# Food Inspection Report

**Name of facility**: WAGNER'S IGA  
**Address**: 257 E. 4TH ST.  
**License holder**: WALLY WAGNER  
**Type of inspection**: FSO  
**Number of Sample**: 140  
**Time/Temperature Controlled for Safety Food (TCS food)**  
**IN** = in compliance  
**OUT** = not in compliance  
**N/O** = not observed  
**N/A** = not applicable  
**Category/Descriptive**: COMMERCIAL CLASS 4 => 25,000 SQ. FT.

## Compliance Status

### Supervision

1. **IN**  
   - Person in charge present, demonstrates knowledge, and performs duties

2. **IN**  
   - Certified Food Protection Manager

### Employee Health

3. **IN**  
   - Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. **IN**  
   - Proper use of restriction and exclusion

5. **IN**  
   - Procedures for responding to vomiting and diarrheal events

### Good Hygienic Practices

6. **IN**  
   - Proper eating, tasting, drinking, or tobacco use

7. **IN**  
   - No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands

8. **IN**  
   - Hands clean and properly washed

9. **IN**  
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. **IN**  
    - Adequate handwashing facilities supplied & accessible

### Approved Source

11. **IN**  
    - Food obtained from approved source

12. **IN**  
    - Food received at proper temperature

13. **IN**  
    - Food in good condition, safe, and unadulterated

14. **IN**  
    - Required records available: shellstock tags, parasite destruction

### Protection from Contamination

15. **IN**  
    - Food separated and protected

16. **IN**  
    - Food-contact surfaces: cleaned and sanitized

17. **IN**  
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/Temperature Controlled for Safety Food (TCS food)

18. **IN**  
    - Proper cooking time and temperatures

19. **IN**  
    - Proper reheating procedures for hot holding

20. **IN**  
    - Proper cooling time and temperatures

21. **IN**  
    - Proper hot holding temperatures

22. **IN**  
    - Proper cold holding temperatures

## Risk Factors

- 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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**Authority**: Chapters 3717 and 3715 Ohio Revised Code

**Date**: 11/06/2019

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As per HEA 5302A  The Baldwin Group, Inc. (10/19)  
As per AGR 1268  The Baldwin Group, Inc. (10/19)
## State of Ohio Food Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:  
**COS** = corrected on-site during inspection  
**R** = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Throughout the inspection at each department proper food handling techniques, hot/cold holding temperatures, protection of food during storage and preparation and the responsibilities of managers and employees relating to employee health and reporting requirements were discussed.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>See Item 13: Unless the damage occurs when removing the product to open, if a can is found with damage to the top or bottom seals or a sever sharp dent on the side it should be removed from service. These dents could have broken the seals on the cans and allowed contamination.</td>
</tr>
<tr>
<td></td>
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<td></td>
<td>See Item 65: When stocking baby food and formula, employees should verify use by dates of the products and remove any outdated items.</td>
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<tr>
<td></td>
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<td></td>
<td>Custom Comment # 8</td>
</tr>
<tr>
<td>10</td>
<td>3717-1-05.1(0)(1)</td>
<td>C</td>
<td>Using a handwashing sink - accessible at all times</td>
</tr>
<tr>
<td>13</td>
<td>3717-1-03.1(L)</td>
<td>C</td>
<td>Package integrity - specifications for receiving</td>
</tr>
</tbody>
</table>

**Person in Charge**

<table>
<thead>
<tr>
<th>Name of Facility</th>
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<th>Date</th>
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<td>11/06/2019</td>
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**Sanitarian**

KENT MARTZ  
RS/SIT# 2937

**License:**

Auglaize County Health Department

**Licensor:**

Auglaize County Health Department
## Observations and Corrective Actions (continued)

