# Food Inspection Report

**State of Ohio**

**Food Inspection Report**

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>OTTERBEIN CRIDERSVILLE - MAGNOLIA</td>
<td>FSO</td>
<td>359</td>
<td>12/09/2019</td>
</tr>
</tbody>
</table>

**Address**

100 RED OAK DR.  
CRIDERSVILLE  OH 45806

**License holder**

OTTERBEIN CRIDERSVILLE

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

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

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ks Foodborne  
ks 30 Day  
ks Complaint  
ks Pre-licensing  
ks Consultation

<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>10</td>
<td>0</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  
\(\text{Person in charge present, demonstrates knowledge, and performs duties}\)

2. IN  OUT  N/A  
\(\text{Certified Food Protection Manager}\)

**Employee Health**

3. IN  OUT  N/A  
\(\text{Management, food employees and conditional employees; knowledge, responsibilities and reporting}\)

4. IN  OUT  N/A  
\(\text{Proper use of restriction and exclusion}\)

5. IN  OUT  N/A  
\(\text{Procedures for responding to vomiting and diarrheal events}\)

**Good Hygienic Practices**

6. IN  OUT  N/O  
\(\text{Proper eating, tasting, drinking, or tobacco use}\)

7. IN  OUT  N/O  
\(\text{No discharge from eyes, nose, and mouth}\)

**Preventing Contamination by Hands**

8. IN  OUT  N/O  
\(\text{Hands clean and properly washed}\)

9. N/A  N/O  N/O  
\(\text{No bare hand contact with ready-to-eat foods or approved alternate method properly followed}\)

10. IN  OUT  N/O  
\(\text{Adequate handwashing facilities supplied & accessible}\)

**Approved Source**

11. IN  OUT  
\(\text{Food obtained from approved source}\)

12. IN  OUT  N/A  N/O  
\(\text{Food received at proper temperature}\)

13. IN  OUT  
\(\text{Food in good condition, safe, and unadulterated}\)

14. IN  OUT  N/A  N/O  
\(\text{Required records available: shellstock tags, parasite destruction}\)

**Protection from Contamination**

15. IN  OUT  N/A  N/O  
\(\text{Food separated and protected}\)

16. IN  OUT  N/A  N/O  
\(\text{Food-contact surfaces: cleaned and sanitized}\)

17. IN  OUT  
\(\text{Proper disposition of returned, previously served, reconditioned, and unsafe food}\)

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

18. IN  OUT  N/A  N/O  
\(\text{Proper cooking time and temperatures}\)

19. IN  OUT  N/A  N/O  
\(\text{Proper reheating procedures for hot holding}\)

20. IN  OUT  N/A  N/O  
\(\text{Proper cooling time and temperatures}\)

21. IN  OUT  N/A  N/O  
\(\text{Proper hot holding temperatures}\)

22. IN  OUT  N/A  
\(\text{Proper cold holding temperatures}\)

**Compliance Status**

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

23. IN  OUT  N/A  N/O  
\(\text{Proper date marking and disposition}\)

24. IN  OUT  N/A  N/O  
\(\text{Time as a public health control: procedures & records}\)

**Consumer Advisory**

25. IN  OUT  N/A  
\(\text{Consumer advisory provided for raw or undercooked foods}\)

**Highly Susceptible Populations**

26. IN  OUT  N/A  
\(\text{Pasteurized foods used; prohibited foods not offered}\)

**Chemical**

27. IN  OUT  N/A  
\(\text{Food additives: approved and properly used}\)

28. IN  OUT  N/A  
\(\text{Toxic substances properly identified, stored, used}\)

**Conformance with Approved Procedures**

29. IN  OUT  N/A  
\(\text{Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan}\)

30. IN  OUT  N/A  N/O  
\(\text{Special Requirements: Fresh Juice Production}\)

31. IN  OUT  N/A  N/O  
\(\text{Special Requirements: Heat Treatment Dispensing Freezers}\)

32. IN  OUT  N/A  N/O  
\(\text{Special Requirements: Custom Processing}\)

33. IN  OUT  N/A  N/O  
\(\text{Special Requirements: Bulk Water Machine Criteria}\)

34. IN  OUT  N/A  N/O  
\(\text{Special Requirements: Acidified White Rice Preparation Criteria}\)

35. IN  OUT  N/A  
\(\text{Critical Control Point Inspection}\)

36. IN  OUT  N/A  
\(\text{Process Review}\)

37. IN  OUT  N/A  
\(\text{Variance}\)

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions** are 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)
STATE OF OHIO

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility
OTTERBEIN CRIDERSVILLE - MAGNOLIA

Type of Inspection
sta

Date
12/09/2019

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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 □ IN □ OUT □ N/A □ N/O □</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 □ IN □ OUT □ N/A □</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>40 □ IN □ OUT □ N/A □ □</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41 □ IN □ OUT □ N/A □ □</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42 □ IN □ OUT □ N/A □ □</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43 □ IN □ OUT □ N/A □ □</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>44 □ IN □ OUT □ N/A □ □</td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>45 □ IN □ OUT □ N/A □ □</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46 □ IN □ OUT □ N/A □ □</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47 □ IN □ OUT □ N/A □ □</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48 □ IN □ OUT □ □ □ N/O □ □</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49 □ IN □ OUT □ □ □ N/O □ □</td>
<td>Washing fruits and vegetables</td>
</tr>
<tr>
<td>50 □ IN □ OUT □ □ □ N/O □ □</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51 □ IN □ OUT □ □ □ N/A □ □</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52 □ IN □ OUT □ □ □ N/A □ □</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53 □ IN □ OUT □ □ □ N/A □ □</td>
<td>Slash-resistant, cloth, and latex glove use</td>
</tr>
<tr>
<td>54 □ IN □ OUT □ N/A □</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>55 □ IN □ OUT □ N/A □ □</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>56 □ IN □ OUT □ N/A □ □</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>57 □ IN □ OUT □ N/A □ □</td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>58 □ IN □ OUT □ N/A □ □ □</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>59 □ IN □ OUT □ N/A □ □ □</td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>60 □ IN □ OUT □ N/A □ □ □</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>61 □ IN □ OUT □ N/A □ □ □</td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>62 □ IN □ OUT □ N/A □ □ □</td>
<td>Physical facilities installed, maintained, and clean; dogs in outdoor dining areas</td>
</tr>
<tr>
<td>63 □ IN □ OUT □ N/A □ □ □</td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>64 □ IN □ OUT □ N/A □ □ □</td>
<td>Existing ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>65 □ IN □ OUT □ N/A □ □ □</td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>66 □ IN □ OUT □ N/A □ □ □</td>
<td>3701-21 OAC</td>
</tr>
</tbody>
</table>

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>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Comment/Obs</td>
<td></td>
<td>No violations</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Person in Charge
KENT MARTZ RS/SIT# 2937

Sanitarian

Licensor:
Augsbourn County Health Department

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Auglaize County Health Department 5302B The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)

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