## State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
TACO BELL OF WAPAK #32342

### License holder
SUNDANCE, INC.

### License Number
18

### Address
903 APOLLO DR.

### City/State/Zip Code
WAPAKONETA OH 45895

### Inspection Time
15

### Travel Time
10

### Category/Descriptive
COMMERCIAL CLASS 4 <25,000 SQ. FT.

### Follow-up date (if required)
/

### Water sample date/result
/

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### 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

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#### 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  [ ] IN  [ ] 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  N/A  N/O  Food received at proper temperature

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

14. [ ] IN  [ ] OUT  N/A  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

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### Compliance Status

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

23. [ ] IN  [ ] OUT  N/A  N/O  Proper date marking and disposition

24. [ ] IN  [ ] OUT  N/A  N/O  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

#### Chemical

27. [ ] IN  [ ] OUT  N/A  Food additives: approved and properly used

28. [ ] IN  [ ] OUT  N/A  Toxic substances properly identified, stored, used

#### 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.

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As per HEA 5302A  The Baldwin Group, Inc. (10/19)

As per AGR 1268  The Baldwin Group, Inc. (10/19)
## Food Inspection Report

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

### Name of Facility
TACO BELL OF WAPAK #32342

### Type of Inspection
flwup

### Date
02/18/2020

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## 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

### Safe Food and Water

- **38 IN OUT N/O N/A** Pasteurized eggs used where required
- **39 IN OUT N/A** Water and ice from approved source

### Food Temperature Control

- **40 IN OUT N/O N/A** Proper cooling methods used; adequate equipment for temperature control
- **41 IN OUT N/O N/A** Plant food properly cooked for hot holding
- **42 IN OUT N/O N/A** Approved thawing methods used

### Food Identification

- **43 IN OUT** Food properly labeled; original container

### Prevention of Food Contamination

- **44 IN OUT** Insects, rodents, and animals not present/outer openings protected
- **45 IN OUT** Contamination prevented during food preparation, storage & display
- **46 IN OUT N/A** Personal cleanliness
- **47 IN OUT N/A** Wiping cloths: properly used and stored
- **48 IN OUT N/A N/O** Washing fruits and vegetables

### Proper Use of Utensils

- **49 IN OUT N/O N/A** In-use utensils: properly stored
- **50 IN OUT N/O N/A** Utensils, equipment and linens: properly stored, dried, handled
- **51 IN OUT N/A** Single-use/single-service articles: properly stored, used
- **52 IN OUT N/A N/O** Slash-resistant, cloth, and latex glove use

### Utensils, Equipment and Vending

- **53 IN OUT** Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- **54 IN OUT** Warewashing facilities: installed, maintained, used; test strips
- **55 IN OUT N/O** Nonfood-contact surfaces clean

### Physical Facilities

- **56 IN OUT** Hot and cold water available; adequate pressure
- **57 IN OUT N/A** Sewage and waste water properly disposed
- **58 IN OUT N/A** Toilet facilities: properly constructed, supplied, cleaned
- **59 IN OUT N/A N/O** Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
- **60 IN OUT N/A N/O** Adequate ventilation and lighting; designated areas used

### Administrative

- **61 IN OUT N/A N/O** Existing Equipment and Facilities
- **62 IN OUT N/A N/O** Adequate ventilation and lighting; designated areas used
- **63 IN OUT N/A** Sewerage and waste water properly disposed
- **64 IN OUT N/A N/O** Toilet facilities: properly constructed, supplied, cleaned
- **65 IN OUT N/A N/O** Garbage/refuse properly disposed; facilities maintained
- **66 IN OUT N/A N/O** Food and nonfood-contact surfaces clean

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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

<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>16</td>
<td>3717-1-04.5(A)(U)</td>
<td>C</td>
<td>Cleanliness of equipment food-contact surfaces and utensils. Multiple amber colored food containers are still in use, but are not clean. This is the 3rd violation. I will re-check this afternoon for correction.</td>
<td>☐</td>
<td>☑</td>
</tr>
</tbody>
</table>

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**Person in Charge**

TACO BELL OF WAPAK #32342

**Sanitarian**

AARON LONGSWORTH RS/SIT# 3034

**License**

Auglaize County Health Department

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**Priority Level:**

C = CRITICAL  NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (10/19)

As per AGR 1268 The Baldwin Group, Inc. (10/19)