

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CITY BAKERY	Check one ☐ FSO ☒ RFE	License Number 542	Date 12/05/2025
Address 20 W. AUGLAIZE ST.	City/State/Zip Code WAPAKONETA OH 45895		
License holder TYLER HENDERSHOT	Inspection Time 45	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 2 <25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☐ IN ☐ OUT ☒ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☐ IN ☐ OUT ☒ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A	26	☒ IN ☐ OUT ☐ N/A
Procedures for responding to vomiting and diarrheal events		Pasteurized foods used; prohibited foods not offered	
Good Hygienic Practices		Chemical	
6	☒ IN ☐ OUT ☐ N/O	27	☐ IN ☐ OUT ☒ N/A
Proper eating, tasting, drinking, or tobacco use		Food additives: approved and properly used	
7	☒ IN ☐ OUT ☐ N/O	28	☒ IN ☐ OUT ☐ N/A
No discharge from eyes, nose, and mouth		Toxic substances properly identified, stored, used	
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O	29	☐ IN ☐ OUT ☒ N/A
Hands clean and properly washed		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	30	☐ IN ☐ OUT ☒ N/A ☐ N/O
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		Special Requirements: Fresh Juice Production	
10	☐ IN ☒ OUT ☐ N/A	31	☐ IN ☐ OUT ☒ N/A ☐ N/O
Adequate handwashing facilities supplied & accessible		Special Requirements: Heat Treatment Dispensing Freezers	
Approved Source		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
11	☒ IN ☐ OUT	Special Requirements: Custom Processing	
Food obtained from approved source		33	☐ IN ☐ OUT ☒ N/A ☐ N/O
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
Food received at proper temperature		34	☐ IN ☐ OUT ☒ N/A ☐ N/O
13	☒ IN ☐ OUT	Special Requirements: Acidified White Rice Preparation Criteria	
Food in good condition, safe, and unadulterated		35	☐ IN ☐ OUT ☒ N/A
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Critical Control Point Inspection	
Required records available: shellstock tags, parasite destruction		36	☐ IN ☐ OUT ☒ N/A
Protection from Contamination		Process Review	
		37	☐ IN ☐ OUT ☒ N/A
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
Food separated and protected		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.	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O		
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 ☐ N/O	Proper cooking time and temperatures	
19	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper reheating procedures for hot holding	
20	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper cooling time and temperatures	
21	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures	

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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 **N/O** = not observed **N/A** = not applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			Physical Facilities		
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	☐ IN ☒ OUT	Nonfood-contact surfaces clean
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Plant food properly cooked for hot holding			
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	Approved thawing methods used			
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate			
Food Identification					
44	☒ IN ☐ OUT	Food properly labeled; original container			
Prevention of Food Contamination					
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected			
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display			
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness			
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored			
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables			
Proper Use of Utensils					
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used			
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

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

Item No.	Code Section	Priority Level	Comment	COS	R
10	3717-1-05.1(O)	C	Using a handwashing sink - operation and maintenance. The front handwashing sink was obstructed by a mobile table.	☐	☐
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. There was frozen syrup on the floor of the Berg single-door reach-in freezer.	☐	☐
62	3717-1-06(A)	NC	Indoor areas - surface characteristics There are tiles missing in the floor.	☐	☐
62	3717-1-06.4(F)	NC	Drying mops. There was a mop drying on the floor in front of the mop bucket.	☐	☐

Person in Charge	Date 12/05/2025
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	Licensors: Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)