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

Name of facility: CRIDERSVILLE NURSING HOME
Check one: □ FSO  □ RFE
License Number: 172
Date: 01/14/2020

Address: 603 E. MAIN ST.
City/State/Zip Code: CRIDERSVILLE  OH 45806

License holder: PEREGRINE HEALTH SERVICES

Inspection Time: 55
Travel Time: 15
Follow-up date (if required): / /
Water sample date/result (if required): / /

Category/Descriptive: COMMERCIAL CLASS 4 <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

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

#### Supervision

1. **IN**  OUT  N/A
   Person in charge present, demonstrates knowledge, and performs duties

2. **IN**  OUT  N/A
   Certified Food Protection Manager

3. **IN**  OUT  N/A
   Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. **IN**  OUT  N/A
   Proper use of restriction and exclusion

5. **IN**  OUT  N/A
   Procedures for responding to vomiting and diarrheal events

#### Employee Health

6. **IN**  OUT  N/O
   Proper eating, tasting, drinking, or tobacco use

7. **IN**  OUT  N/O
   No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands

8. **IN**  OUT  N/O
   Hands clean and properly washed

9. **IN**  OUT  N/A
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. **IN**  OUT  N/A
    Adequate handwashing facilities supplied & accessible

#### Approved Source

11. **IN**  OUT
    Food obtained from approved source

12. **IN**  OUT  N/A
    Food received at proper temperature

13. **IN**  OUT
    Food in good condition, safe, and unadulterated

14. **IN**  OUT  N/A
    Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. **IN**  OUT  N/O
    Food separated and protected

16. **IN**  OUT  N/A
    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
    Proper cooking time and temperatures

19. **IN**  OUT  N/A
    Proper reheating procedures for hot holding

20. **IN**  OUT  N/A
    Proper cooling time and temperatures

21. **IN**  OUT  N/A
    Proper hot holding temperatures

22. **IN**  OUT  N/A
    Proper cold holding temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)

23. **IN**  OUT  N/A
    Proper date marking and disposition

24. **IN**  OUT  N/A
    Time as a public health control: procedures & records

#### Consumer Advisory

25. **IN**  OUT  N/A
    Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

26. **IN**  OUT  N/A
    Pasteurized foods used; prohibited foods not offered

#### Chemical

27. **IN**  OUT  N/A
    Food additives: approved and properly used

28. **IN**  OUT  N/A
    Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

29. **IN**  OUT  N/A
    Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. **IN**  OUT  N/A
    Special Requirements: Fresh Juice Production

31. **IN**  OUT  N/A
    Special Requirements: Heat Treatment Dispensing Freezers

32. **IN**  OUT  N/A
    Special Requirements: Custom Processing

33. **IN**  OUT  N/A
    Special Requirements: Bulk Water Machine Criteria

34. **IN**  OUT  N/A
    Special Requirements: Acidified White Rice Preparation Criteria

35. **IN**  OUT  N/A
    Critical Control Point Inspection

36. **IN**  OUT  N/A
    Process Review

37. **IN**  OUT  N/A
    Variance

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.

As per HEA 5302A The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
## Observations and Corrective Actions

<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>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. This is a violation carried over from last inspection. The veneer is coming loose on the cabinets. Management is buying replacement veneer and will be repairing it.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### CRIDERSVILLE NURSING HOME

**GOOD RETAIL PRACTICES**

- Safe Food and Water
  - Pasteurized eggs used where required
  - Water and ice from approved source

- Food Temperature Control
  - Proper cooling methods used; adequate equipment for temperature control
  - Plant food properly cooked for hot holding
  - Thermometers provided and accurate

- Food Identification
  - Food properly labeled; original container

- Preventive of Food Contamination
  - Insects, rodents, and animals not present/outer openings protected
  - Contamination prevented during food preparation, storage & display
  - Personal cleanliness
  - Wiping cloths: properly used and stored
  - Washing fruits and vegetables

- Proper Use of Utensils
  - In-use utensils: properly stored
  - Utensils, equipment and linens: properly stored, dried, handled
  - Single-use/single-service articles: properly stored, used
  - Slash-resistant, cloth, and latex glove use

**Utensils, Equipment, and Vending**

- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips
- Nonfood-contact surfaces clean
- Hot and cold water available; adequate pressure
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Adequate ventilation and lighting; designated areas used
- Existing ventilation and lighting; designated areas used
- 901:3-4 OAC
- 3701-21 OAC

**Administrative**

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**Person in Charge**

AARON LONGSWORTH

**Sanitarian**

AARON LONGSWORTH

**Licensee**

Auglaize County Health Department

**Date**

01/14/2020

**Type of Inspection**

sta ccp

**Date**

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**Authority**

Chapters 3717 and 3715 Ohio Revised Code

**State of Ohio**

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