## Food Inspection Report

### State of Ohio

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>WAPAK ATHLETIC CLUB</th>
</tr>
</thead>
<tbody>
<tr>
<td>License holder</td>
<td>REBECCA MANGER</td>
</tr>
<tr>
<td>Address</td>
<td>610 N. DIXIE HWY.</td>
</tr>
<tr>
<td>City/State/Zip Code</td>
<td>WAPAKONETA OH 45895</td>
</tr>
<tr>
<td>Inspection Time</td>
<td>120</td>
</tr>
<tr>
<td>Travel Time</td>
<td>20</td>
</tr>
<tr>
<td>License Number</td>
<td>601</td>
</tr>
<tr>
<td>Date</td>
<td>01/07/2020</td>
</tr>
</tbody>
</table>

### Type of inspection (check all that apply)
- [ ] Standard
- [ ] Critical Control Point (FSC)
- [ ] Process Review (RFE)
- [ ] Pre-licensing
- [ ] Complaint
- [ ] Follow Up
- [ ] Consultation

### Compliance Status

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Follow-up date (if required)</td>
<td>/ /</td>
</tr>
<tr>
<td>Water sample date/result (if required)</td>
<td>/ /</td>
</tr>
</tbody>
</table>

### 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

#### 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 employees; 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/O  
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

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

#### Approved Source

11. [ ] IN [ ] OUT  
    Food obtained from approved source

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

13. [ ] IN [ ] OUT  
    Food in good condition, safe, and unadulterated

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

#### Protection from Contamination

15. [ ] IN [ ] OUT [ ] N/O  
    Food separated and protected

16. [ ] IN [ ] OUT [ ] N/O  
    Food-contact surfaces: cleaned and sanitized

17. [ ] IN [ ] OUT  
    Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. [ ] IN [ ] OUT [ ] N/O  
    Proper cooking time and temperatures

19. [ ] IN [ ] OUT [ ] N/O  
    Proper reheating procedures for hot holding

20. [ ] IN [ ] OUT [ ] N/O  
    Proper cooling time and temperatures

21. [ ] IN [ ] OUT [ ] N/O  
    Proper hot holding temperatures

22. [ ] IN [ ] OUT [ ] N/A  
    Proper cold holding temperatures

### Compliance Status

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
</table>
| 23                   | IN [ ] OUT [ ] N/A  
   Proper date marking and disposition |
| 24                   | IN [ ] OUT [ ] N/O  
   Time as a public health control: procedures & records |

#### Consumer Advisory

25. [ ] IN [ ] OUT [ ] N/A  
   Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

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

#### Chemical

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

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

#### Conformance with Approved Procedures

29. [ ] IN [ ] OUT [ ] N/A  
   Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. [ ] IN [ ] OUT [ ] N/O  
   Special Requirements: Fresh Juice Production

31. [ ] IN [ ] OUT [ ] N/O  
   Special Requirements: Heat Treatment Dispensing Freezers

32. [ ] IN [ ] OUT [ ] N/O  
   Special Requirements: Custom Processing

33. [ ] IN [ ] OUT [ ] N/O  
   Special Requirements: Bulk Water Machine Criteria

34. [ ] IN [ ] OUT [ ] N/O  
   Special Requirements: Acidified White Rice Preparation Criteria

35. [ ] IN [ ] OUT [ ] N/A  
   Critical Control Point Inspection

36. [ ] IN [ ] OUT [ ] N/A  
   Process Review

37. [ ] IN [ ] OUT [ ] N/A  
   Variance

### Risk Factors

- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public health interventions

- Control measures to prevent foodborne illness or injury.

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As per HEA 5302A  The Baldwin Group, Inc. (10/19)
As per AGR 1268  The Baldwin Group, Inc. (10/19)
# Food Inspection Report

## Authority:
Chapters 3717 and 3715 Ohio Revised Code

## 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: 

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 IN OUT N/A</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<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>40 IN OUT N/A N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Food Identification</th>
</tr>
</thead>
<tbody>
<tr>
<td>44 IN OUT</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<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>45 IN OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<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>50 IN OUT N/A N/O</td>
<td>In-use utensils: properly stored</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Observations and Corrective Actions

<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>10</td>
<td>3717-1-06.2(E)</td>
<td>NC</td>
<td>Handwashing signage. Both the kitchen and the staff restroom are missing the handwash signage.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.2(I)</td>
<td>NC</td>
<td>Sanitizing solutions - testing devices. Test strip for your ammonium chloride test strips were not onsite.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.1(F)</td>
<td>NC</td>
<td>Wall and ceiling - coverings and coatings. Ceilings were listed as vinyl faced gypsum tile. The ceilings appear to be a vinyl faced insulation. If this causes any issue in the future, rapid repair or replacement will be required.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.2(1)(G)</td>
<td>NC</td>
<td>Lighting - intensity (50 FC) Lighting in the vegetable prep area is 17-20 foot candles. Additional lights were ordered while onsite to install.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>