### State of Ohio

#### Standard Inspection Report

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

**Name of facility:** GRANDE LAKE HEALTHCARE CENTER

**Address:** 1209 INDIANA AVE. ST. MARYS, OH 45885

**License holder:** INDIANA LEASING CO., LLC

**License number:** 558

**Date:** 10/01/2018

**Category/Descriptive:** COMMERCIAL CLASS 4 <25,000 SQ. FT.

**Type of visit (check):** Standard $\square$  Follow Up $\square$  Foodborne $\square$  30 Day Follow-up $\square$  Complaint $\square$  Prelicensing $\square$  Consultation $\square$  Other specify $\square$

**Travel Time (min):** 30

**Follow-up date (if required):** / /

**Sample date/result (if required):** / /

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#### 3717-1 OAC Violation Checked

<table>
<thead>
<tr>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>CRITICAL VIOLATION</em></td>
</tr>
<tr>
<td>3717-1-03.2 Food: protection from contamination after receiving.</td>
</tr>
<tr>
<td>(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.</td>
</tr>
</tbody>
</table>

Food shall be protected from cross contamination by:

1. Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display by:
   - (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; and
   - (b) Cooked ready-to-eat food.
   - (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

2. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
   - (a) Using separate equipment for each type; or
   - (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and
   - (c) Preparing each type of food at different times or in separate areas.

3. Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;

4. Cleaning hermetically sealed containers of food of visible soil before opening;

5. Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

6. Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;

7. Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and

8. Storing the food in packages, covered containers, or wrappings. This provision does not apply to:
   - (a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before...
consumption;
(b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
(c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
(d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code; or
(e) Shellstock.

An uncovered tray of desserts was observed on the top shelf of the storage rack in the walk in cooler. Please keep foods covered to prevent potential contamination. THE TRAY WAS COVERED TO CORRECT.

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
</tr>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
</tr>
</tbody>
</table>

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.