## Standard Inspection Report

**State of Ohio**

**Standard Inspection Report**

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

---

### License Information

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>WAPAKONETA WATERPARK</td>
<td>X FSO</td>
<td>390</td>
<td>05/24/2018</td>
</tr>
</tbody>
</table>

### Address

**WAPAKONETA, OH 45895**

### Category/Descriptive

**NON-COMMERCIAL CLASS 3 <25,000 SQ. FT.**

---

### Inspection Time (min) & Travel Time (min)

<table>
<thead>
<tr>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>15</td>
</tr>
</tbody>
</table>

### Type of visit (check)

<table>
<thead>
<tr>
<th>Standard</th>
<th>Follow Up</th>
<th>Foodborne</th>
<th>30 Day</th>
<th>Category/Descriptive</th>
</tr>
</thead>
</table>

---

### Violations/Comment(s)

**No violations observed at the time of inspection.**

---

### 3717-1 OAC Violation Checked

**Management and Personnel**

2.1 Employee health

2.2 Personal cleanliness

2.3 Hygienic practices

2.4 Supervision

**Food**

3.0 Safe, unadulterated and honestly presented

3.1 Sources, specification and original containers

3.2 Protection from contamination after receiving

3.3 Destruction of organisms

3.4 Limitation of growth of organisms

3.5 Identity, presentation, on premises labeling

3.6 Discarding or reconditioning unsafe, adulterated

3.7 Special requirements for highly susceptible populations

**Water, Plumbing, and Waste**

4.0 Maintenance and operation

4.1 Cleaning of equipment and utensils

4.2 Sanitizing of equipment and utensils

4.3 Laundering

4.4 Protection of clean items

**Physical Facilities**

5.0 Water

5.1 Plumbing system

5.2 Mobile water tanks

5.3 Sewage, other liquid waste and rainwater

5.4 Refuse, recyclables, and returnables

6.0 Materials for construction and repair

6.1 Design, construction and installation

6.2 Numbers and capacities

6.3 Location and placement

6.4 Maintenance and operation

**Poisonous or Toxic Materials**

7.0 Labeling and identification

7.1 Functional supplies and applications

7.2 Storage and display separation

**Special Requirements**

8.0 Food production

8.1 Heat treatment dispensing freezers

8.2 Custom processing

8.3 Bulk water machine criteria

8.4 Acidified white rice preparation criteria

9.0 Facility layout and equipment specifications

20 Existing facilities and equipment

### Administration

901:3-4 OAC

3701-21 OAC

---

### Inspected by

CHRIS MILLER

**R.S./SIT #**

3139

**Licensor**

Auglaize County Health Department

**Phone**

1-419-738-6412

---

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.