

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

Name of facility WAYNE'S PLACE	Check one ☒ FSO ☐ RFE	License Number 77	Date 08/04/2026
Address 137 N. 2ND STREET	City/State/Zip Code MIDDLEPORT OH 45760		
License holder WAYNE DENT	Inspection Time 65	Travel Time 10	Category/Descriptive 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																																																																																																									
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Name of Facility WAYNE'S PLACE	Type of Inspection sta ccp	Date 08/04/2026
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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 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	56	☒ IN ☐ OUT Nonfood-contact surfaces clean
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	58	☒ IN ☐ OUT Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A		☐ N/A ☐ N/O
Food Identification		Administrative	
44	☒ IN ☐ OUT	59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
Prevention of Food Contamination		60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
45	☒ IN ☐ OUT	61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
46	☒ IN ☐ OUT	62	☒ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
47	☒ IN ☐ OUT ☐ N/A	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
49	☐ IN ☐ OUT ☐ N/A ☒ N/O		
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
51	☒ IN ☐ OUT ☐ N/A	66	☐ IN ☒ OUT ☐ N/A 3701-21 OAC
52	☒ IN ☐ OUT ☐ N/A		
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		

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		FACILITY WAS NOT IN OPERATION AT THE TIME OF INSPECTION.	☐	☐
16	3717-1-04.5(A)(1)	C	Cleanliness of equipment food-contact surfaces and utensils. OBSERVED A BUILDUP OF DUST AND DEBRIS ON THE BAR ICE SCOOP. PIC CLEANED THE SCOOP AT THE TIME OF INSPECTION.	☒	☐
35	CCP-VII.0002		Protection from Contamination: Equipment food-contact surfaces or utensils are dirty. OBSERVED A BUILDUP OF DUST AND DEBRIS ON THE BAR ICE SCOOP. ENSURE BAR SCOOP IS CLEANED MORE FREQUENTLY TO PREVENT DUST AND DEBRIS BUILD UP THAT MAY CONTAMINATE FOOD.	☒	☐
66	3701-21-03	NC	Facility layout and equipment specifications for FSO OBSERVED THE FACILITY TO HAVE REPLACED THE REFRIGERATION OF THE WALK IN BEER COOLER, BUT DID NOT HAVE ANY PERMITS ON THE WORK FROM THE SOUTH EAST OHIO BUILDING DEPARTMENT. THE CONTACT FOR THE BUILDING DEPARTMENT WAS PROVIDED AT THE TIME OF INSPECTION. PERMIT APPROVAL WILL NEED TO BE PROVIDED TO THE MEIGS COUNTY HEALTH DEPARTMENT FOR THE WORK.	☐	☐

Person in Charge ROGER DENT - EMAIL	Date 08/04/2026
Environmental Health Specialist MATTHEW METZGER RS/SIT# 25-5505	Licensors: Meigs County Health Department