### Standard Inspection Report

**Name of facility:** CITY BAKERY  
**Address:** 20 W. AUGLAIZE ST. WAPAKONETA, OH 45895

<table>
<thead>
<tr>
<th>License number</th>
<th>Date</th>
<th>Category/Descriptive</th>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
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<td>542</td>
<td>03/08/2018</td>
<td>COMMERCIAL CLASS 2 &lt;25,000 SQ. FT.</td>
<td>45</td>
<td>15</td>
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#### 3717-1 OAC Violation Checked

**Type of visit (check):** Standard  
**Date:** 03/08/2018  
**Follow-up (if required):** /  
**Sample date/result (if required):** /  

**Address:** CITY BAKERY  
**Name of facility:** CITY BAKERY  
**Type of visit (check):** Standard  
**Date:** 03/08/2018

### Violations/Comment(s)

*CRITICAL VIOLATION*

3717-1-02.4 Management and personnel: supervision.  
(C) Person in charge - duties.

The person in charge shall ensure that:

1. Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;
2. Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;
3. Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;
4. Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;
5. Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;
6. Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures,
7. Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) (2) of rule 3717-1-04.4 of the Administrative Code;
8. Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;

#### 3717-1-04.4 Management and personnel: supervision.

(C) Person in charge - duties.

The person in charge shall ensure that:

1. Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;
2. Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;
3. Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;
4. Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;
5. Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;
6. Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures,
7. Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) (2) of rule 3717-1-04.4 of the Administrative Code;
8. Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;
(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;
(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;
(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;
(12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;
(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and
(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.
(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and
(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

Employee health notification forms and a vomitus/fecal release clean up procedure was not available at the time of inspection. These forms are required to prevent potential foodborne illness transmission from sick employees. FORMS WERE LEFT ON-SITE.

*CRITICAL VIOLATION*
3717-1-03.2 Food: protection from contamination after receiving.
(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:
(1) Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display from:
   (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; and
   (b) Cooked ready-to-eat food.
   (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
(2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
   (a) Using separate equipment for each type; or
   (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and
   (c) Preparing each type of food at different times or in separate areas.
(3) Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;
(4) Cleaning hermetically sealed containers of food of visible soil before opening;
(5) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;
(6) Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;
(7) Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and
(8) Storing the food in packages, covered containers, or wrappings. This provision does not apply to:
   (a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;
(b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
(c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
(d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code; or
(e) Shellstock.

Raw eggs were observed on a shelf above ingredients that were in a ready to eat form. Please keep raw products under ready to eat foods to prevent potential contamination from raw products dripping down. Trays of sugar were observed uncovered in the kitchen. Please keep foods covered to prevent potential contamination. THE EGGS WERE REMOVED TO TRASH AND THE SUGAR WAS COVERED TO CORRECT.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(F) Time/temperature controlled for safety food - hot and cold holding.
(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:
   (a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H)(1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or
   (b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.
(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.
(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F)(3) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

Open bottles of strawberry syrup and chocolate syrup were observed at room temperature on the storage rack by the 3 compartment sink. These items require refrigeration after opening and shall be kept at 41F or below to prevent rapid bacterial in the product. THE BOTTLES WERE MOVED TO TRASH TO CORRECT.

3717-1-04.0 Equipment, utensils, and linens: materials for construction and repair.
(I) Nonfood-contact surfaces - materials.
Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

A cardboard box was being used to keep sugar in during the inspection. Non-absorbent materials shall be used to allow proper cleaning and sanitizing of the products. SUGAR WAS REMOVED TO TRASH TO CORRECT.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

The mixer bases, bottom shelf of the reach in cooler, proofer case, and drying case were accumulating food debris and need cleaned at this time.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(A) Equipment and utensils - air-drying required.
After cleaning and sanitizing, equipment and utensils:
   (1) Shall be air-dried or used after adequate draining before contact with food; and
   (2) May not be cloth dried. Utensils that have been air-dried may be polished with cloths that are maintained clean and dry.
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Cloths were being used to stack clean plates on at the end of the three compartment sink. Clean, sanitized items shall be
air dried to prevent bacterial growth in the cloth from transferring to the clean items.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.
(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles
shall be stored:
(a) In a clean, dry location;
(b) Where they are not exposed to splash, dust, or other contamination; and
(c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages
on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1
of the Administrative Code.
(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be
stored:
(a) In a self-draining position that allows air drying; and
(b) Covered or inverted.
(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and
shall be kept in the original protective package or stored by using other means that afford protection from
contamination until used.

Rolls of paper towels were being kept on the floor of the bathroom at the time of inspection. Single use items shall not be
stored in the bathroom and shall be kept at least six inches above the floor to prevent contamination and to allow for easy
cleaning of the floor beneath the products. ROLLS MOVED TO CORRECT.

3717-1-05.1 Water, plumbing, and waste: plumbing system.
(S) Plumbing system - maintained in good repair.
A plumbing system shall be:
(1) Repaired according to the Ohio building code; and
(2) Maintained in good repair.

The food prep sink drain was leaking at the time of inspection into a plastic tub. Please repair the drain line.

3717-1-06.2 Physical facilities: numbers and capacities.
(C) Handwashing sinks - hand drying provision.
Each handwashing sink or group of adjacent handwashing sinks shall be provided with:
(1) Individual, disposable towels;
(2) A continuous towel system that supplies the user with a clean towel;
(3) A heated-air hand drying device; or
(4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at
ambient temperatures.

The bathroom handsink towel dispenser was empty at the time of inspection. Please keep the towels stocked to allow for
proper handwashing. TOWELS WERE PROVIDED TO CORRECT.

3717-1-06.4 Physical facilities: maintenance and operation.
(F) Drying mops.
After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment,
or supplies.

The mop was observed damp in the bottom of the mop sink. Mops shall be stored so they can air dry between use to
prevent bacterial growth in the mop head. MOP WAS MOVED TO CORRECT.

3717-1-06.2 Physical facilities: numbers and capacities.
(I) Lighting - intensity
The light intensity shall be:
(1) At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters)
above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during
periods of cleaning;

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(2) At least twenty foot candles (two hundred fifteen lux):
   (a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
   (b) Inside equipment such as reach-in and under-counter refrigerators; and
   (c) At a distance of thirty inches (seventy-five centimeters) above the floor in toilet rooms and in areas used for handwashing, warewashing, equipment storage, or utensil storage; and
(3) At least fifty foot candles (five hundred forty lux) at a surface where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

The light was cracked in the mop room during the inspection. Please repair the light to provide at least 20 foot candles of light.

*CRITICAL VIOLATION*
3717-1-07.1 Poisonous or toxic materials: operational supplies and applications.
[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]
(A) Storage: separation.
Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, single-service articles, and single-use articles by:
   (1) Separating the poisonous or toxic materials by spacing or partitioning; and
   (2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles, or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, single-service articles, and single-use articles.

A can of WD-40 and wasp spray was observed on the storage rack near the three compartment sink. Please keep chemicals away from food prep or clean utensil storage areas to prevent potential contamination. CANS REMOVED TO BACK STORAGE ROOM TO CORRECT.

3717-1-07.1 Poisonous or toxic materials: operational supplies and applications.
(P) Other personal care items - storage.
Except as specified under paragraphs (N) and (O) of this rule, employees shall store their personal care items in facilities as specified under paragraph (K)(2) of rule 3717-1-06.2 of the Administrative Code.

Personal items were observed in multiple locations of the reach in coolers. Please keep personal items in one designated area to prevent potential misuse of products and possible contamination of items for sale to the public.

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<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
</tr>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.