**State of Ohio**

**Standard Inspection Report**

*Authority: Chapters 3717 and 3715 Ohio Revised Code*

**Name of facility**

WAGNER’S IGA

**Address:**

257 E. 4TH ST.
MINSTER, OH 45865

**License holder**

WALLY WAGNER

**Type of visit (check):**

- Standard
- Follow Up
- Foodborne
- Prelicensing
- Consultation
- Other

**License number**

98

**Date**

11/02/2018

**Category/Descriptive**

COMMERCIAL CLASS 4 =>25,000 SQ. FT.

**Travel Time (min)**

30

**Foodborne Complaint**

X

**Sample date/result (if required)**

/ /

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

---

**Management and Personnel**

- 2.1 Employee health
- 2.2 Personal cleanliness
- 2.3 Hygienic practices
- 2.4 Supervision

**Food**

- 3.0 Safe, unadulterated and honestly presented
- 3.1 Sources, specification and original containers
- 3.2 Protection from contamination after receiving
- 3.3 Destruction of organisms
- 3.4 Limitation of growth of organisms
- 3.5 Identity, presentation, on premises labeling
- 3.6 Discarding or reconditioning unsafe, adulterated
- 3.7 Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

- 4.0 Materials for construction and repair
- 4.1 Design and construction
- 4.2 Numbers and capacities
- 4.3 Location and installation

**Physical Facilities**

- 5.0 Water
- 5.1 Plumbing system
- 5.2 Mobile water tanks
- 5.3 Sewage, other liquid waste and rainwater
- 5.4 Refuse, recyclables, and returnables

**Poisonous or Toxic Materials**

- 6.0 Labeling and identification
- 6.1 Operational supplies and applications
- 6.2 Storage and display separation

**Special Requirements**

- 7.0 Fresh juice production
- 7.1 Heat treatment dispensing freezers
- 7.2 Custom processing
- 7.3 Bulk water machine criteria
- 7.4 Acidified white rice preparation criteria
- 7.5 Facility layout and equipment specifications

**Administration**

- 8.0 Existing facilities and equipment

---

**Violations/Comment(s)**

*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;

---

**Inspected by**

CHRIS MILLER

**R.S./SIT #**

3139

**Licensor**

Auglaize County Health Department

**Received by**

Title

**Phone**

1-419-628-3537

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.
(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.

The cappucino machine near the front door had its lid open at the time of inspection. 5 tubs of prepared grits were observed in the meat walk in cooler without being covered. Please keep food products covered to prevent contamination.
THE LID WAS CLOSED AND THE TUBS WERE COVERED TO CORRECT.

3717-1-03.2 Food: protection from contamination after receiving.
(D) Food storage containers - identified with common name of food.
Working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

A multi-purpose spray bottle with clear liquid was observed without identification near the handsink in the Subway area. The bottle shall be labeled to prevent misuse of products. THE BOTTLE WAS LABELED "WATER" TO CORRECT.

3717-1-03.2 Food: protection from contamination after receiving.
(M) Wiping cloths - use limitation.

(1) Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be:
  (a) Maintained dry; and
  (b) Used for no other purpose.
(2) Cloths that are in use for wiping counters and other equipment surfaces shall be:
  (a) Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and
  (b) Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.
(3) Cloths that are in use for wiping surfaces in contact with raw animal foods shall be kept separate from...
WAGNER'S IGA

MINSTER, OH 45865

Address: 257 E. 4TH ST.

License holder: WALLY WAGNER

Type of visit (check):

☐ Standard  ☑ Follow Up  ☐ Foodborne  ☐ 30 Day  ☐ Other specify

License number: 98  

Date: 11/02/2018

Category/Descriptive:

COMMERCIAL CLASS 4 =>25,000 SQ. FT.

Travel Time (min): 30

Follow-up date (if required): / / 

Sample date/result (if required): / /

(4) Dry wiping cloths and the chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be free of food debris and visible soil.

(5) Containers of chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.

(6) Single-use disposable sanitizer wipes shall be used in accordance with EPA - approved manufacturer's label use instructions.

