## State of Ohio
### Food Inspection Report

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

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<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>WAYNESFIELD CARRY OUT</td>
<td>✅ FSO  ✗ RFE</td>
<td>577</td>
<td>01/11/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
<th>Travel Time</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>324 E. WAPAKONETA ST.</td>
<td>WAYNESFEILD</td>
<td>25</td>
<td>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</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

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>OUT</th>
<th>N/O</th>
<th>RFE</th>
<th>OUT</th>
<th>IN</th>
<th>OUT</th>
<th>IN</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/O</td>
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<td>IN</td>
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<tr>
<td>RFE</td>
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<td>OUT</td>
<td>IN</td>
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</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

#### 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/O  
    - Adequate handwashing facilities supplied & accessible

**Approved Source**

11. ✗ IN  ○ OUT  
    - Food obtained from approved source

12. ✗ IN  ○ OUT  ○ N/A  ○ N/O  
    - Food received at proper temperature

13. ✗ IN  ○ OUT  
    - 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  
    - 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

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

25. ○ IN  ○ OUT  ○ N/A  
    - Consumer advisory provided for raw or undercooked foods

26. ○ IN  ○ OUT  ○ N/A  
    - Pasteurized foods used; prohibited foods not offered

27. ○ IN  ○ OUT  ○ N/A  
    - Food additives: approved and properly used

28. ○ IN  ○ OUT  ○ N/A  
    - Toxic substances properly identified, stored, used

29. ○ IN  ○ OUT  ○ N/A  
    - 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  
    - 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. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
## 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: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized eggs used where required</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Proper cooling methods used; adequate equipment for temperature control</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td></td>
</tr>
</tbody>
</table>

### Food Identification

| Food properly labeled; original container                                        |                              |

### Prevention of Food Contamination

| Insects, rodents, and animals not present/outer openings protected               |                              |
| Contamination prevented during food preparation, storage & display              |                              |
| Personal cleanliness                                                            |                              |
| Wiping cloths: properly used and stored                                         |                              |
| Washing fruits and vegetables                                                   |                              |

### Proper Use of Utensils

| In-use utensils: properly stored                                                |                              |
| Utensils, equipment and linens: properly stored, dried, handled                 |                              |
| Single-use/single-service articles: properly stored, used                        |                              |
| Slash-resistant and cloth glove use                                             |                              |

## 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>46</td>
<td>3717-1-03.2(U)</td>
<td>C</td>
<td>Food display - preventing contamination by consumers. We discussed the entire process for sausage gravy.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(G)(J)</td>
<td>NC</td>
<td>Kitchenware and tableware - handling of single-service and single use articles. Coffee stir sticks (straws) are out for customer self service. This manner of storage allows contamination of the lip surface.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment. The lid, on the kitchen freezer, is damaged.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The wall over the pizza conveyor is yellow with grease.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>64</td>
<td>3717-1-20(B)</td>
<td>NC</td>
<td>Specifications for replacing equipment and facilities in existing facilities During the inspection, the owner indicated that the facility will be doing a renovation very soon. With that in mind, you have 3 months to come up with and submit plans to this office. If you do not move forward with this remodel, we will do a complete change of ownership inspection and compile a list of items that need to be completed. The following items need to be addressed in the remodel: finishes of small room east of kitchen, finishes of small room west of kitchen, finishes of large storage room. removal of wood from walk-in cooler, removal of wooden shelves in storage room, walk-in coolers need dunnage racks.</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

### Administrative

| 62       | 3717-1-06.4(J)(J) | OAC |                              | 3701-21 OAC |
| 64       | 3717-1-20(B) | OAC |                              | 901:3-4 OAC |

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**Person in Charge**

**Sanitarian**
AARON LONGSWORTH
RS/SIT# 3034

**Licensor:**
Auglaize County Health Department

**Date**
01/11/2019

**Type of Inspection**
sta pr

**Date**
01/11/2019

**Name of Facility**
WAYNESFIELD CARRY OUT

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