

**GOOD MANUFACTURING PRACTICES
 INSPECTION REPORT**

Authority: Chapter 3715 Ohio Revised Code

ID NUMBER: 9929418
 DATE INSPECTED: 02/24/2021
 INSPECTION TYPE: ODA
 SPECIALIST: COLETTE NAPLES
 FIRM STATUS: ROUTINE
 INTERVAL PERIOD:

Facility Name: THE CAKE CO

DBA:

Address: 1400 DUBLIN ROAD COLUMBUS, OH

Phone: (567) 241-9922

Email: KRYSTAL.HEUER@YAHOO.COM

Fax:

Conducted With: KRYSTAL HEUER

Title: OWNER

Yes No N/A Not Observed

General Provisions

- | | | | | | |
|---|---|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 1 | Are all individuals qualified to perform their duties? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2 | Are employees trained in the principles of food hygiene and food safety? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3 | Are records documenting training of qualified individuals maintained? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4 | Are records available, accurate, indelible, and legible and identified correctly? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5 | Are records retained for the required time? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Personnel

- | | | | | | |
|----|---|-------------------------------------|--------------------------|--------------------------|-------------------------------------|
| 6 | Are personnel with sores, infections, etc., restricted from handling food product? Are personnel instructed to report such conditions to their supervisors? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 7 | Do employees maintain personal cleanliness, wash/sanitize hands as necessary and wear clean outer garments to protect against allergen cross-contact and against contamination of food? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 8 | Do employees wear effective hair restraints, remove unsecured jewelry and maintain gloves in sanitary manner? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 9 | Do employees refrain from eating or drinking food, chewing gum or using tobacco and are personal items stored appropriately? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 10 | Are other precautions taken to protect against allergen cross-contact and contamination with microorganisms or foreign substances? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Plants and Grounds

- | | | | | | |
|----|--|-------------------------------------|--------------------------|-------------------------------------|--------------------------|
| 11 | Do grounds appear free of harborage and/or breeding places for pests? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12 | Are roads, yards and parking lots maintained; are drainage and waste treatment and disposal systems adequate to avoid contamination of the facility and products? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 13 | Is there sufficient space for equipment and storage to maintain a sanitary operation? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14 | Is the potential of contamination and allergen cross-contact reduced by separation of operations, SSOPs and/or operating practices? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 15 | Are adequate precautions taken to protect food in outdoor bulk vessels? | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 16 | Are walls, floors and ceilings designed to be adequately cleaned and kept in good repair? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17 | Are food and food contact surfaces protected from contamination from drips and condensate from fixtures, ducts and pipes? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18 | Is there sufficient space to permit employees to perform their duties and to protect against contaminating food, food-contact surfaces, or food packaging materials with clothing or personal contact? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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- | | | | | | |
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| 19 | Is the lighting adequate for the operation being performed? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20 | Are exposed food products protected from contamination from breakage of light bulbs or other glass fixtures? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21 | Is the ventilation adequate to prevent contamination and allergen cross-contact by dust and other airborne substances? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22 | Are openings effectively screened or protected against entry of pests? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Sanitary Operations

- | | | | | | |
|----|---|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 23 | Are physical facilities in good repair and maintained in a sanitary condition? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 24 | Are cleaning and sanitizing of utensils and equipment conducted in a manner that protects against allergen cross-contact and contamination? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 25 | Are cleaning compounds and sanitizing agents free from undesirable microorganisms and used in a safe and effective manner? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 26 | Are toxic materials identified and stored properly? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 27 | Are animal and pest control measures in place? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 28 | Are all food-contact surfaces cleaned and sanitized as frequently as necessary to protect against allergen cross-contact and contamination of food? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 29 | Are non-food contact surfaces cleaned in a manner and as frequently as necessary to protect against allergen cross-contact and contamination of food? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 30 | Are single service articles stored, handled and disposed of in a manner to protect from allergen cross-contact and contamination of food? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31 | Are food contact surfaces of cleaned and sanitized portable equipment and utensils protected from allergen cross-contact and contamination of food? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Sanitary Facilities and Controls

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|----|---|-------------------------------------|--------------------------|-------------------------------------|--------------------------|
| 32 | Is the water supply safe and from an adequate source, at suitable temperature and under pressure as needed? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33 | Is the nonpublic water system sampled annually; are the test results retained on file? | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 34 | Is plumbing of adequate size, design and adequately installed and maintained? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 35 | Is sewage disposed of into an adequate sewerage system or disposed of through other adequate means? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 36 | Are toilet facilities accessible, in good repair, and not a source of contamination? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 37 | Are handwashing facilities adequate, conveniently located and with running water at a suitable temperature? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38 | Are there proper refuse receptacles for handling and disposal of refuse to protect against contamination, minimize the development of odor, and attractant and harborage or breeding place for pests? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Equipment and Utensils