Wet wiping cloths were observed on the prep table and icing warmer in the bakery area. Wet wiping cloths must be stored in sanitizer solution between use to prevent cross contamination of surfaces.

Boxes of food were observed on the floor of both walk in freezers. Please ensure that food is kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products.

*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) 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) (1) 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.

Cheesecake products which have "Keep Refrigerated" on their label were being stored in a display case at 52°F. Cold held foods must be kept at or below 41°F to prevent rapid pathogen growth. THE CHEESECAKES WERE MOVED INTO A COOLER THAT WAS HOLDING BELOW 41°F TO CORRECT.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(G) Ready-to-eat, time/temperature controlled for safety food - date marking.
(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.
(2) Except as specified in paragraphs (G)(5) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:
   (a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and
   (b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.
(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.
(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:
   (a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;
   (b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;
   (c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or
   (d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided

---

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
The marking system is disclosed to the licensor upon request.

(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer’s request.

(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock.

(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:
   (a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;
   (b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;
   (c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
   (d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
   (e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;
   (f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
   (g) Shelf stable salt-cured products such as prosciutto and Parma (ham).

2 open packages of deli meat were observed in the Boar’s Head display case without any date or identification on them. An open pack of Cracker Barrel Black Forest Ham was observed in the deli display case without a date of opening. Ready to eat foods which are temperature controlled for safety must be date marked when they are opened, prepared, or thawed to track their seven day use by period. THE PRODUCTS WERE REMOVED 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 dirty paper towel was being used under the tape dispenser in front of the slicer in the meat area. Please remove the absorbent material from the area.

3717-1-04.1 Equipment, utensils, and linens: design and construction.
   (KK) Food equipment - certification and classification.
   (1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.
   (2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

Food was being stored on milk crates, soft drink crates, and wooden shelves in the walk in freezers and dairy walk in

---

Name of facility: WAGNER’S IGA
cooler. Please use NSF or similarly approved storage racks or dunnage racks to keep foods at least six inches above the floor while being able to easily clean beneath the products. It has been noted that the facility has added significant approved shelving since the last inspection.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

[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) Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

The walk in freezers have ice accumulating on the ceilings and walls and the Reed Oven in the bakery has water on the floor. Please repair the sources of moisture in this equipment.

*CRITICAL VIOLATION*

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Baking pans in the bakery have significant food debris accumulating on the food contact surfaces that can be peeled off easily. Please ensure that these food contact surfaces are kept clean to prevent potential contamination. THE PANS WERE REMOVED TO BE CLEANED.

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.

Can openers, slicers in the deli and meat areas, door handles and rails of the hot and cold cases in the deli, portable racks in the bakery and deli, bread slicer in the bakery, and tub grinders in the meat walk in cooler have food debris accumulating of non-food contact surfaces that need cleaned.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

Inspected by
CHRIS MILLER

R.S./SIT #
3139

Licensor
Auglaize County Health Department

Received by
Title

Phone
1-419-628-3537

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.
(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.

Single use items such as packaging and towels were observed on the floors of the hallway areas. Please ensure these products are kept at least six inches above the floor on approved storage racks to prevent contamination and to allow for easy cleaning of the floor beneath the products.

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.

No hand towels were provided at the bakery hand sink.

3717-1-06.2 Physical facilities: numbers and capacities.
(E)Handwashing signage.
A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

No handwash sign was provided at the bakery handsink.

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 handsink in the meat cutting room has a leak under it which needs repaired.

3717-1-06.4 Physical facilities: maintenance and operation.
(B) Cleaning - frequency and restrictions.
(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.
   This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The floors and walls behind the fryers and ovens in the deli need cleaned. The wall above the three compartment sink in the deli needs cleaned. The wall above the three compartment sink in the deli needs cleaned. Food debris around switches and control knobs on the walls of the bakery and deli need cleaned. Dust debris around the vents in the bakery needs removed. The fan grates in the meat cutting room and produce walk in cooler need the dust cleaned from them.

OAC 901 3.4-15: 5 cans of Enfamil Prosobee formula were observed with use by dates of August 1, 2018. Please remove these products from service when they exceed the manufacturers use by date. REMOVED FROM SERVICE TO CORRECT.