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

Name of facility: WAYNESFIELD CARRY OUT
Check one: O FSO  ý RFE
License Number: 577
Date: 04/24/2019

Address: 324 E. WAPAKONETA ST.
License holder: SVS PETROLEUM LLC
City/Zip Code: WAYNESFIELD 45896

Inspection Time
N/O
9
8
7
6
5
4
3
2
1

Travel Time
120

Type of inspection (check all that apply)
ý Standard  o Critical Control Point (FSO)  ý Process Review (RFE)  o Variance Review  o Follow Up
o Foodborne  30 Day  o Complaint  o Pre-licensing  o Consultation

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

Follow-up date (if required)

Water sample date/result (if required)

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 o IN ý OUT o N/A
Person in charge present, demonstrates knowledge, and performs duties
2 ý IN o OUT o N/A
Certified Food Protection Manager

Employee Health
3 ý IN o OUT o N/A
Management, food employees and conditional employee; knowledge, responsibilities and reporting
4 ý IN o OUT o N/A
Proper use of restriction and exclusion
5 ý IN o OUT o N/A
Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices
6 ý IN o OUT o N/O
Proper eating, tasting, drinking, or tobacco use
7 ý IN o OUT o N/O
No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8 ý IN o OUT o N/O
Hands clean and properly washed
9 o N/A o N/O
No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10 ý IN o OUT o N/A
Adequate handwashing facilities supplied & accessible

Approved Source
11 ý IN o OUT
Food obtained from approved source
12 o IN o OUT o N/A o N/O
Food received at proper temperature
13 ý IN o OUT
Food in good condition, safe, and unadulterated
14 o N/A o N/O
Required records available: shellstock tags, parasite destruction

Protection from Contamination
15 ý IN o OUT o N/A o N/O
Food separated and protected
16 ý IN o OUT o N/A o N/O
Food-contact surfaces: cleaned and sanitized
17 ý IN o OUT
Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Controlled for Safety Food (TCS food)
18 o IN o OUT o N/A o N/O
Proper cooking time and temperatures
19 o IN o OUT o N/A o N/O
Proper reheating procedures for hot holding
20 o IN o OUT o N/A o N/O
Proper cooling time and temperatures
21 o IN o OUT o N/A o N/O
Proper hot holding temperatures
22 o IN o OUT o N/A
Proper cold holding temperatures

Compliance Status

Time/Temperature Controlled for Safety Food (TCS food)
23 o IN ý OUT o N/A o N/O
Proper date marking and disposition
24 o IN o OUT o N/A o N/O
Time as a public health control: procedures & records

Consumer Advisory
25 o IN o OUT o N/A
Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations
26 o IN o OUT o N/A
Pasteurized foods used; prohibited foods not offered

Chemical
27 o IN o OUT o N/A
Food additives: approved and properly used
28 o IN o OUT o N/A
Toxic substances properly identified, stored, used

Conformance with Approved Procedures
29 o IN o OUT o N/A o N/O
Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30 o IN o OUT o N/A o N/O
Special Requirements: Fresh Juice Production
31 o IN o OUT o N/A o N/O
Special Requirements: Heat Treatment Dispensing Freezers
32 o IN o OUT o N/A o N/O
Special Requirements: Custom Processing
33 o IN o OUT o N/A o N/O
Special Requirements: Bulk Water Machine Criteria
34 o IN o OUT o N/A o N/O
Special Requirements: Acidified White Rice Preparation Criteria
35 o IN o OUT o N/A o N/O
Critical Control Point Inspection
36 o IN o OUT o N/A o N/O
Process Review
37 o IN o OUT o N/A o N/O
Variance

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

Public health interventions are control measures to prevent foodborne illness or injury.

As per HEA 5302A  The Baldwin Group, Inc. (7/18)
As per AGR 1268  The Baldwin Group, Inc. (7/18)
# Food Inspection Report

## 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  

### Safe Food and Water

<table>
<thead>
<tr>
<th>Code</th>
<th>Comment/ Obs</th>
<th>Item No.</th>
<th>Priority Level</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>o IN o OUT y N/A o N/O</td>
<td>38</td>
<td>o IN o OUT</td>
<td>Pasteurized eggs used where required</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td>y IN o OUT</td>
<td>39</td>
<td>y IN o OUT</td>
<td>Water and ice from approved source</td>
<td></td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Code</th>
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</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>o IN o OUT o N/A y N/O</td>
<td>40</td>
<td>y IN o OUT</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td></td>
</tr>
<tr>
<td>41</td>
<td>o IN o OUT o N/A y N/O</td>
<td>41</td>
<td>y IN o OUT</td>
<td>Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>o IN o OUT o N/A y N/O</td>
<td>42</td>
<td>y IN o OUT</td>
<td>Thermometers provided and accurate</td>
<td></td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Code</th>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>43</td>
<td>o IN y OUT</td>
<td>43</td>
<td>y IN o OUT</td>
<td>Food properly labeled; original container</td>
<td></td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Code</th>
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<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>y IN o OUT</td>
<td>45</td>
<td>y IN o OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>o IN y OUT</td>
<td>46</td>
<td>o IN y OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td></td>
</tr>
<tr>
<td>47</td>
<td>y IN o OUT</td>
<td>47</td>
<td>y IN o OUT</td>
<td>Personal cleanliness</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td>o IN o OUT o N/A y N/O</td>
<td>48</td>
<td>o IN o OUT</td>
<td>Wiping cloths: properly used and stored</td>
<td></td>
</tr>
<tr>
<td>49</td>
<td>o IN o OUT o N/A o N/O</td>
<td>49</td>
<td>o IN o OUT</td>
<td>Washing fruits and vegetables</td>
<td></td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Code</th>
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<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>y IN o OUT o N/A o N/O</td>
<td>50</td>
<td>y IN o OUT</td>
<td>In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>y IN o OUT o N/A</td>
<td>51</td>
<td>y IN o OUT</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>y IN o OUT o N/A</td>
<td>52</td>
<td>y IN o OUT</td>
<td>Single-use/single-service articles: properly stored, used</td>
<td></td>
</tr>
<tr>
<td>53</td>
<td>o IN o OUT y N/A o N/O</td>
<td>53</td>
<td>o IN o OUT</td>
<td>Slash-resistant and cloth glove use</td>
<td></td>
</tr>
</tbody>
</table>

