### State of Ohio
#### Standard Inspection Report

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
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<th>Date</th>
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<tr>
<td>OTTERBEIN-ST. MARYS CAMPUS CENTER</td>
<td>☑️ FSO</td>
<td>50</td>
<td>06/07/2018</td>
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<thead>
<tr>
<th>Address</th>
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<tr>
<td>11230 ST. RT. 364</td>
<td>30</td>
<td></td>
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<tr>
<td>ST. MARYS, OH 45885</td>
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<th>Sample date/result(if required)</th>
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<tr>
<td>OTTERBEIN SENIOR LIFESTYLE CHOICES</td>
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#### Type of visit (check)
- Standard
- Follow Up
- Foodborne
- 30 Day
- 60 Day
- Other
- Consultation

#### 3717-1 OAC Violation Checked

<table>
<thead>
<tr>
<th>Standard Violation</th>
<th>Description</th>
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<tbody>
<tr>
<td>2.1</td>
<td>Employee health</td>
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<tr>
<td>2.2</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>2.3</td>
<td>Hygienic practices</td>
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<td>2.4</td>
<td>Supervision</td>
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<tr>
<td>3.0</td>
<td>Safe, unadulterated and honestly presented</td>
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<tr>
<td>3.1</td>
<td>Sources, specification and original containers</td>
</tr>
<tr>
<td>3.2</td>
<td>Protection from contamination after receiving</td>
</tr>
<tr>
<td>3.3</td>
<td>Destruction of organisms</td>
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<td>3.4</td>
<td>Limitation of growth of organisms</td>
</tr>
<tr>
<td>3.5</td>
<td>Identity, presentation, on premises labeling</td>
</tr>
<tr>
<td>3.6</td>
<td>Discarding or reconditioning unsafe, adulterated</td>
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<tr>
<td>3.7</td>
<td>Special requirements for highly susceptible populations</td>
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<tr>
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<td>Materials for construction and repair</td>
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<tr>
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<td>Numbers and capacities</td>
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<tr>
<td>4.3</td>
<td>Location and installation</td>
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<tr>
<td>4.4</td>
<td>Maintenance and operation</td>
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<tr>
<td>4.5</td>
<td>Cleaning of equipment and utensils</td>
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<td>4.6</td>
<td>Sanitizing of equipment and utensils</td>
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<td>4.7</td>
<td>Laundering</td>
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<td>Protection of clean items</td>
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<td>4.14</td>
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#### 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 clear squeeze bottle of white powder substance was observed on the top of the condiment counter in one of the condiment trays. Working containers of food must be clearly identified to prevent misuse of products. THE BOTTLE WAS LABELED SALT AND PLACED IN THE CABINET BELOW THE COUNTER TO CORRECT.

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

(M) Wiping cloths - use limitation.

1. Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be:
   - (a) Maintained dry; and
   - (b) Used for no other purpose.

2. Cloths that are in use for wiping counters and other equipment surfaces shall be:
   - (a) Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and
   - (b) Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.

3. Cloths that are in use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes.

4. Dry wiping cloths and the chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be free of food debris and visible soil.

5. Containers of chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.

6. Single-use disposable sanitizer wipes shall be used in accordance with EPA - approved manufacturer's
Wet wiping cloths were observed near the prep cooler and across from the ovens at the time of inspection. Wet wiping cloths must be kept in a sanitizer solution between use to prevent cross contamination of surfaces. THE CLOTHS WERE PLACED IN SANITIZER SOLUTION 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.

A plastic container of scrambled eggs was observed in the old walk in cooler with the lid on tight at 97°F. During active cooling, products shall be kept vented to allow heat to escape. THE LID WAS REMOVED FROM THE EGGS TO CORRECT.

