# 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>MOE’S DUG OUT #4</td>
<td>☑ FSO</td>
<td>453</td>
<td>02/19/2020</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/State/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>106 WOOD ST.</td>
<td>WAPAKONETA OH 45895</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>JEANETTE NANCHOFF</td>
<td>90</td>
<td>10</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Standard</th>
<th>Critical Control Point (FSO)</th>
<th>Process Review (RFE)</th>
<th>Variance Review</th>
<th>Follow Up</th>
</tr>
</thead>
<tbody>
<tr>
<td>☑</td>
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</tr>
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</table>

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

2. ☑ IN OUT N/A
   - Certified Food Protection Manager

### Employee Health
3. ☑ IN OUT N/A
   - Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. ☑ IN OUT N/A
   - Proper use of restriction and exclusion

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

### Good Hygienic Practices
6. ☑ IN OUT N/O
   - Proper eating, tasting, drinking, or tobacco use

7. ☑ IN OUT N/O
   - No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands
8. ☑ IN OUT N/O
   - Hands clean and properly washed

9. ☑ N/A OUT N/O
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. ☑ IN OUT N/A
    - Adequate handwashing facilities supplied & accessible

### Approved Source
11. ☑ IN OUT
    - Food obtained from approved source

12. ☑ IN OUT
    - Food received at proper temperature

13. ☑ IN OUT
    - Food in good condition, safe, and unadulterated

14. ☑ N/A OUT N/O
    - Required records available: shellstock tags, parasite destruction

### Protection from Contamination
15. ☑ IN OUT N/A N/O
    - Food separated and protected

16. ☑ IN OUT N/A N/O
    - Food-contact surfaces: cleaned and sanitized

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

### Time/Temperature Controlled for Safety Food (TCS food)
18. ☑ IN OUT N/A N/O
    - Proper cooking time and temperatures

19. ☑ IN OUT N/A N/O
    - Proper reheating procedures for hot holding

20. ☑ IN OUT N/A N/O
    - Proper cooling time and temperatures

21. ☑ IN OUT N/A N/O
    - Proper hot holding temperatures

22. ☑ IN OUT N/A
    - Proper cold holding temperatures

### Time/Temperature Controlled for Safety Food (TCS food)
23. ☑ IN OUT
    - Proper date marking and disposition

24. ☑ IN OUT
    - Time as a public health control: procedures & records

### Consumer Advisory
25. ☑ IN OUT N/A
    - Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations
26. ☑ IN OUT N/A
    - Pasteurized foods used; prohibited foods not offered

### Conformance with Approved Procedures
29. ☑ IN OUT N/A
    - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. ☑ IN OUT N/A N/O
    - Special Requirements: Fresh Juice Production

31. ☑ IN OUT N/A N/O
    - Special Requirements: Heat Treatment Dispensing Freezers

32. ☑ IN OUT N/A N/O
    - Special Requirements: Custom Processing

33. ☑ IN OUT N/A N/O
    - Special Requirements: Bulk Water Machine Criteria

34. ☑ IN OUT N/A N/O
    - Special Requirements: Acidified White Rice Preparation Criteria

35. ☑ IN OUT N/A
    - Critical Control Point Inspection

36. ☑ IN OUT N/A
    - Process Review

37. ☑ IN OUT N/A
    - Variance

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

Name of Facility: MOE'S DUG OUT #4
Type of Inspection: Food Inspection Report
Date: 02/19/2020

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

<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>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Pasteurized eggs used where required</td>
<td></td>
<td></td>
</tr>
<tr>
<td>39</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Water and ice from approved source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>40</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td></td>
<td></td>
</tr>
<tr>
<td>41</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Plant food properly cooked for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Approved thawing methods used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Thermometers provided and accurate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Food properly labeled; original container</td>
<td></td>
<td></td>
</tr>
<tr>
<td>45</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td></td>
<td></td>
</tr>
<tr>
<td>47</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Personal cleanliness</td>
<td></td>
<td></td>
</tr>
<tr>
<td>48</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Wiping cloths: properly used and stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>49</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Washing fruits and vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>In-use utensils: properly stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Single-use/single-service articles: properly stored, used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>53</td>
<td>3717-1.02.4(A)(3)</td>
<td>NC</td>
<td>Slash-resistant, cloth, and latex glove use</td>
<td></td>
<td></td>
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Observations and Corrective Actions

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

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| 2        | 3717-1.02.4(A)(3) | NC             | Level Two Certified Manager  
There is not a trained manager on staff. |     |   |
| 54       | 3717-1.02.4(A)(3) | NC             | Food equipment - certification and classification.  
Roaster and crockpot are in the kitchen. |     |   |
| 58       | 3717-1.02.4(A)(3) | NC             | Backflow prevention - air gap.  
Mop sink does not have an air break or ASSE 1011 backflow preventer. |     |   |
| 58       | 3717-1.02.4(A)(3) | NC             | Plumbing system - maintained in good repair.  
Men's room sink leaks into the bowl. |     |   |
| 61       | 3717-1.02.4(A)(3) | NC             | Areas, enclosures, and receptacles - good repair.  
Dumpster has multiple rust holes in t. |     |   |
| 62       | 3717-1.02.4(A)(3) | NC             | Maintaining premises - unnecessary items and litter.  
The exterior has litter and loose debris around back door, including gas grills. |     |   |

Person in Charge: AARON LONGSWORTH  
Date: 02/19/2020

Sanitarian: AARON LONGSWORTH  
RS/SIT# 3034  
As per AGR 1268  
The Baldwin Group, Inc. (10/19)

Licensor: Auglaize County Health Department

PRIORITY LEVEL:  
C= CRITICAL  
NC = NON-CRITICAL  
As per PHS Act 5302B  
The Baldwin Group, Inc. (10/19)