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<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. Observed a box of dry fry mix uncovered sitting by the fryer in the deli cook room. ITEM WAS COVERED DURING THE INSPECTION. In the meat walk-in cooler, chicken stored on the top racks with no covering. CORRECTED DURING THE INSPECTION.</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>47</td>
<td>3717-1-02.3(C)</td>
<td>NC</td>
<td>Management and personnel: hygienic practices. Produce prep area in back room. Employee not wearing a hair restraint when cutting fruit.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils -之间使用存储。 Deli cook room. Scoop laying in the dry fry batter with handle not above the food. The handles must not come into contact with the food to prevent contamination.</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(L)</td>
<td>NC</td>
<td>Single-service and single-use articles - storage Lids and cups are being stored under the sink at the coffee station inside the front door.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(G)(L)</td>
<td>NC</td>
<td>Kitchenware and tableware - handling of single-service and single-use articles. Meat cutting room: Knives being stored on the window seal and exposed to dust, dirt and other soil build-up. The knives on the seal were a combination of both clean and dirty. In the produce area in the back room cleaned utensils had been placed in the bowl that sits inside the table next to the wash sink. The bowl had dried food residue and other dirt in it and recontaminating the cleaned utensils that had been placed in it. Clean and sanitized equipment and utensils must be stored in a clean location so recontamination does not occur.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(G)(C)</td>
<td>NC</td>
<td>Kitchenware and tableware - furnishing single-service articles. Coffee station at the front entrance of the store: Unwrapped straws are offered for customer self service. ITEMS WERE REMOVED DURING THE INSPECTION.</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(A)</td>
<td>NC</td>
<td>Equipment and utensils - durability and strength. Subway: Blade used to cut green peppers is damaged creating a potential physical hazard to food if chips from the blade break off and stay on the food.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.3(B)</td>
<td>NC</td>
<td>Fixed equipment installation - spacing or sealing. Deli three compartment sink: Needs sealed to the wall to prevent moisture from entering behind the sink and wall and providing an area for mold to begin to grow.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Observed excess dirt, dust build-up and spills inside and/or on the outside of the following equipment: Under the display racks of the milk display case, on the dairy cooler floor, inside the drawer of the table the wrapper sits on in the produce prep area in the back room, on the wrapper in the produce area and on the table to the left of the wash sink in the produce area, dried meat particles on the non-food contact surfaces of the grinders in the meat walk-in cooler, dust on the compressor fan grates and ceiling of the produce and meat walk-in cooler, dried meat particles on the non-food contact surfaces of the (dial) meat scale and the shelf of the table this scale sits on, build-up on the storage racks and the legs of the table the large storage containers under, on the non-food contact surfaces of all the slicer in the deli and all the sliding door rails of the deli display cases.</td>
<td>☐</td>
<td></td>
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<tr>
<td>58</td>
<td>3717-1-06.1(P)</td>
<td>C</td>
<td>Plumbing system - Prohibiting a cross connection Spray hose laying inside a vat of the three compartment sink. This creates a potential for dirty, non-potable water to backflow into the potable water system of the facility.</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Observed trash and litter in the following areas. Cleaning must be done at a frequency to prevent dust, dirt, litter and other build-up. Inside the trash bin at the coffee station inside the front door, on the wall behind the three vat sink in the meat cutting room, on the wall behind the three vat sink in the deli area where clean utensils are hanging and the ceilings in the deli cooking room.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.3(C)</td>
<td>NC</td>
<td>Employee accommodations - designated areas Employee coats piled on the table in the bakery dept. that is used for storing the labels and icing.</td>
<td>☐</td>
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<td>65</td>
<td>901:3-4-15(B)</td>
<td>C</td>
<td>Embargoing of food due to adulteration, misbranding, or expired baby formula or baby foods</td>
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<td></td>
<td>Observed the following baby food items with past due use by dates: two units of Gerber variety pack juice, four units of Gerber pickups cheese ravioli and two units of gerber mango twist. ITEMS WERE REMOVED FROM THE SHELF.</td>
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**Person in Charge**  
**Date:** 11/06/2019  

**Sanitarian**  
KENT MARTZ  
RS/SIT# 2937  

**Licensor:**  
Auglaize County Health Department  

**Priorities and Levels:**  
- **C** = CRITICAL  
- **NC** = NON-CRITICAL

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