*CRITICAL 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)(2) of this rule; or
(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, gruyere, 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)

The following items were observed in the prep cooler: Diced ham dated 5-13, Peeled hard cooked eggs dated 5-18,
Sliced tomato dated 5-28, and cooked sausage dated 5-6. These dates appear to indicate the products are beyond their
seven day use by period; however, the person in charge stated that the lids had been re-used and the dates had not been
revised. No date of opening was placed on the bucket of hard cooked eggs in the reach in cooler. LIDS WERE
REMOVED FOR PROPER CLEANING AND DATES OF FILLING WERE PLACED ON THE PREP COOLER ITEMS TO
CORRECT. THE DATE OF OPENING WAS PLACED ON THE HARD COOKED EGGS TO CORRECT.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(H)Ready-to-eat, time/temperature controlled for safety food - disposition.
   (1)A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:
      (a)Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the
         product is frozen;
      (b)Is in a container or package that does not bear a date or day; or
      (c) Is appropriately marked with a date or day that exceeds the temperature and time combination as specified
         in paragraph (G)(1) of this rule.
(2)Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine
with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in
paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.
(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be
discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the
Administrative Code.

A container of cheese sauce was observed in the old walk in cooler with a 4-13 date of opening on it. Ready to eat foods
which are temperature controlled for safety must be removed froms service when they exceed their seven day use by
period from date of preparation, opening, or thawing. THE PRODUCT WAS REMOVED TO TRASH TO CORRECT.

3717-1-04.1 Equipment, utensils, and linens: design and construction.
(KK)Food equipment - certification and classification.
   (1) Except as provided in paragraph (KK)    (2) of this rule, food equipment that is acceptable for use in a
food service operation or retail food establishment shall be approved by a recognized food equipment testing
agency.
   (2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of
food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature
controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the
equipment demonstrates compliance with this chapter.

Milk crates were being used to keep food products at least six inches above the floor in both walk in freezers and in the
hall outside the old walk in cooler. Please use NSF or similarly approved storage or dunnage racks to keep products at
least six inches above the floor while also being able to easily clean beneath the products while they are in place.

*CRITICAL VIOLATION*

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(A) Equipment, food-contact surfaces, non-food-contact surfaces, and utensils.
   (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.
   (2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
   (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Lids were being re-used on containers in the prep cooler without properly washing, rinsing, and sanitizing between uses. The knives on the can openers were accumulating food debris and need cleaned at this time. THE LIDS AND CAN OPENERS WERE REMOVED TO BE WASHED, RINSED, AND SANITIZED TO CORRECT.

*CRITICAL VIOLATION*

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(A) Equipment and utensils - air-drying required.
After cleaning and sanitizing, equipment and utensils:
   (1) Shall be air-dried or used after adequate draining before contact with food; and
   (2) May not be cloth dried. Utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

Sanitized utensils were being placed directly on a towel to dry on the drain board of the three compartment sink. Sanitized items shall be air dried to prevent contamination from bacteria growing in the damp cloth. A suggestion was made to place a clean dish rack between the utensils and the cloth to prevent direct contact.

*CRITICAL VIOLATION*

3717-1-05.1 Water, plumbing, and waste: plumbing system.
(O) Using a handwashing sink - operation and maintenance.
   (1) A handwashing sink shall be maintained so that it is accessible at all times for employee use.
   (2) A handwashing sink may not be used for purposes other than handwashing.
   (3) An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

An employee had their drink in the dishroom handsink. All handsinks shall remain fully accessible at all times to facilitate proper handwashing. Proper handwashing is very important in prevent the spread of foodborne illness. THE DRINK WAS REMOVED FROM THE SINK TO CORRECT.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(N) Covering receptacles.
Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:
   (1) Inside the food service operation or retail food establishment if the receptacles and units:
      (a) Contain food residue and are not in continuous use; or
      (b) After they are filled; and
   (2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.

The dumpsters had multiple lids open on each one at the time of inspection. Please keep dumpster lids closed to prevent pest entry and nuisance odors.

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 wall and floor behind the dishwash line was accumulating food debris and various utensils at the time of inspection. Please clean this hard to reach area to prevent food sources and harborage for pests.
<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
<td>1-419-394-2366</td>
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</table>

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