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

Name of facility R.J.'S COFFEY CUP, LLC	Check one ☒ FSO ☐ RFE	License Number 266	Date 01/29/2026
Address 901 DEFIANCE ST.	City/State/Zip Code WAPAKONETA OH 45895		
License holder JOHN A. SCHLENKER	Inspection Time 60	Travel Time 1	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)
02/05/2026

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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R.J.'S COFFEY CUP, LLC	sta ccp	01/29/2026

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/A ☐N/O	Pasteurized eggs used where required
39	☒IN ☐OUT ☐N/A	Water and ice from approved source

Food Temperature Control

40	☒IN ☐OUT ☐N/A ☐N/O	Proper cooling methods used; adequate equipment for temperature control
41	☒IN ☐OUT ☐N/A ☐N/O	Plant food properly cooked for hot holding
42	☒IN ☐OUT ☐N/A ☐N/O	Approved thawing methods used
43	☒IN ☐OUT ☐N/A	Thermometers provided and accurate

Food Identification

44	☒IN ☐OUT	Food properly labeled; original container

Prevention of Food Contamination

45	☒IN ☐OUT	Insects, rodents, and animals not present/outer openings protected
46	☐IN ☒OUT	Contamination prevented during food preparation, storage & display
47	☒IN ☐OUT ☐N/A	Personal cleanliness
48	☒IN ☐OUT ☐N/A ☐N/O	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

Utensils, Equipment and Vending

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

Physical Facilities

57	☒IN ☐OUT ☐N/A	Hot and cold water available; adequate pressure
58	☒IN ☐OUT ☐N/A ☐N/O	Plumbing installed; proper backflow devices
59	☒IN ☐OUT ☐N/A	Sewage and waste water properly disposed
60	☒IN ☐OUT ☐N/A	Toilet facilities: properly constructed, supplied, cleaned
61	☒IN ☐OUT ☐N/A	Garbage/refuse properly disposed; facilities maintained
62	☐IN ☒OUT ☐N/A ☐N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒IN ☐OUT	Adequate ventilation and lighting; designated areas used
64	☒IN ☐OUT ☐N/A	Existing Equipment and Facilities

Administrative

65	☐IN ☐OUT ☒N/A	901:3-4 OAC
66	☒IN ☐OUT ☐N/A	3701-21 OAC

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 proper cooling procedures CCP: Discussed proper cold and hot hold temperatures CCP: Discussed employee health posters	☐	☐
20	3717-1-03.4(D)	C	Cooling - temperature and time control. Container of soup was cooling after being taken off the oven about 90 minutes prior. The temperature was measured to be about 90 degrees. Discussed procedures for dropping the temperature in time and Larissa decided on a zip lock bag of ice. At the end of inspection the temperature was at 69 degrees. Next steps were then discussed.	☒	☐
28	3717-1-07.1(E)	C	Sanitizers - criteria The sanitizer concentration was light in the 3 compartment sink. Two tablets of sanitizer were added by Mike, which brought the sanitizer up to within appropriate limits.	☒	☐
46	3717-1-03.2(Q)	NC	Food storage - Preventing Contamination from the Premises There were 5 stacks of cardboard boxes on the floor of the walk-in freezer.	☐	☐
54	3717-1-04.4(A)(2)	NC	Equipment - Good Repair and Proper Adjustment - Intact, Tight, Adjusted per Manufacturer The gasket is broken on the door of the walk-in freezer.	☐	☐
55	3717-1-04.2(J)	NC	Sanitizing solutions - testing devices. There were no test strips present at the time of inspection.	☐	☐
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. The base of the collander near the slicer is dirty.	☐	☐

Person in Charge	Date 01/29/2026
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	**Licensor:** Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL   NC = NON-CRITICAL

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Observations and Corrective Actions (continued)
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Item No.	Code Section	Priority Level	Comment	COS	R
			The mixer has caked on food debris on the lifting arms and main unit.		
			The air vents in the ceiling of the kitchen are dirty.		
			There was food debris on the floor of the reach-in freezer and on the shelf below the door.		
			There was oil residue on the back of the warming lamps over the pass through.		
62	3717-1-06.4(A)	NC	Repairing.	☐	☐
			There are cracks in the floor tile at the kitchen entrance from the dining area.		
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions.	☐	☐
			Due to the cracked gasket, there is ice accumulation inside and outside the walk-in freezer.		

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As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)