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

Name of facility
VOGEL'S BAKE SHOP

Address
1601 CELINA RD.

Type of inspection (check all that apply)
☑ Standard ☐ Critical Control Point (FCO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation

Date
03/22/2019

Follow-up date (if required)
/

Water sample date/result (if required)
/

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 employee, 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/A Proper eating, tasting, drinking, or tobacco use
7 IN OUT N/A No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8 IN OUT N/A Hands clean and properly washed
9 IN OUT N/A 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 Food received at proper temperature
13 IN OUT Food in good condition, safe, and unadulterated
14 IN OUT N/A Required records available: shellstock tags, parasite destruction

Protection from Contamination
15 IN OUT N/A Food separated and protected
16 IN OUT N/A 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 Proper cooking time and temperatures
19 IN OUT N/A Proper reheating procedures for hot holding
20 IN OUT N/A Proper cooling time and temperatures
21 IN OUT N/A Proper hot holding temperatures
22 IN OUT N/A Proper cold holding temperatures

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

Time/Temperature Controlled for Safety Food (TCS food)
23 IN OUT N/A Proper date marking and disposition
24 IN OUT N/A 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 Special Requirements: Fresh Juice Production
31 IN OUT N/A Special Requirements: Heat Treatment Dispensing Freezers
32 IN OUT N/A Special Requirements: Custom Processing
33 IN OUT N/A Special Requirements: Bulk Water Machine Criteria
34 IN OUT N/A 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.

As per HEA 5302A  The Baldwin Group, Inc. (7/18)
As per AGR 1268  The Baldwin Group, Inc. (7/18)
### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment/ Obs</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>4 portable racks of prepared donuts were observed with trays of donuts uncovered in the kitchen area. Please keep an empty tray above the foods or place a cover over the portable rack to prevent potential contamination. Cartons of raw eggs were being stored above beverage containers in the walk in cooler. Raw products shall be kept away from or below ready to consume products to prevent potential cross-contamination. THE EGGS WERE MOVED TO CORRECT.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.5(C)</td>
<td>NC</td>
<td>Food labels.</td>
<td>X</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Pre-packaged cookies (M&amp;M, oatmeal raisin, sugar, and chocolate chip) were observed on the display racks across from the serving counter without ingredient lists on the packages. When packaged foods are available for customer self service, they must contain a full ingredient list on the package.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Single-service and single-use articles - storage</td>
<td>X</td>
<td></td>
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<td></td>
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<td></td>
<td>Styrofoam plates were observed upright and uncovered near the donut display case at the time of inspection. Plastic clamshells were observed upright and uncovered on the storage rack near the old drive through window. Please keep these items upside down or covered to prevent contamination of the food contact surfaces. 3 boxes of single use items were observed on the floor of the basement. Please keep these items upside down or covered to prevent contamination of the food contact surfaces.</td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>

#### Personal in Charge

<table>
<thead>
<tr>
<th>Name</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chris Miller</td>
<td>03/22/19</td>
</tr>
</tbody>
</table>

#### PRIORITY LEVEL: C=CRITICAL  NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
Observations and Corrective Actions (continued)

<table>
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<tr>
<th>Item No.</th>
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<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>60</td>
<td>3717-1-05.4(H)</td>
<td>NC</td>
<td>Toilet room receptacle - covered. The waste can in the women's restroom did not have a lid as required.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. The floor near the handsink has tile missing in an approximately 3 foot by 3 foot area. Please repair the floor to make it smooth and easily cleanable.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.1(l)</td>
<td>NC</td>
<td>Light bulbs - protective shielding. Lights in the donut display shelves did not have shields as required.</td>
<td>☐</td>
<td>☐</td>
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</tbody>
</table>