### Standard Inspection Report

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>License holder</th>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>OTTERBEIN CRIDERSVILLE RETIREMENT COMMUNITY</td>
<td>OTTERBEIN CRIDERSVILLE</td>
<td>90</td>
<td>15</td>
<td>NON-COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

**Type of visit (check)**  
- [x] Standard  
- [ ] Follow Up  
- [ ] Foodborne  
- [ ] 30 Day  
- [ ] 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
- [x] 3.2 Protection from contamination after receiving
- 3.3 Destruction of organisms
- [x] 3.4 Limitation of growth of organisms
- 3.5 Identity, presentation, on premises labeling
- [x] 3.6 Discarding or reconditioning unsafe, adulterated
- [x] 3.7 Special requirements for highly susceptible populations

**Equipment, Utensilsand Linens**
- [x] 4.0 Materials for construction and repair
- 4.1 Design and construction
- 4.2 Numbers and capacities
- 4.3 Location and installation

**Water, Plumbing, and Waste**
- 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 returnables

**Physical Facilities**
- 6.0 Materials for construction and repair
- 6.1 Design, construction and installation
- 6.2 Numbers and capacities
- 6.3 Location and placement
- [x] 6.4 Maintenance and operation

**Poisonous or Toxic Materials**
- 7.0 Labeling or identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

**Special Requirements**
- 8.0 Fresh juice production
- 8.1 Heat treatment dispensing freezers
- 8.2 Custom processing
- 8.3 Bulk water machine criteria
- 8.4 Acidified white rice preparation criteria
- 9.0 Facility layout and equipment specifications
- 20 Existing facilities and equipment

**Administration**
- 901:3-4 OAC
- 3701-21 OAC

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**Violations/Comment(s)**

**3717-1-03.2 Food: protection from contamination after receiving.**

(D) Food storage containers - identified with common name of food. Working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

A red squeeze bottle was observed near the stove top without identification of contents on it. Working containers of food shall be readily identifiable to prevent misuse of products. THE BOTTLE WAS LABELED COOKING BUTTER TO CORRECT.

**3717-1-03.4 Food: limitation of growth of organisms of public health concern.**

(E) Cooling methods - temperature and time control.

(1) Cooling shall be accomplished in accordance with the time and temperature criteria specified under paragraph (D) of this rule by using one or more of the following methods based on the type of food being cooled:

(a) Placing the food in shallow pans;
(b) Separating the food into smaller or thinner portions;
(c) Using rapid cooling equipment;
(d) Stirring the food in a container placed in an ice water bath;
(e) Using containers that facilitate heat transfer;
(f) Adding ice as an ingredient; or
(g) Other effective methods.

(2) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:

(a) Arranged in the equipment to provide maximum heat transfer through the container walls; and
(b) Loosely covered, or uncovered if protected from overhead contamination as specified under paragraph (Q)(2) of rule 3717-1-03.2 of the Administrative Code, during the cooling period to facilitate heat transfer from the surface of the food.

Metal pans of beef barley soup were observed at 95F with foil tight on top of the containers in the walk in cooler. A metal
pan of puree starch was observed at 112F with the foil tight on top of the container in the walk in cooler. During active cooling, the lids shall be vented to allow heat to escape in order to cool the product from 135F to 70F within 2 hours and from 70F to 41F within another 4 hours. THE FOIL WAS PEELED BACK TO CORRECT.

*CITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

1. Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.

2. Except as specified in paragraphs (G)(5) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:
   a. The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and
   b. The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

3. A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

4. A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:
   a. Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;
   b. Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;
   c. Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;
   d. Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.

5. Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

6. Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock.

7. Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:
   a. Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;
   b. Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gryeure, parmesan and reggiano, and romano;
   c. Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
   d. Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
   e. Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;
   f. Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
   g. Shelf stable salt-cured products such as prosciutto and Parma (ham)

An open pack of oven roasted turkey deli meat was observed in the prep cooler without a date of opening on it. A container of diced tomato was observed with a date of 4-22-18 on it. Ready to eat foods which are temperature controlled for safety must be date marked to ensure they are used within seven days of opening from the original package,
preparation, or thawing. THE TURKEY WAS REMOVED TO TRASH TO CORRECT AND THE DICED TOMATO WAS PROPERLY DATED 4-2-18 TO CORRECT.

3717-1-04.0 Equipment, utensils, and linens: materials for construction and repair.
(I)Nonfood-contact surfaces - materials.
Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Paper was being used to line the spatula drawer across from the cook line. Absorbent materials shall not be used to line drawers as they could grow bacteria or mold when they become saturated. THE PAPER WAS REMOVED FROM THE DRAWER TO CORRECT.

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.

Forks, spoons, and knives were observed with the lip contact surfaces of the utensils facing outward in the serving line. Clean utensils shall be stored with the handles out to prevent bare hand contact with the lip contact surfaces while pulling one out for use. THE UTENSILS WERE REMOVED AND PLACED WITH THE HANDLES OUT TO CORRECT.

3717-1-06.4 Physical facilities: maintenance and operation.
(B)Cleaning - frequency and restrictions.
(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The floor under the ovens and fryer were accumulating food debris beyond normal mop lines and need cleaned at this time.