status**

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

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 [ ] N/O
    - Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - Pasteurized foods used; prohibited foods not offered

**Chemical**

27. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - Food additives: approved and properly used

28. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - 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 [ ] N/O
    - Process Review

37. [ ] IN [ ] OUT [ ] N/A [ ] N/O
    - 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**

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**

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:

<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>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Raw eggs are stored over tomatoes in the reach in cooler. Corrected by moving eggs.</td>
<td>o</td>
<td>y</td>
</tr>
<tr>
<td>21</td>
<td>3717-1-03.4(F)(1)(a)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - hot holding. Gravy was holding at 117°F. Product was removed and new was prepared.</td>
<td>o</td>
<td>y</td>
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<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. Packages of bread was on the floor of the walk-in freezer. Corrected by picking it up.</td>
<td>y</td>
<td>o</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. Stacks of bowls plates and lids were stored with the food surface up. These were all inverted to correct.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. The spare waffle irons are covered in food debris.</td>
<td>o</td>
<td>o</td>
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<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Dumpster lids were open. These were closed to correct.</td>
<td>o</td>
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<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Floor in storage room is dirty. This was corrected during inspection.</td>
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**Observations and Corrective Actions**

Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection  R = repeat violation

**Type of Inspection**

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**Person in Charge**

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<td>WAFFLE HOUSE 991</td>
<td>AARON LONGSWORTH</td>
<td>01/25/2019</td>
<td>Auglaize County Health Department</td>
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