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|----|--|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 39 | Are equipment and utensils designed and constructed to be adequately cleaned and maintained to protect against allergen cross-contact and contamination? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|----|--|-------------------------------------|--------------------------|--------------------------|--------------------------|

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40	Does equipment and utensils used preclude allergen cross-contact, contamination or the adulteration of food?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41	Are holding, conveying and manufacturing systems maintained in an appropriate sanitary condition?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	Are temperature devices, food measuring instruments and controls accurate, maintained and correctly located?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	Are gases used in food or on equipment uncontaminated?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Processes and Controls

44	Are operations conducted in accordance with adequate sanitation principles?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
45	Is plant sanitation under the supervision of a competent individual?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	Are precautions adequate to ensure that production procedures did not contribute to allergen cross-contact and to contamination?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	Are appropriate quality control operations in place to ensure that food is suitable for human consumption and food-packaging materials are safe and suitable?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
48	Are testing procedures used, where necessary, to identify sanitation failures, possible allergen cross-contact and food contamination?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	Are raw materials and other ingredients inspected, segregated and are they otherwise handled to ensure protection against allergen cross-contact, contamination and are they cleaned as necessary and suitable for processing?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	Are raw materials and other ingredients unadulterated by pathogenic microorganisms or treated to ensure they are no longer adulterated by pathogenic microorganisms?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	Is the firm compliant with applicable FDA regulations for natural or unavoidable defects, if required?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	Are materials scheduled for rework identified?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	Are raw materials or other ingredients thawed in a manner that prevents them from becoming adulterated?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	Are raw materials and other ingredients that are food allergens and/or rework that contains food allergens held and identified in a manner that protects against allergen cross-contact and contamination?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
55	Are equipment, utensils and containers properly maintained in an adequate condition through appropriate cleaning and sanitizing?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
56	Are operations conducted under conditions and controls necessary to minimize the potential for growth of microorganisms, allergen cross-contact and contamination of food and deterioration of food?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
57	Are adequate measures taken to destroy or prevent the growth of undesirable microorganisms?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
58	Is work-in-progress and rework handled in a manner that protects against allergen cross-contact, contamination and growth of undesirable microorganisms?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
59	Is finished food protected from allergen cross-contact and contamination by raw materials, other ingredients, or refuse?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
60	Are food equipment, utensils, and containers protected against allergen cross-contact and contamination?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
61	Are there measures in place for exclusion of metal or other extraneous matter?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
62	Are adulterated foods and raw materials handled properly?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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63	Are filling, assembling and packaging operations protected against allergen-cross-contact, contamination and growth of undesirable microorganisms?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
64	Is water activity controlled and maintained where applicable?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
65	Is pH controlled and monitored where applicable?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
66	Is ice used in contact with food from an approved source?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Warehousing and Distribution

67	Are storage conditions adequate as to protect product against allergen cross-contact, contamination, deterioration, adulteration?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
68	Are transportation conditions adequate as to protect product against allergen cross-contact, contamination, deterioration, adulteration?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Human Food By-Products

69	Are human food by-products intended for distribution as animal food held under conditions that will protect against contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
70	Are human food by-products held for use as animal food accurately identified?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
71	Is labeling provided for a human food by-product intended for animal food, when distributed, which identifies the common or usual name of the by-product?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
72	Are shipping containers and bulk vehicles used to distribute human food by-products for use as animal food examined prior to use to ensure protection against contamination of the human food by-products for use as animal food from the container?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Defect Action Levels

73	Are quality control operations utilized to reduce natural or unavoidable defects?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
74	Are foods that contain defects at levels that render it adulterated kept separate from other lots of food?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Food Labeling

75	Does labeling comply with 21 C.F.R. Part 101 Food Labeling?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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OTHER INSPECTIONS

- JUICE:
- SEAFOOD:
- SHELLFISH:
- ACIDIFIED CANNING:
- LOW ACID CANNING:
- PREVENTIVE CONTROLS:

GOOD MANUFACTURING PRACTICES INSPECTION (CURRENT)

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Line # **Violation / Comments** **Correction Date**

0 FIRM PAID THEIR \$30 BAKERY LICENSE FEE DURING THE INSPECTION VIA CHECK (#103).
DISCUSSED FDA REGISTRATION, SELF ATTESTATION AND SANITATION.

Specialist: Collette Naples

Operator: Kyo H