

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HOT HEAD BURRITOS	Check one ☒ FSO ☐ RFE	License Number 735	Date 02/12/2026
Address 1280 BELLEFONTAINE ST. SUITE 1	City/State/Zip Code WAPAKONETA OH 45895		
License holder BRADLEY WRIGHT	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	
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	☒ IN ☐ OUT ☐ N/A ☐ 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

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
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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Name of Facility HOT HEAD BURRITOS	Type of Inspection sta ccp	Date 02/12/2026
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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
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☒ IN ☐ OUT ☐ N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☒ IN ☐ OUT	62	☐ IN ☒ OUT ☐ N/A ☐ N/O
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☒ IN ☐ OUT	63	☒ IN ☐ OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☒ IN ☐ OUT ☐ N/A	64	☒ IN ☐ OUT ☐ N/A
Personal cleanliness		Existing Equipment and Facilities	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Administrative	
Wiping cloths: properly used and stored		65	☐ IN ☐ OUT ☒ N/A
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	901:3-4 OAC	
Washing fruits and vegetables		66	☒ IN ☐ OUT ☐ N/A
Proper Use of Utensils		3701-21 OAC	
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 cooking temps CCP Discussed cold holding temps CCP Discussed hot holding temps All former critical violations have been mitigated.	☐	☐
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. There is still baked on grease at the base of the aluminium pots.	☐	☒
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. There is cardboard, tape, and food debris on the walk-in cooler floor. There is dried fluid under the rack on the right towards the rear of the walk-in cooler. Small, square container under the shelf to the left of the 3-compartment sink.	☐	☐

Person in Charge RUSSEL POLK RS/SIT# 24-5304	Date 02/12/2026
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	Licensors: 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)