## Food Inspection Report

**Name of facility**: ELMWOOD ASSISTED LIVING OF NEW BREMEN

**Check one**: 
- [X] FSO
- [ ] RFE

**License Number**: 417

**Date**: 01/06/2020

**Address**: 711 S. WALNUT ST.

**City/State/Zip Code**: NEW BREMEN OH 45869

### Inspection Time

<table>
<thead>
<tr>
<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>45</td>
<td>15</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

### Type of inspection (check all that apply)

- [X] Standard
- [X] Critical Control Point (FSC)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

### License Number

- **License holder**: ELMWOOD OF NEW BREMEN LTD

### Category/Descriptive

- **Type**: COMMERCIAL CLASS 4 <25,000 SQ. FT.

### Compliance Status

#### Supervision

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>Certified Food Protection Manager</td>
<td>Time as a public health control: procedures &amp; records</td>
</tr>
</tbody>
</table>

#### Employee Health

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Management, food employees and conditional employees; knowledge, responsibilities and reporting</td>
<td>Consumer advisory provided for raw or undercooked foods</td>
</tr>
<tr>
<td>Proper use of restriction and exclusion</td>
<td>Highly Susceptible Populations</td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>Preventing Contamination by Hands</td>
</tr>
</tbody>
</table>

#### Good Hygienic Practices

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td>Preventing Contamination by Hands</td>
</tr>
<tr>
<td>No discharge from eyes, nose, and mouth</td>
<td>Consumer Advisory</td>
</tr>
</tbody>
</table>

#### Preventing Contamination by Hands

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hands clean and properly washed</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
</tbody>
</table>

#### Approved Source

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food obtained from approved source</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Food in good condition, safe, and unadulterated</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Required records available: shellstock tags, parasite destruction</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
</tbody>
</table>

#### Protection from Contamination

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food separated and protected</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Food-contact surfaces: cleaned and sanitized</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proper cooking time and temperatures</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Proper reheating procedures for hot holding</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Proper cooling time and temperatures</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Proper hot holding temperatures</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
<tr>
<td>Proper cold holding temperatures</td>
<td>Prevention of foodborne illness or injury.</td>
</tr>
</tbody>
</table>

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**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

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

- Proper date marking and disposition
- Time as a public health control: procedures & records
- Consumer advisory provided for raw or undercooked foods
- Prevention of foodborne illness or injury.

**Preventing Contamination by Hands**

- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- Adequate handwashing facilities supplied & accessible

**Approved Source**

- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

- Food separated and protected
- Food-contact surfaces: cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

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**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 In-use utensils properly stored

### 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, roaches, 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

- **In-use utensils - between-use storage.**
  A cup without a handle is used in the salt container sitting on the flour and brown sugar containers by the walk-in cooler. If stored in the working container of food, a scoop with a handle that can be stored in a way to prevent contamination of the food by storing with the handle above the food should be used.
  
  **CUP WAS REMOVED DURING THE INSPECTION**

- **Equipment, utensils, linens - storage.**
  Dirty spatulas were observed in the storage bin for clean utensils on the metal rack to the left of the microwave.
  
  **THE BIN OF UTENSILS WAS TAKEN TO THE DISHWASH ROOM TO BE WASHED.**

- **Multutuse utensils and food contact surfaces - material characteristics**
  Two spatulas with cuts, chips and other damage were observed in the clean utensil storage bin on the metal racks to the left of the microwave. These pose a physical hazard to the food when used.
  
  **ITEMS WERE REMOVED FROM SERVICE**

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**Type of Inspection:** sta ccp  
**Date:** 01/06/2020  
**Licensor:** Auglaize County Health Department
<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>54</td>
<td>3717-1-04.3(B)</td>
<td>NC</td>
<td>Fixed equipment installation - spacing or sealing.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The caulk along the length of the food prep sink is coming loose</td>
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<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>and needs redone to prevent water and moisture from entering between</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>the sink and wall and promoting mold growth.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Dust build-up in the walk-in cooler fan grates and on the back side of</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>the condenser.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

**Name of Facility:** ELMWOOD ASSISTED LIVING OF NEW BREMEN

**Type of Inspection:** sta ccp

**Date:** 01/06/2020

**Observations and Corrective Actions (continued)**

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

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**Sanitarian:** KENT MARTZ  
**RS/SIT# 2937**

**Licensor:** Auglaize County Health Department

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**Prior to this inspection (Oct 19):**

- [HEA 5351](#) The Baldwin Group, Inc.
- [AGR 1268](#) The Baldwin Group, Inc.