## Food Inspection Report

**Name of facility:** OTTERBEIN CRIDERSVILLE RETIREMENT COMMUNITY  
**Address:** 100 RED OAK DR.  
**License holder:** OTTERBEIN CRIDERSVILLE  
**License Number:** 108  
**Date:** 12/09/2019

### Compliance Status

#### Supervision
1. **IN** Person in charge present, demonstrates knowledge, and performs duties
2. **IN** Certified Food Protection Manager

#### Employee Health
3. **IN** Management, food employees and conditional employees; knowledge, responsibilities and reporting
4. **IN** Proper use of restriction and exclusion
5. **IN** Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices
6. **IN** Proper eating, tasting, drinking, or tobacco use
7. **IN** No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
8. **IN** Hands clean and properly washed
9. **IN** No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. **IN** Adequate handwashing facilities supplied & accessible

### Approved Source
11. **IN** Food obtained from approved source
12. **IN** Food received at proper temperature
13. **IN** Food in good condition, safe, and unadulterated
14. **IN** Required records available: shellstock tags, parasite destruction

### Protection from Contamination
15. **IN** Food separated and protected
16. **IN** Food-contact surfaces: cleaned and sanitized
17. **IN** Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/Temperature Controlled for Safety Food (TCS food)
18. **IN** Proper cooking time and temperatures
19. **IN** Proper reheating procedures for hot holding
20. **IN** Proper cooling time and temperatures
21. **IN** Proper hot holding temperatures
22. **IN** Proper cold holding temperatures

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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)
23. **IN** Proper date marking and disposition
24. **IN** Time as a public health control: procedures & records

#### Consumer Advisory
25. **IN** Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations
26. **IN** Pasteurized foods used; prohibited foods not offered

#### Chemical
27. **IN** Food additives: approved and properly used
28. **IN** Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures
29. **IN** Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. **IN** Special Requirements: Fresh Juice Production
31. **IN** Special Requirements: Heat Treatment Dispensing Freezers
32. **IN** Special Requirements: Custom Processing
33. **IN** Special Requirements: Bulk Water Machine Criteria
34. **IN** Special Requirements: Acidified White Rice Preparation Criteria
35. **IN** Critical Control Point Inspection
36. **IN** Process Review
37. **IN** 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.
<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>16</td>
<td>3717-1-04.4(L)</td>
<td>C</td>
<td>Equipment, utensils, and linens: maintenance and operation. Sanitizing rinse temperature only reaching 173 degrees. Minimum temperature is 180 degrees. MAINTENANCE FIXED THE MACHINE DURING THE INSPECTION. TEMPERATURE REACHING 185 DEGREES.</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>35</td>
<td>CCP-VII.0005</td>
<td></td>
<td>Protection from Contamination: Equipment food-contact surfaces and utensils were not being sanitized. SEE ITEM 16</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(A)</td>
<td>NC</td>
<td>Equipment and utensils - air-drying required. Clean tongs are stored on the rack with the hanging pots and pans by hanging them over the brace and in use tongs hanging through the handle of the fry basket which can re-contaminate the food contact surface of the utensil if the rail is not sanitized.</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. Build-up on the cart the slicer is stored on, outside the equipment of the cook line and on the outside of the dishwasher.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Dumpster lids open. Must remain closed to prevent the attraction of rodents, insects and other pests.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Build-up-on the floor in the dishwashing room</td>
<td>☐</td>
<td></td>
</tr>
</tbody>
</table>

**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) for each numbered item:

- IN = in compliance
- OUT = not in compliance
- N/O = not observed
- N/A = not applicable

### Safe Food and Water

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</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td>☑</td>
<td></td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
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<th>R</th>
</tr>
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<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
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</tbody>
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### Food Identification

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<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td>☑</td>
<td></td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
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<tr>
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<tbody>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
<td>☑</td>
<td></td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
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<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant, cloth, and latex glove use</td>
<td>☑</td>
<td></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

**Person in Charge**

**Sanitarian**

KENT MARTZ

RS/SIT# 2937

**Licensor:**

Auglaize County Health Department