

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility AMERICAN LEGION AUG POST 330	Check one ☒ FSO ☐ RFE	License Number 519	Date 04/02/2025
Address 1108 E. BENTON ST.	City/State/Zip Code WAPAKONETA OH 45895		
License holder AMERICAN LEGION AUG POST 330	Inspection Time 45	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25	☒ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	26	☒ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices		Chemical	
6	☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	27	☒ IN ☐ OUT ☐ N/A Food additives: approved and properly used
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9	☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30	☒ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Fresh Juice Production
10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	31	☒ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☒ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing
11	☒ IN ☐ OUT Food obtained from approved source	33	☒ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
12	☒ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature	34	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated	35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
14	☒ IN ☐ OUT ☐ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	36	☐ IN ☐ OUT ☒ N/A Process Review
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A Variance
15	☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	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.	
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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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		Utensils, Equipment and Vending	
38	☒ IN ☐ OUT ☐ N/A ☐ N/O	54	☒ IN ☐ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☐ IN ☒ OUT
		Nonfood-contact surfaces clean	
		Physical Facilities	
		57	☒ IN ☐ OUT ☐ N/A
		Hot and cold water available; adequate pressure	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☐ IN ☒ OUT ☐ N/A ☐ N/O
Proper cooling methods used; adequate equipment for temperature control		Plumbing installed; proper backflow devices	
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	59	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Sewage and waste water properly disposed	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	60	☒ IN ☐ OUT ☐ N/A
Approved thawing methods used		Toilet facilities: properly constructed, supplied, cleaned	
43	☒ IN ☐ OUT ☐ N/A	61	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Garbage/refuse properly disposed; facilities maintained	
Food Identification		62	☒ IN ☐ OUT ☐ N/A ☐ N/O
44	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
Food properly labeled; original container		63	☒ IN ☐ OUT
Prevention of Food Contamination		Adequate ventilation and lighting; designated areas used	
45	☒ IN ☐ OUT	64	☒ IN ☐ OUT ☐ N/A
Insects, rodents, and animals not present/outer openings protected		Existing Equipment and Facilities	
46	☐ IN ☒ OUT	Administrative	
Contamination prevented during food preparation, storage & display		65	☐ IN ☐ OUT ☒ N/A
47	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC	
Personal cleanliness		66	☒ IN ☐ OUT ☐ N/A
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	3701-21 OAC	
Wiping cloths: properly used and stored			
49	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Washing fruits and vegetables			
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A		
Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A		
Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

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

Item No.	Code Section	Priority Level	Comment	COS	R
46	3717-1-03.2(Q)	NC	Food storage - Preventing Contamination from the Premises 5 cardboard boxes were on the floor of the cooler. Ann fixed the violation.	☒	☐
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. The floor of the prep cooler near the freezer was dirty. The ceiling of the microwave over is very dirty.	☐	☐
58	3717-1-05.1(D)	C	Backflow Prevention - Air Gap: Water Supply Inlet The spray head hangs below the flood line of the 3 compartment sink. It is supposed to hang at least 1" above the flood line.	☐	☐

Person in Charge RUSSEL POLK RS/SIT# 24-5304	Date 04/02/2025
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	Licensor: Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)