### Food Inspection Report

**State of Ohio**  
**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

**Name of facility**  
OTTERBEIN CRIDERSVILLE

**Check one**  
- [ ] Standard  
- [ ] Critical Control Point (FSO)  
- [ ] Process Review (RFE)  
- [ ] Variance Review  
- [ ] Follow Up  
- [ ] Pre-licensing  
- [ ] Consultation

**License Number**  
524

**Date**  
01/18/2019

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**Address**  
100 RED OAK DR.

**City/Zip Code**  
CRIDERSVILLE

**Inspection Time**  
45

**Travel Time**  
15

**Category/Descriptive**  
NON-COMMERCIAL CLASS 3 <25,000 SQ. FT.

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### Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td>23 [ ] IN [ ] OUT [ ] N/A Proper date marking and disposition</td>
</tr>
<tr>
<td>2 [ ] IN [ ] OUT [ ] N/A Certified Food Protection Manager</td>
<td></td>
</tr>
<tr>
<td>Employee Health</td>
<td>3 [ ] IN [ ] OUT [ ] N/A Management, food employees and conditional employee; knowledge, responsibilities and reporting</td>
</tr>
<tr>
<td>4 [ ] IN [ ] OUT [ ] N/A Proper use of restriction and exclusion</td>
<td></td>
</tr>
<tr>
<td>5 [ ] IN [ ] OUT [ ] N/A Procedures for responding to vomiting and diarrheal events</td>
<td></td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td>6 [ ] IN [ ] OUT [ ] N/A Proper eating, tasting, drinking, or tobacco use</td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td>7 [ ] IN [ ] OUT [ ] N/A No discharge from eyes, nose, and mouth</td>
</tr>
<tr>
<td>8 [ ] IN [ ] OUT [ ] N/A Hands clean and properly washed</td>
<td></td>
</tr>
<tr>
<td>9 [ ] IN [ ] OUT [ ] N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td></td>
</tr>
<tr>
<td>10 [ ] IN [ ] OUT [ ] N/A Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
</tr>
<tr>
<td>Approved Source</td>
<td>11 [ ] IN [ ] OUT Food obtained from approved source</td>
</tr>
<tr>
<td>12 [ ] IN [ ] OUT [ ] N/A Food received at proper temperature</td>
<td></td>
</tr>
<tr>
<td>13 [ ] IN [ ] OUT Food in good condition, safe, and unadulterated</td>
<td></td>
</tr>
<tr>
<td>14 [ ] IN [ ] OUT [ ] N/A Required records available: shellstock tags, parasite destruction</td>
<td></td>
</tr>
<tr>
<td>Protection from Contamination</td>
<td>15 [ ] IN [ ] OUT [ ] N/A Food separated and protected</td>
</tr>
<tr>
<td>16 [ ] IN [ ] OUT [ ] N/A Food-contact surfaces: cleaned and sanitized</td>
<td></td>
</tr>
<tr>
<td>17 [ ] IN [ ] OUT Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
<td></td>
</tr>
<tr>
<td>Time/Temperature Controlled for Safety Food (TCS food)</td>
<td>18 [ ] IN [ ] OUT [ ] N/A Proper cooking time and temperatures</td>
</tr>
<tr>
<td>19 [ ] IN [ ] OUT [ ] N/A Proper reheating procedures for hot holding</td>
<td></td>
</tr>
<tr>
<td>20 [ ] IN [ ] OUT [ ] N/A Proper cooling time and temperatures</td>
<td></td>
</tr>
<tr>
<td>21 [ ] IN [ ] OUT [ ] N/A Proper hot holding temperatures</td>
<td></td>
</tr>
<tr>
<td>22 [ ] IN [ ] OUT [ ] N/A Proper cold holding temperatures</td>
<td></td>
</tr>
</tbody>
</table>

