

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility WAPAKONETA SENIOR HIGH SCHOOL	Check one ☒ FSO ☐ RFE	License Number 76	Date 04/28/2025
Address 1 W. REDSKIN TRAIL	City/State/Zip Code WAPAKONETA OH 45895		
License holder WAPAKONETA BOE	Inspection Time 60	Travel Time 10	Category/Descriptive NON-COMMERCIAL CLASS 4 <25,000 SQ.
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	Pasturized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
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		Administrative	
44	☒ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
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		Physical Facilities	
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	
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	
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	
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: Talked about proper hot hold temps. CCP::Talked about proper cooling procedures CCP: Talked about handwashing sink usage.	☐	☐
46	3717-1-03.2(Q)	NC	Food storage - Preventing Contamination from the Premises A single-use fork in its package was found on the floor under the 1st rack on the left in dry storage.	☒	☐
62	3717-1-06.4(A)	NC	Repairing. There is a broken cove base tile to the left of the walk-in cooler as you enter. There is food splash on the cove base and floor to the right of the entrance. This was cleaned by the manager immediately.	☒	☐

Person in Charge	Date 04/28/2025
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)