# Food Inspection Report

## State of Ohio

### Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRIDERSVILLE NURSING HOME</td>
<td>☑ FSO</td>
<td>172</td>
<td>12/09/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/State/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>603 E. MAIN ST.</td>
<td>CRIDERSVILLE OH 45806</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PEREGRINE HEALTH SERVICES</td>
<td>60</td>
<td>2</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

### 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

#### Employee Health

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

#### Good Hygienic Practices

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

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

#### Preventing Contamination by Hands

8. IN OUT N/A Hands clean and properly washed

9. N/A OUT N/O 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 N/O Food received at proper temperature

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

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

#### Protection from Contamination

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

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

#### Conformance with Approved Procedures

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

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

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

24. IN OUT N/O 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

#### Risk Factors

- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

#### Public Health Interventions

- Control measures to prevent foodborne illness or injury.

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As per HEA 5302A The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
## 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 N/O = not observed N/A = not applicable

### Safe Food and Water

38 IN OUT N/A N/O Pasteurized eggs used where required
39 IN OUT N/A Water and ice from approved source

### Food Temperature Control

40 IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control
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 Splash-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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>CCP: Reviewed the changes to the employee health requirements in the 2019 food code. PROVIDED A COPY WITH INSPECTION REPORT E-MAIL.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>CCP: Reviewed and observed employee food handling practices and date marking requirements.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>CCP: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements.</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td>NC</td>
<td>CCP: Reviewed the importance of inspecting shipments when they are received and requirements for receiving temperatures and integrity of packages.</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td>NC</td>
<td>CCP: Reviewed proper chemical labeling and storage requirements.</td>
</tr>
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### Administrative

65 IN OUT N/A 901:3-4 OAC Adequate ventilation and lighting; designated areas used
66 IN OUT N/A 3701-21 OAC Existing ventilation and lighting; designated areas used

### Sanitation

- Mold starting to grow on the wall around the dish washer
- Veneer chips off and counter tops breaking apart on the homestyle cabinets in the kitchen making them no longer smooth, nonabsorbent and easily cleanable.

### Person in Charge

KENT MARTZ  RS/SIT# 2937  Auglaize County Health Department

**Sanitizer:**
- CRIDERSVILLE NURSING HOME
- 501 MAIN STREET  CRIDERSVILLE, OHIO 45319
- 937-567-0800

**Sanitarian:**
- KENT MARTZ  RS/SIT# 2937
- Auglaize County Health Department

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