## State of Ohio
### Standard Inspection Report

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

**Name of facility:** WAPAKONETA MIDDLE SCHOOL

**Address:** 400 W. HARRISON ST.  
WAPAKONETA, OH 45895

**License holder:** WAPAKONETA BOE

**License number:** 77  
**Check one:** FSO  
**Follow-up date (if required):** I / I

**Category/Descriptive:** NON-COMMERCIAL CLASS 4 <25,000 SQ. FT.

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Inspection Time (min)</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result(if required)</th>
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### 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

#### 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

#### Water, Plumbing, and Waste

- 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

#### 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

### Violations/Comment(s)

3717-1-02.3 Management and personnel: hygienic practices.

(A) Food contamination prevention - eating, drinking, or using tobacco. An employee shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, or linens; unwrapped single-service or single-use articles; or other items needing protection can not result. This does not prohibit a food employee from drinking from a closed beverage container if the container is handled to prevent contamination of:

1. The employee's hands;
2. The container; and
3. Exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

Open styrofoam cups of hot chocolate or coffee were observed on the counter above one of the food prep tables in the main kitchen and on a storage rack in the ala carte area above food and single use items. Drinks shall be kept covered or away from food and food contact surfaces to prevent contamination from potential spills. THE CUPS WERE REMOVED TO CORRECT.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(KK) Food equipment - certification and classification.

1. Except as provided in paragraph (KK) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.
2. The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

A milk crate was being used to keep boxes of food at least six inches above the floor in the walk in freezer. NSF or similarly approved storage racks or dunnage racks shall be used to keep foods off the floor while also being able to easily clean beneath the products while they are in place. FOOD WAS MOVED TO STORAGE RACK TO CORRECT.
3717-1-06.2 Physical facilities: numbers and capacities.

(I) Lighting - intensity

The light intensity shall be:

(1) At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

(2) At least twenty foot candles (two hundred fifteen lux):
   (a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
   (b) Inside equipment such as reach-in and under-counter refrigerators; and
   (c) At a distance of thirty inches (seventy-five centimeters) above the floor in toilet rooms and in areas used for handwashing, warewashing, equipment storage, or utensil storage; and

(3) At least fifty foot candles (five hundred forty lux) at a surface where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

The walk-in freezer has 3.5 foot candles of light provided directly under the light fixture in the middle of the unit. At least 10 foot candles of light must be provided to this area. Please install a stronger light or additional light fixtures to increase the light intensity in this area.

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<th>Inspected by</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.