## State of Ohio Food Inspection Report

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

### Name of facility
OTTERBEIN-ST. MARYS CAMPUS CENTER

### Address
11230 ST. RT. 364

### License holder
OTTERBEIN SENIOR LIFESTYLE CHOICES

### Inspection Time
<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
<tbody>
<tr>
<td>60</td>
<td>10</td>
<td></td>
</tr>
</tbody>
</table>

### Travel Time
<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>10</td>
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### License Number
50

### Date
12/31/2019

### City/State/Zip Code
ST. MARYS OH 45885

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

### 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

### Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:

#### Foodborne ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

**Compliance Status**

**Supervision**
1. IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties
2. IN OUT N/A Certified Food Protection Manager
3. IN OUT N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
4. IN OUT N/A Proper use of restriction and exclusion
5. IN OUT N/A Procedures for responding to vomiting and diarrheal events

**Employee Health**
6. IN OUT N/O Proper eating, tasting, drinking, or tobacco use
7. IN OUT N/O No discharge from eyes, nose, and mouth
8. IN OUT N/O Hands clean and properly washed
9. N/A N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. IN OUT N/A Adequate handwashing facilities supplied & accessible

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

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

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

**Compliance Status**

**Time/Temperature Controlled for Safety Food (TCS food)**
23. IN OUT N/A Proper date marking and disposition
24. IN OUT N/A Time as a public health control: procedures & records

**Consumer Advisory**
25. IN OUT N/A Consumer advisory provided for raw or undercooked foods
26. IN OUT N/A Pasteurized foods used; prohibited foods not offered
27. IN OUT N/A Food additives: approved and properly used
28. IN OUT N/A Toxic substances properly identified, stored, used

**Highly Susceptible Populations**
29. IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. IN OUT N/A Special Requirements: Fresh Juice Production
31. IN OUT N/A Special Requirements: Heat Treatment Dispensing Freezers
32. IN OUT N/A Special Requirements: Custom Processing
33. IN OUT N/A Special Requirements: Bulk Water Machine Criteria
34. IN OUT N/A Special Requirements: Acidified White Rice Preparation Criteria
35. IN OUT N/A Critical Control Point Inspection
36. IN OUT N/A Process Review
37. IN OUT N/A 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)
# Food Inspection Report

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

## Name of Facility  
OTTERBEIN-ST. MARYS CAMPUS CENTER

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<tr>
<th>Type of Inspection</th>
<th>Date</th>
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<tr>
<td>sta ccp</td>
<td>12/31/2019</td>
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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

### Item No.  
#### Code Section  
#### Priority Level  
#### Comment  
#### COS  
#### R

**Item No.**

**Code Section**

**Priority Level**

**Comment**

**COS**  
**R**

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### Safe Food and Water

- **Item No.** 38  
- **Code Section** 3717-1-03.1(L)  
- **Priority Level** IN  
- **Comment** Pasteurized eggs used where required

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### Utensils, Equipment and Vending

- **Item No.** 54  
- **Code Section** 3717-1-04.3(B)  
- **Priority Level** IN  
- **Comment** Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

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### Food Temperature Control

- **Item No.** 40  
- **Code Section** 3717-1-04.3(B)  
- **Priority Level** IN  
- **Comment** Proper cooling methods used; adequate equipment for temperature control

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### Food Identification

- **Item No.** 44  
- **Code Section** 3717-1-04.3(B)  
- **Priority Level** IN  
- **Comment** Food properly labeled; original container

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### Prevention of Food Contamination

- **Item No.** 45  
- **Code Section** 3717-1-04.3(B)  
- **Priority Level** IN  
- **Comment** Insects, rodents, and animals not present/outer openings protected

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### Proper Use of Utensils

- **Item No.** 50  
- **Code Section** 3717-1-04.3(B)  
- **Priority Level** IN  
- **Comment** In-use utensils: properly stored

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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**

- **Item No.** 13  
- **Code Section** 3717-1-03.1(L)  
- **Priority Level** C  
- **Comment** Package integrity - specifications for receiving

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**Person in Charge**  
KENT MARTZ  
RS/SIT# 2937

**Date**  
12/31/2019

**Sanitarian**  
KENT MARTZ  
RS/SIT# 2937

**License**  
Augsable County Health Department

**Priority Level:**  
C = CRITICAL  
NC = NON-CRITICAL

As per AGR 1268  
The Baldwin Group, Inc. (10/19)

As per AGR 5302B  
The Baldwin Group, Inc. (10/19)