### 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>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>3717-1-02.4(B)(3)</td>
<td>C</td>
<td>Demonstration of Knowledge: Staff was not knowledgeable in safe food temperatures.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| 21       | 3717-1-03.4(F)(1)(a) | C | Time/temperature controlled for safety food - hot holding.  
Hunt Bros. holding shelf: pizzas (123°F), hamburger (125°F), these items were reheated to correct. Nacho machine: chili (70°F) This was removed to trash to correct. |  | |
| 22       | 3717-1-03.4(F)(1)(b) | C | Time/temperature controlled for safety food - cold holding.  
The following foods were found above the safe-holding temperatures:  
East room sliding door cooler (49°F): tomatoes, sh. cheese, mac and cheese, ham chunks. These items were removed to trash to correct.  
Cooler by front door (45°F): snack stix, dairy items. The cooler was turned down and products were moved out of the air flow to correct. |  | |
| 23       | 3717-1-03.4(G) | C | Ready-to-eat, time/temperature controlled for safety food - date marking.  
The following foods were not dated during inspection: cooked sausage, deli ham, deli turkey, deli roast |  | |

### Person in Charge

Date: 04/24/2019  
Sanitarian: AARON LONGSWORTH  
RS/SIT#: 3034  
Licensor: Auglaize County Health Department  

### Administrative

<table>
<thead>
<tr>
<th>Code</th>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>65</td>
<td>y IN o OUT o N/A</td>
<td>65</td>
<td>y IN o OUT</td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>66</td>
<td>y IN o OUT o N/A</td>
<td>66</td>
<td>y IN o OUT</td>
<td>Adequate ventilation and lighting; designated areas used</td>
<td>3701-21 OAC</td>
</tr>
</tbody>
</table>

### Appendix

- **Date-marking** helps limit potential pathogen growth over time. Be sure these foods get dated and then removed after 7 day use period.  
- Though the owners do have the level 2 food managers training, the staff onsite do not have adequate food safety knowledge. I **RECOMMEND** that all food employees take the food handler training. This is not a requirement at this time, but would be beneficial.
## Continuation Report

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

### Observations and Corrective Actions (continued)

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

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<tr>
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<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition. Sausage gravy was in the cooler with a date of 2-14. This was removed to trash to correct.</td>
<td>ý o</td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.2(G)(l)</td>
<td>NC</td>
<td>Food temperature measuring devices - availability. A thermometer was not available for the coolers or for food temps at time of inspection.</td>
<td>o o</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(O)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food. Salad dressings and sauces are not marked with common name in the coolers. These were labeled to correct.</td>
<td>ý o</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.5(C)</td>
<td>NC</td>
<td>Food labels. The following foods were packaged and out for customer self service without any labeling: sub sandwiches, hamburgers, garlic bread with cheese.</td>
<td>o o</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.5(C)(2)(e)</td>
<td>C</td>
<td>Food labels - Allergens. The foods in the above violation did not have allergens on the label either.</td>
<td>o o</td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. Be sure shelves are 6&quot; off the ground to allow for sweeping and mopping in the back room.</td>
<td>o o</td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(R)</td>
<td>NC</td>
<td>Food storage - prohibited areas.</td>
<td>o o</td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(U)</td>
<td>C</td>
<td>Food display - preventing contamination by consumers.</td>
<td>o o</td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(A)(1)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment. The lid on the freezer in the kitchen is broken.</td>
<td>o o</td>
<td></td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(B)</td>
<td>NC</td>
<td>Outdoor storage surface. The dumpster is on gravel/dirt.</td>
<td>o o</td>
<td></td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(F)(1)</td>
<td>NC</td>
<td>Outside receptacles - tight fitting lids. The lids were open at the time of inspection.</td>
<td>o o</td>
<td></td>
</tr>
<tr>
<td>64</td>
<td>3717-1-20</td>
<td>NC</td>
<td>Existing Facilities and Equipment - Requirements for Replacement. Due to a recent change in ownership, the following list of items shall be replaced or repaired: 1. West room: the interior finishes must be updated to allow this to continue to be a storage location. This includes the cove base, walls and ceiling. 2. The back room (this is a garage and is not meant for storage of food or paper goods): shelves are wood lined, cove base is missing, walls and ceiling are not cleanable, loose insulation is showing, mop sink is needed, pallets are not to be used as shelving, additional approved shelving is needed for drink storage. East Room: ceiling and walls aren't cleanable, coving is missing. Walk-in cooler: wood crate needs to be removed. Kitchen: one of the cabinet doors is sagging.</td>
<td>o o</td>
<td></td>
</tr>
</tbody>
</table>

### Person in Charge

**Name:** WAYNESFIELD CARRY OUT  
**Date:** 04/24/2019

### Sanitarian

**Name:** AARON LONGSWORTH  
**Number:** RS/SIT# 3034  
**Date:** 04/24/2019

### Licensor

**Name:** Auglaize County Health Department  
**Date:** 04/24/2019

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**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)