Name of facility: OTTERBEIN CRIDERSVILLE
Address: 100 RED OAK DR. CRIDERSVILLE, OH 45806
License holder: OTTERBEIN CRIDERSVILLE
License number: 524
Date: 04/03/2018

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

Type of visit (check):
- [X] Standard
- [ ] Follow Up
- [ ] Prelicensing
- [ ] Consultation
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Other

Inspection Time (min): 30
Travel Time (min): 15
Follow-up date (if required): / / 
Sample date/result(if required): / / 

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

Physical Facilities
- 5.0 Water
- 5.1 Plumbing system
- 5.2 Mobile water tanks
- 5.3 Sewage, other liquid waste and rainwater
- 5.4 Refuse, recyclables, and returns

Violations/Comment(s)

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

1. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
   (a) In a clean, dry location;
   (b) Where they are not exposed to splash, dust, or other contamination; and
   (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages
       on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1
       of the Administrative Code.

2. Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
   (a) In a self-draining position that allows air drying; and
   (b) Covered or inverted.

3. Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

Clean plates were observed upright and uncovered on the serving counter next to the steam table. Clean items shall be kept covered or inverted to protect the food contact surfaces from contamination. THE PLATES WERE COVERED TO CORRECT.

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Inspected by
CHRIS MILLER

R.S./SIT # 3139
Licensor Auglaize County Health Department

Received by

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