State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility
JOINT TWP DIST MEMORIAL HOSPITAL

Address: 200 ST. CLAIR ST.
ST. MARYS, OH 45885

License holder
JOINT TWP DIST MEMORIAL HOSPITAL

Category/Descriptive
NON-COMMERCIAL CLASS 4 <25,000 SQ. FT.

Travel Time (min) 30

Other

3717-1 OAC Violation Checked

Management and Personnel
2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
2.4 Supervision

Food
3.0 Safe, unadulterated and honestly presented
3.1 Sources, specification and original containers
3.2 Protection from contamination after receiving
3.3 Destruction of organisms
3.4 Limitation of growth of organisms
3.5 Identity, presentation, on premises labeling
3.6 Discarding or reconditioning unsafe, adulterated
3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens
4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation

Violations/Comment(s)

3717-1-03 Food - safe, unadulterated, and honestly presented.

Food shall be safe, unadulterated, and, as specified under paragraph (B) of rule 3717-1-03.5 of the Administrative Code, honestly presented.

Strawberries with mold on them were observed in the walk in cooler. Please remove food products from service when they become unsafe. THE STRAWBERRIES WERE REMOVED TO TRASH TO CORRECT.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(F) Time/temperature controlled for safety food - hot and cold holding.
(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or
(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.

(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

The single door True reach in cooler was holding products at 43F. Cold held foods must be kept at or below 41F to prevent rapid pathogen growth. PRODUCTS WHICH REQUIRED REFRIGERATION WERE REMOVED FROM THE
UNIT TO CORRECT.

*CRITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.

(2) Except as specified in paragraphs (G)(5) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:

(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and

(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:

(a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;

(c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or

(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.

(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock

(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:

(a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;

(b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;

(c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;

(d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;

(e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;

(f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and

(g) Shelf stable salt-cured products such as prosciutto and Parma (ham)

A package each of sliced ham and sliced turkey were observed in the walk in cooler without date marking on them. Ready to eat foods which are temperature controlled for safety must be date marked to accurately track their seven day use by period. THE PRODUCTS WERE REMOVED TO TRASH TO CORRECT.
(KK) Food equipment - certification and classification.
(1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.
(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

A milk crate was being used to keep boxes of coffee at least six inches above the floor. NSF or similarly approved storage racks shall be used to keep foods at least six inches above the floor while also being able to easily clean the floor beneath the products while they are in place.

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3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

2 can openers in the kitchen were accumulating food debris and need cleaned at this time. THE OPENERS WERE REMOVED AND CLEANED DURING THE INSPECTION TO CORRECT.

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*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(H) Ready-to-eat, time/temperature controlled for safety food - disposition.
(1) A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:
   (a) Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the product is frozen;
   (b) Is in a container or package that does not bear a date or day; or
   (c) Is appropriately marked with a date or day that exceeds the temperature and time combination as specified in paragraph (G)(1) of this rule.
(2) Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.
(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code.

A container of commercially prepared potato salad was observed in the walk in cooler with a use by date of 9-24-18. Commercially prepared foods shall be removed from service when they exceed their manufacturer's use by date. THE PRODUCT WAS REMOVED TO TRASH TO CORRECT.

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Inspected by
CHRIS MILLER

R.S./SIT # 3139

Licensor
Auglaize County Health Department

Received by

Title

Phone
1-419-394-3335

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