

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HAPPY DAZ	Check one ☒ FSO ☐ RFE	License Number 470	Date 12/08/2025
Address 1 LINCOLN AVE.	City/State/Zip Code WAPAKONETA OH 45895		
License holder GOOD FOOD INC./JOHN M. HEAPHY	Inspection Time 60	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 4 <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	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☒ IN ☐ OUT ☐ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☒ IN ☐ OUT ☐ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A	26	☒ IN ☐ OUT ☐ N/A
Procedures for responding to vomiting and diarrheal events		Pasteurized foods used; prohibited foods not offered	
Good Hygienic Practices		Chemical	
6	☒ IN ☐ OUT ☐ N/O	27	☒ IN ☐ OUT ☐ N/A
Proper eating, tasting, drinking, or tobacco use		Food additives: approved and properly used	
7	☒ IN ☐ OUT ☐ N/O	28	☒ IN ☐ OUT ☐ N/A
No discharge from eyes, nose, and mouth		Toxic substances properly identified, stored, used	
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O	29	☒ IN ☐ OUT ☐ N/A
Hands clean and properly washed		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	30	☒ IN ☐ OUT ☐ N/A ☐ N/O
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		Special Requirements: Fresh Juice Production	
10	☒ IN ☐ OUT ☐ N/A	31	☒ IN ☐ OUT ☐ N/A ☐ N/O
Adequate handwashing facilities supplied & accessible		Special Requirements: Heat Treatment Dispensing Freezers	
Approved Source		32	☒ IN ☐ OUT ☐ N/A ☐ N/O
11	☒ IN ☐ OUT	Special Requirements: Custom Processing	
Food obtained from approved source		33	☒ IN ☐ OUT ☐ N/A ☐ N/O
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
Food received at proper temperature		34	☒ IN ☐ OUT ☐ N/A ☐ N/O
13	☐ IN ☒ OUT	Special Requirements: Acidified White Rice Preparation Criteria	
Food in good condition, safe, and unadulterated		35	☐ IN ☐ OUT ☐ N/A
14	☒ IN ☐ OUT ☐ N/A ☐ N/O	Critical Control Point Inspection	
Required records available: shellstock tags, parasite destruction		36	☐ IN ☐ OUT ☒ N/A
Protection from Contamination		Process Review	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	37	☐ IN ☐ OUT ☒ N/A
Food separated and protected		Variance	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	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.	
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	Pasteurized eggs used where required	54	☐ IN ☒ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	☐ IN ☒ OUT	Nonfood-contact surfaces clean
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities		
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
Food Identification			60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
44	☐ IN ☒ OUT	Food properly labeled; original container	61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	Administrative		
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC
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
	Comment/ Obs		CCP Discussed hot holding temps CCP Discussed cold holding temps CCP Discussed dented cans.	☐	☐
13	3717-1-03.1(L)	C	Package integrity - specifications for receiving 1 can was dented on the top seam.	☐	☐
44	3717-1-03.5(C)	NC	Food labeling There were 3 bottles unlabeled in the prep area.	☐	☐
54	3717-1-04.4(A)(2)	NC	Equipment - Good Repair and Proper Adjustment - Intact, Tight, Adjusted per Manufacturer The gasket left-hand door of the True freezer across from the fry station was broken and hanging off the door.	☐	☐
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. There was a lot of food debris on the floor of the True reach-in freezer across from the fry station.	☐	☐
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. There was food debris under the racks to the right of the door in the walk-in cooler. There was ice on the floor and food debris under the shelves in the walk-in freezer.	☐	☐

Person in Charge	Date 12/08/2025
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)