# Food Inspection Report

**State of Ohio**

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

<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 SENIOR HIGH SCHOOL</td>
<td>FSO</td>
<td>76</td>
<td>12/19/2018</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 W. REDSKIN TRAIL</td>
<td>WAPAKONETA</td>
</tr>
</tbody>
</table>

**Inspection Time**

<table>
<thead>
<tr>
<th>Date</th>
<th>N/O</th>
<th>IN</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>/ /</td>
<td>/ /</td>
</tr>
</tbody>
</table>

**Follow-up date**

**Water sample date/result**

**Type of inspection (check all that apply)**

- [x] Standard
- [x] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

**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. [x] IN  [ ] OUT  [ ] N/A  
   - Person in charge present, demonstrates knowledge, and performs duties

2. [x] IN  [ ] OUT  [ ] N/A  
   - Certified Food Protection Manager

**Employee Health**

3. [x] IN  [ ] OUT  [ ] N/A  
   - Management, food employees and conditional employee, knowledge, responsibilities and reporting

4. [x] IN  [ ] OUT  [ ] N/A  
   - Proper use of restriction and exclusion

5. [x] IN  [ ] OUT  [ ] N/A  
   - Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. [x] IN  [ ] OUT  [ ] N/A  
   - Proper eating, tasting, drinking, or tobacco use

7. [x] IN  [ ] OUT  [ ] N/A  
   - No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. [x] IN  [ ] OUT  [ ] N/A  
   - Hands clean and properly washed

9. [x] IN  [ ] OUT  [ ] N/A  
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [x] IN  [ ] OUT  [ ] N/A  
    - Adequate handwashing facilities supplied & accessible

**Approved Source**

11. [x] IN  [ ] OUT  
    - Food obtained from approved source

12. [x] IN  [ ] OUT  
    - Food received at proper temperature

13. [x] IN  [ ] OUT  
    - Food in good condition, safe, and unadulterated

14. [x] IN  [ ] OUT  
    - Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. [x] IN  [ ] OUT  
    - Food separated and protected

16. [x] IN  [ ] OUT  
    - Food-contact surfaces: cleaned and sanitized

17. [x] IN  [ ] OUT  
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/ Temperature Controlled for Safety Food (TCS food)**

18. [x] IN  [ ] OUT  
    - Proper cooking time and temperatures

19. [x] IN  [ ] OUT  
    - Proper reheating procedures for hot holding

20. [x] IN  [ ] OUT  
    - Proper cooling time and temperatures

21. [x] IN  [ ] OUT  
    - Proper hot holding temperatures

22. [x] IN  [ ] OUT  
    - Proper cold holding temperatures

**Time/ Temperature Controlled for Safety Food (TCS food)**

23. [x] IN  [ ] OUT  
    - Proper date marking and disposition

24. [x] IN  [ ] OUT  
    - Time as a public health control: procedures & records

**Consumer Advisory**

25. [x] IN  [ ] OUT  
    - Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. [x] IN  [ ] OUT  
    - Pasteurized foods used; prohibited foods not offered

**Chemical**

27. [x] IN  [ ] OUT  
    - Food additives: approved and properly used

28. [x] IN  [ ] OUT  
    - Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. [x] IN  [ ] OUT  
    - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. [x] IN  [ ] OUT  
    - Special Requirements: Fresh Juice Production

31. [x] IN  [ ] OUT  
    - Special Requirements: Heat Treatment Dispensing Freezers

32. [x] IN  [ ] OUT  
    - Special Requirements: Custom Processing

33. [x] IN  [ ] OUT  
    - Special Requirements: Bulk Water Machine Criteria

34. [x] IN  [ ] OUT  
    - Special Requirements: Acidified White Rice Preparation Criteria

35. [x] IN  [ ] OUT  
    - Critical Control Point Inspection

36. [x] IN  [ ] OUT  
    - Process Review

37. [x] IN  [ ] OUT  
    - 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.

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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.

<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>38</td>
<td>3717-1-03.2(U)</td>
<td>C</td>
<td>Pasteurized eggs used where required</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>40</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>45</td>
<td>3717-1-07(B)</td>
<td>C</td>
<td>Insects, roidens, and animals not present/outer openings protected</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Food display - preventing contamination by consumers. Cheese slices were stored on a shelf, for self service, without protection from students.</td>
<td>❌</td>
<td>❌</td>
</tr>
</tbody>
</table>

**Utensils, Equipment and Vending**

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td></td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>57</td>
<td></td>
<td></td>
<td>Hot and cold water available; adequate pressure</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>58</td>
<td></td>
<td></td>
<td>Plumbing installed; proper backflow devices</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>59</td>
<td></td>
<td></td>
<td>Sewage and waste water properly disposed</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>60</td>
<td></td>
<td></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td></td>
<td>Physical facilities installed, maintained, and clean</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td></td>
<td>Adequate ventilation and lighting; designated areas used</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>64</td>
<td></td>
<td></td>
<td>Existing Equipment and Facilities</td>
<td>❌</td>
<td>❌</td>
</tr>
</tbody>
</table>

**Observations and Corrective Actions**

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>22</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. Sliced tomato/lettuce/cheese were found on the serving line at 50-51 F</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07(B)</td>
<td>C</td>
<td>Poisonous or toxic materials: Working containers - common name. New sanitizer sprayer was not labeled.</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>35</td>
<td>CCP-VI.0015</td>
<td>C</td>
<td>TCS Food: TCS foods were not being held at the proper temperature. See item 22 for details.</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>35</td>
<td>CCP-VII.008</td>
<td>C</td>
<td>Protection from Contamination: Foods are protected from physical and environmental contamination during storage, preparation, holding and display. See item 46 for details</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>35</td>
<td>CCP-X.4</td>
<td>C</td>
<td>Chemical: No unapproved food or color additives are used.</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>35</td>
<td>CCP-X.5</td>
<td>C</td>
<td>Chemical: Toxic materials are properly identified and stored. See item 28 for details.</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(U)</td>
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