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

Name of facility: VOGEL'S BAKE SHOP
Check one: 
☐ FSO
☐ RFE
License Number: 509
Date: 03/05/2020

Address: 1601 CELINA RD.
City/State/Zip Code: ST. MARYS OH 45885

License holder: D. VOGEL FOOD SERVICE INC.
Inspection Time: 90
Travel Time: 15
Category/Descriptive: COMMERCIAL CLASS 2 <25,000 SQ. FT.

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

Inspection Time
- OUT
- N/O
- OUT
- IN
- OUT
- N/O
- IN
- OUT
- OUT
- OUT
- OUT
- IN
- IN
- OUT
- IN
- OUT
- N/O
- IN
- IN
- OUT
- OUT
- OUT
- IN
- OUT
- IN
- OUT
- N/O
- IN
- IN
- N/O
- N/A
- OUT
- RFE
- IN
- OUT
- OUT
- IN

Complaint
- OUT
- IN
- = not observed
- IN
- OUT

Compliance Status
- IN
- OUT
- N/O
- N/A
- OUT
- 
- 
- OUT
- N/O
- OUT
- IN
- N/O
- 
- 
- IN
- IN
- OUT
- OUT
- 
- 
- N/A
- Time/Temperature Controlled for Safety Food (TCS food)
- OUT
- 
- 
- OUT
- N/O
- OUT
- IN
- N/O
- = not applicable
- IN
- Date
- IN
- = in compliance
- ST. MARYS OH 45885
- OUT
- IN
- OUT
- OUT
- IN
- 03/05/2020
- IN
- IN
- Consultation
- N/O
- OUT
- N/O
- OUT
- IN
- IN
- OUT
- 509
- IN
- OUT
- N/O
- IN
- IN
- N/O
- N/A
- OUT
- RFE
- IN
- OUT
- OUT
- IN

As per HEA 5302A The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)
### 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  NO = not observed  N/A = not applicable

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td>N/O</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasteurized eggs used where required</td>
<td></td>
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<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>3717-1-03.2(N)(4)</td>
<td>N/O</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>3717-1-03.2.N(4.4)</td>
<td>N/O</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Proper Use of Utensils</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>3717-1-03.2(N)(4)</td>
<td>N/O</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In-use utensils: properly stored</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Observations and Corrective Actions</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Item No.</td>
<td>Code Section</td>
<td>Priority Level</td>
<td>Comment</td>
</tr>
<tr>
<td>----------</td>
<td>--------------</td>
<td>----------------</td>
<td>---------</td>
</tr>
<tr>
<td>8</td>
<td>3717-1-02.2(D)</td>
<td>C</td>
<td>Hands and arms: where to wash. Employee washed their hands in the three compartment sink. Manager stated that they had been told that this process was approved but in discussion with the other inspectors in the office this is not the case. ALSO SEE ITEM 10</td>
</tr>
<tr>
<td>47</td>
<td>3717-1-02.3(C)</td>
<td>NC</td>
<td>Management and personnel: hygienic practices. Two employees icing doughnuts not wearing hair restraints.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted. Spatulas and spoons stored on the table between the mixers not stored in an inverted position or covered.</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Single-service and single-use articles in storage. Two knives with food debris on them stored in the knife holder on the wall above the table between the mixer. Manager said they don't use the knives any more and discarded all four knives in the rack.</td>
</tr>
<tr>
<td>53</td>
<td>3717-1-03.2(N)(4)</td>
<td>NC</td>
<td>Food: protection from contamination after receiving. Open box of latex gloves in the kitchen area. 3717-1-03.2(N)(4): The use of latex gloves is prohibited in food service operations and retail food establishments. Types of non-latex gloves that are permitted for use in food service operations and retail food establishments include but are not limited to nitrile, polyethylene, and vinyl.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(Q)(3)</td>
<td>NC</td>
<td>Utensils, temperature and pressure measuring devices - good repair and calibration. Three spatulas with chips and cuts in the food contact surface observed in the holder on the table between the mixers.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Person in Charge</th>
<th>Date</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>KENT MARTZ</td>
<td>03/05/2020</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sanitarian</th>
<th>License</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>AUGLAIZE COUNTY HEALTH DEPARTMENT</td>
<td>AUGLAIZE COUNTY HEALTH DEPARTMENT</td>
<td></td>
</tr>
</tbody>
</table>
## Observations and Corrective Actions (continued)

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>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td>3717-1-04(I)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials. The racks above the three compartment sink are rusty and the coating is coming off. They are no longer smooth and easily cleanable.</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. Dirt build-up on the steps to the basement, mold starting to grow at the juncture of the three compartment sink and wall, dust build-up on the ventilation grates in the ceiling throughout the kitchen area and build-up on the floor under the racks in the area with the ice machine.</td>
<td>☐</td>
<td></td>
</tr>
</tbody>
</table>

**Name of Facility**
VOGEL’S BAKE SHOP

**Type of Inspection**
sta

**Date**
03/05/2020

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**Person in Charge**
KENT MARTZ  RS/SIT# 2937

**Sanitarian**

**Licensor:**
Auglaize County Health Department

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