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### Risk Factors

- **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

**Foodborne Illness Risk Factors**

1. Person in charge present, demonstrates knowledge, and performs duties
2. Certified Food Protection Manager
3. Management, food employees and conditional employee; knowledge, responsibilities and reporting
4. Procedural use of restriction and exclusion
5. Procedures for responding to vomiting and diarrheal events
6. Hands clean and properly washed
7. No discharge from eyes, nose, and mouth
8. No bare hand contact with ready-to-eat foods or approved alternate method properly followed
9. Adequate handwashing facilities supplied & accessible
10. Food obtained from approved source
11. Food received at proper temperature
12. Food in good condition, safe, and unadulterated
13. Required records available: shellstock tags, parasite destruction
14. Food separated and protected
15. Food-contact surfaces: cleaned and sanitized
16. Proper disposition of returned, previously served, reconditioned, and unsafe food
17. Proper cooking time and temperatures
18. Proper reheating procedures for hot holding
19. Proper cooling time and temperatures
20. Proper hot holding temperatures
21. Proper cold holding temperatures
22. Proper date marking and disposition
23. Time as a public health control: procedures & records
24. Consumer advisory provided for raw or undercooked foods
25. Pasteurized foods used; prohibited foods not offered
26. Food additives: approved and properly used
27. Toxic substances properly identified, stored, used
28. Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
29. Special Requirements: Fresh Juice Production
30. Special Requirements: Heat Treatment Dispensing Freezers
31. Special Requirements: Custom Processing
32. Special Requirements: Bulk Water Machine Criteria
33. Special Requirements: Acidified White Rice Preparation Criteria
34. Critical Control Point Inspection
35. Process Review
36. Variance

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**Compliance Status**

- [ ] IN [ ] OUT [ ] N/A Proper date marking and disposition
- [ ] IN [ ] OUT [ ] N/A Time as a public health control: procedures & records
- [ ] IN [ ] OUT [ ] N/A Consumer advisory provided for raw or undercooked foods
- [ ] IN [ ] OUT [ ] N/A Pasteurized foods used; prohibited foods not offered
- [ ] IN [ ] OUT [ ] N/A Food additives: approved and properly used
- [ ] IN [ ] OUT [ ] N/A Toxic substances properly identified, stored, used
- [ ] IN [ ] OUT [ ] N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- [ ] IN [ ] OUT [ ] N/A Special Requirements: Fresh Juice Production
- [ ] IN [ ] OUT [ ] N/A Special Requirements: Heat Treatment Dispensing Freezers
- [ ] IN [ ] OUT [ ] N/A Special Requirements: Custom Processing
- [ ] IN [ ] OUT [ ] N/A Special Requirements: Bulk Water Machine Criteria
- [ ] IN [ ] OUT [ ] N/A Special Requirements: Acidified White Rice Preparation Criteria
- [ ] IN [ ] OUT [ ] N/A Critical Control Point Inspection
- [ ] IN [ ] OUT [ ] N/A Process Review
- [ ] IN [ ] OUT [ ] N/A Variance

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

- [ ] IN [ ] OUT [ ] N/A

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**Water sample date/result (if required)**

- [ ] IN [ ] OUT [ ] N/A

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

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**As per HEA 5302A** The Baldwin Group, Inc. (7/18)

**As per AGR 1268** The Baldwin Group, Inc. (7/18)
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/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

<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>38</td>
<td></td>
<td></td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>o</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>3717-1-04.4(A)</td>
<td>NC</td>
<td>o</td>
</tr>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>o</td>
</tr>
</tbody>
</table>

Utensils, Equipment and Vending

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Observations and Corrective Actions

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

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<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
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<tr>
<td>44</td>
<td></td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food storage containers - identified with common name of food. Salad dressing were not labeled, after being removed from original container.</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td></td>
<td>3717-1-04.4(A)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment. The upper cabinets are showing some water damage/wear on the bottom shelf. Two cabinet doors, on the base cabinets, are loose or broken.</td>
<td>o</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. The cabinet, under the sink, is dirty from a brown colored spill.</td>
<td>o</td>
</tr>
</tbody>
</table>