

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility WAGNER'S IGA	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number 653	Date 11/05/2025
Address 257 E. 4TH ST.	City/State/Zip Code MINSTER OH 45865		
License holder BRAIDO FOOD MARKETS LLC	Inspection Time 180	Travel Time 25	Category/Descriptive COMMERCIAL CLASS 4 =>25,000 SQ. FT.
Type of inspection (check all that apply) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Critical Control Point (FSO) <input checked="" type="checkbox"/> Process Review (RFE) <input type="checkbox"/> Variance Review <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-licensing <input type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	23	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	24	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	25	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
5	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
6	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
7	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
8	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
9	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
Approved Source		Special Requirements: Custom Processing	
11	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	33	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	34	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	35	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	36	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
15	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Variance	
Food separated and protected		<p>Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</p> <p>Public health interventions are control measures to prevent foodborne illness or injury.</p>	
16	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Food-contact surfaces: cleaned and sanitized			
17	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT		
Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)			
18	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Proper cooking time and temperatures			
19	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O		
Proper reheating procedures for hot holding			
20	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O		
Proper cooling time and temperatures			
21	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Proper hot holding temperatures			
22	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	54	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	55	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities	
40	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	56	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT Nonfood-contact surfaces clean
41	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	57	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A Hot and cold water available; adequate pressure
42	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	58	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O Plumbing installed; proper backflow devices
43	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	59	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A Sewage and waste water properly disposed
Food Identification		Administrative	
44	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT Food properly labeled; original container	65	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A 901:3-4 OAC
Prevention of Food Contamination		66	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A 3701-21 OAC
45	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT Insects, rodents, and animals not present/outer openings protected		
46	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT Contamination prevented during food preparation, storage & display		
47	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A Personal cleanliness		
48	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O Wiping cloths: properly used and stored		
49	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O Washing fruits and vegetables		
Proper Use of Utensils			
50	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O In-use utensils: properly stored		
51	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A Utensils, equipment and linens: properly stored, dried, handled		
52	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A Single-use/single-service articles: properly stored, used		
53	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> 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
	Comment/ Obs		PR: Reviewed date marking requirements. PR: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements. PR: Reviewed proper chemical labeling and storage requirements.	<input type="checkbox"/>	<input type="checkbox"/>
	Comment/ Obs		PR: Reviewed and observed employee food handling practices Spatula hanging on the drying rack above the three compartment sink in the cook area had damage to the food contact surface. DISCARDED DURING THE INSPECTION. SEE ITEM SEE ITEM 54.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Comment/ Obs		PR: food handling practices Eggs above ready to eats salads in the deli walk-in cooler. During storage, ready to eat food must be protected from cross-contamination through proper storage practices such as covering and storing ready to eat foods above raw meat. MOVED DURING THE INSPECTION SEE ITEM 15.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Comment/ Obs		PR: Inspecting food packages for integrity and signs of temperature abuse when received and prior to use. 1 ea. 112 oz. can of vanilla pudding with damage to the bottom seal on the #10 storage rack in the bakery. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. REMOVED FROM SERVICE DURING THE INSPECTION. SEE ITEM 13.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Comment/ Obs		PR: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements. Pan of salmon marinating in water in the sausage room. Salmon temperature 50 degrees. Marination must be done under refrigeration to maintain a food temperature of 41 degrees or below and to limit the growth of harmful microorganisms. MOVED TO WALK-IN COOLER DURING THE INSPECTION. SEE ITEM 22.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
13	3717-1-03.1(L)	C	Package integrity - specifications for receiving	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Person in Charge	Date 11/05/2025
Environmental Health Specialist KENT MARTZ RS/SIT# 2937	Licensor: 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)

