### Standard Inspection Report

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>License number</th>
<th>Date</th>
<th>Category/Descriptive</th>
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<tbody>
<tr>
<td>WAPAKONETA KOA</td>
<td></td>
<td>05/29/2018</td>
<td>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</td>
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</tbody>
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**Address:** 14719 CEMETERY RD. WAPAKONETA, OH 45895

**License holder:** DEBRA SCHUETTLER

**Type of visit:** Standard

**Inspection Time (min):** 30

**Travel Time (min):** 15

**Follow-up date (if required):** I / I

**Sample date/result (if required):** I / I

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**3717-1 OAC Violation Checked**

**Management and Personnel**

- **4.4** Maintenance and operation
- **4.5** Cleaning of equipment and utensils
- **4.6** Sanitizing of equipment and utensils
- **4.7** Laundering
- **4.8** Protection of clean items

**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

**Equipment, Utensils and Linens**

- **4.0** Materials for construction and repair
- **4.1** Design and construction
- **4.2** Numbers and capacities
- **4.3** Location and installation

**Physical Facilities**

- **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**

- **X** Labeling and identification
- **7.1** Operational supplies and applications
- **7.2** Storage and display separation

**Special Requirements**

- **8.0** Fresh juice 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

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**Violations/Comment(s)**

*CRI TICAL VIOLATION*

**3717-1-03.4 Food:** limitation of growth of organisms of public health concern.

1. Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.

2. Except as specified in paragraphs (G)(6) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:
   
   (a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and
   
   (b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

3. A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

4. A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:

   (a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

   (b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under
paragraph (G)(1) of this rule;
(c) Marking the date or day the original container is opened in a food service operation or retail food
establishment, with a procedure to discard the food on or before the last date or day by which the food
must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or
(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided
that the marking system is disclosed to the licensor upon request.
(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for
sale from a bulk container upon a consumer's request.
(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock
(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing
plant under inspection:
   (a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken
       salad, egg salad, pasta salad, potato salad, and macaroni salad;
   (b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such
       as cheddar, gruyere, parmesan and reggiano, and romano;
   (c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent
       moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
   (d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
   (e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish
       products defined in 21 C.F.R. 114;
   (f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
   (g) Shelf stable salt-cured products such as prosciutto and Parma (ham)

An open can of nacho cheese was observed in the bottom of the prep cooler without a date of opening on it. Nacho
cheese is a ready to eat food which is temperature controlled for safety and shall be date marked to accurately track the
seven day use by period. THE DATE OF OPENING WAS KNOWN AND PLACED ON THE CAN TO CORRECT.

*CRITICAL VIOLATION*
3717-1-07.0 Poisonous or toxic materials: labeling and identification.
(B) Working containers - common name. Working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies
shall be clearly and individually identified with the common name of the material.

A multi-purpose spray bottle was observed under the three compartment sink without identification of contents on it. Chemical working containers must be identified to prevent misuse of products. THE BOTTLE WAS LABELED "VINEGAR WATER" TO CORRECT.