

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility WAPAKONETA WATERPARK	Check one ☒ FSO ☐ RFE	License Number 661	Date 07/30/2025
Address 106 HAMILTON RD.	City/State/Zip Code WAPAKONETA OH 45895		
License holder CITY OF WAPAKONETA	Inspection Time 45	Travel Time 2	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	
5 ☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations
Good Hygienic Practices	26 ☒ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	Chemical
7 ☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	27 ☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
Preventing Contamination by Hands	28 ☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	Conformance with Approved Procedures
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
10 ☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	30 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
Approved Source	31 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
11 ☒ IN ☐ OUT Food obtained from approved source	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
12 ☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
13 ☒ IN ☐ OUT Food in good condition, safe, and unadulterated	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	35 ☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
Protection from Contamination	36 ☐ IN ☐ OUT ☒ N/A Process Review
15 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	37 ☐ IN ☐ OUT ☒ N/A Variance
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	

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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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	Physical Facilities	
Proper cooling methods used; adequate equipment for temperature control		57	☒ IN ☐ OUT ☐ N/A
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Hot and cold water available; adequate pressure	
Plant food properly cooked for hot holding		58	☒ IN ☐ OUT ☐ N/A ☐ N/O
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
Approved thawing methods used		59	☒ IN ☐ OUT ☐ N/A
43	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
Thermometers provided and accurate		60	☒ IN ☐ OUT ☐ N/A
Food Identification		61	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Food properly labeled; original container		62	☐ IN ☒ OUT ☐ N/A ☐ N/O
Prevention of Food Contamination		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
45	☒ IN ☐ OUT	63	☒ IN ☐ OUT
Insects, rodents, and animals not present/outer openings protected		Adequate ventilation and lighting; designated areas used	
46	☒ IN ☐ OUT	64	☒ IN ☐ OUT ☐ N/A
Contamination prevented during food preparation, storage & display		Existing Equipment and Facilities	
47	☒ IN ☐ OUT ☐ N/A	Administrative	
Personal cleanliness		65	☐ IN ☐ OUT ☒ N/A
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	901:3-4 OAC	
Wiping cloths: properly used and stored		66	☒ IN ☐ OUT ☐ N/A
49	☐ IN ☐ OUT ☒ N/A ☐ N/O	3701-21 OAC	
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
23	3717-1-03.4(G)	C	Ready-to-eat, time/temperature controlled for safety food - date marking. Open bag of hot dogs in the reach-in cooler did not have a date mark. EMPLOYEE KNEW WHEN THE BAG WAS OPEN AND DATED THE PRODUCT.	☒	☐
54	3717-1-04.1(LL)	NC	Food Equipment - Certification and Classification New freezers have been placed in the facility that are not certified for commercial use.	☐	☐
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. Dried food residue on the nozzles of both nacho machines. Dried splatter inside the microwave in the back room.	☐	☐
62	3717-1-06.4(A)	NC	Repairing. The floor coating in the main kitchen area is peeling up in several places.	☐	☐

Person in Charge KENT MARTZ RS/SIT# 2937	Date 07/30/2025
Environmental Health Specialist KENT MARTZ RS/SIT# 2937	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)