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility WAGNER'S IGA			Type of Inspection sta pr	Date 11/05/2025	
Observations and Corrective Actions (continued)					
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
			1 ea. 112 oz. can of vanilla pudding with damage to the bottom seal on the #10 storage rack in the bakery. REMOVED FROM SERVICE DURING THE INSPECTION.		
15	3717-1-03.2(C)	C	Packaged and unpackaged food - separation, packaging, and segregation. Eggs above ready to eat salads in the deli walk-in cooler and two cakes under sausage in the Full Flavor meat freezer. MOVED DURING THE INSPECTION	<input checked="" type="checkbox"/>	<input type="checkbox"/>
22	3717-1-03.4(F)(1)(b)	C	Time/temperature controlled for safety food - cold holding. Pan of salmon marinating in water in the sausage room. Salmon temperature 50 degrees. MOVED TO WALK-IN COOLER DURING THE INSPECTION.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	3717-1-03.5(C)	NC	Food labeling List of ingredients not available for the donuts.	<input type="checkbox"/>	<input type="checkbox"/>
46	3717-1-03.2(Q)	NC	Food storage - Preventing Contamination from the Premises Leak from the condenser in the walk-in freezer by the dairy walk-in cooler leaked onto cases of meat stored under the condenser and product on the floor in this unit.	<input type="checkbox"/>	<input type="checkbox"/>
54	3717-1-04.1(C)	C	Food-contact surfaces - cleanability Spatula hanging on the drying rack above the three compartment sink in the cook area had damage to the food contact surface. DISCARDED DURING THE INSPECTION.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	3717-1-04(I)	NC	Nonfood-contact surfaces - materials. The heat plate covers on the wrappers in the produce room and meat cutting room are torn and need replaced. Coating on the racks in the produce walk-in cooler is chipping off the shelves creating a physical hazard to the food and they are also no longer easily cleanable.	<input type="checkbox"/>	<input type="checkbox"/>
54	3717-1-04.4(B)	NC	Cutting surfaces. Cutting boards on the table in the produce room are scored and no longer easily cleanable.	<input type="checkbox"/>	<input type="checkbox"/>
54	3717-1-04.1(A)	NC	Equipment and utensils - durability and strength. Deli container lids stored in a wood basket on the counter by the prep table in the deli. 3717-1-04.1.A: Equipment and utensils - durability and strength. Equipment and utensils are to be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.	<input type="checkbox"/>	<input type="checkbox"/>
54	3717-1-04.4(A)(2)	NC	Equipment - Good Repair and Proper Adjustment - Intact, Tight, Adjusted per Manufacturer Door seal on the deli walk-in cooler torn.	<input type="checkbox"/>	<input type="checkbox"/>
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. Racks in the produce walk-in cooler are dirty.	<input type="checkbox"/>	<input type="checkbox"/>
62	3717-1-06.4(A)	NC	Repairing. Need to continue to make progress on repairs to damaged walls in the deli, cook room and meat service counter and cutting (under three compartment sink) areas as well as replacing the wood cabinets in the deli and bakery areas. FRP wall covering to the left of the sink by the breading station in the deli cooking area is damaged and separated from the main wall and the wall by the hand wash sink in the cook area is damaged. The wood cabinet by the hand wash sink in the bakery is severely water damaged and needs to be removed. SEE ITEM 64	<input type="checkbox"/>	<input type="checkbox"/>
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. Dust/dirt inside the cabinets at the coffee bar. Walls in the produce cooler dirty. Ceiling tile in deli and cook area dirty. Condenser fan grates in the meat cutting room dirty.	<input type="checkbox"/>	<input type="checkbox"/>
63	3717-1-06.1(I)	NC	Light bulbs - protective shielding. Endcaps missing on the lights in the produce display cooler.	<input type="checkbox"/>	<input checked="" type="checkbox"/>
63	3717-1-06.4(J)	NC	Using dressing rooms and lockers. Employee coat laying on cases of single use item on a storage rack under the hood in the bakery area.	<input type="checkbox"/>	<input type="checkbox"/>
64	3717-1-20	NC	Existing Facilities and Equipment - Requirements for Replacement See items from Item 62.	<input type="checkbox"/>	<input type="checkbox"/>
Person in Charge				Date 11/05/2025	
Environmental Health Specialist KENT MARTZ RS/SIT# 2937			Licensor: Auglaize County Health Department		

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5351 The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)

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Observations and Corrective Actions (continued)					
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Item No.	Code Section	Priority Level	Comment	COS	R
			3717-1-20.0: 3717-1-20 Existing facilities and equipment. Existing facilities and equipment in a food service operation or retail food establishment is to be replaced with equipment and facilities meeting the requirements of this chapter when any of the following occur: 3717-1-20.0.A: They no longer comply with the following: 3717-1-20.0.A.1: Are in good repair and can be maintained in a sanitary condition; 3717-1-20.0.A.2: Have food contact surfaces that comply with the requirements of this chapter; 3717-1-20.0.A.3: Have cooling, heating, and holding capacities that comply with the requirements of this chapter; or 3717-1-20.0.A.4: Criteria upon which they were originally approved 3717-1-20.0.B: The facilities and equipment constitute a public health hazard; or 3717-1-20.0.C: The food service operation or retail food establishment changes ownership.		
65	901:3-4-15(B)	C	Embargoing of food due to adulteration, misbranding, or expired baby formula or baby foods 86 units of baby food outdated. OPENED AND DISCARDED IN THE DUMPSTER.	<input checked="" type="checkbox"/>	<input type="checkbox"/>

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 As per HEA 5351 The Baldwin Group, Inc. (11/19)
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