**Food Inspection Report**

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

**State of Ohio**

**Name of facility:** OTTERBEIN-ST. MARYS CAMPUS CENTER

**Address:** 11230 ST. RT. 364

**License holder:** OTTERBEIN SENIOR LIFESTYLE CHOICES

**City/Zip Code:** ST. MARYS

**License Number:** 50

**Date:** 12/18/2018

**Inspection Time:** 60

**Travel Time:** 30

**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

**Follow-up date (if required):**

**Water sample date/result:**

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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:

**Compliance Status**

<table>
<thead>
<tr>
<th>Compliance Status</th>
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</table>

**Supervision**

1. [ ] IN    [ ] OUT    [ ] N/A  Person in charge present, demonstrates knowledge, and performs duties

2. [ ] IN    [ ] OUT    [ ] N/A  Certified Food Protection Manager

**Employee Health**

3. [ ] IN    [ ] OUT    [ ] N/A  Management, food employees and conditional employee, 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

**Good Hygienic Practices**

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. [ ] IN    [ ] OUT    [ ] N/O  No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [ ] IN    [ ] OUT    [ ] N/O  Adequate handwashing facilities supplied & accessible

**Approved Source**

11. [ ] IN    [ ] OUT    [ ] N/O  Food obtained from approved source

12. [ ] IN    [ ] OUT    [ ] N/O  Food received at proper temperature

13. [ ] IN    [ ] OUT    [ ] N/O  Food in good condition, safe, and unadulterated

14. [ ] IN    [ ] OUT    [ ] N/O  Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. [ ] IN    [ ] OUT    [ ] N/O  Food separated and protected

16. [ ] IN    [ ] OUT    [ ] N/O  Food-contact surfaces: cleaned and sanitized

17. [ ] IN    [ ] OUT    [ ] N/O  Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**

18. [ ] IN    [ ] OUT    [ ] N/O  Proper cooking time and temperatures

19. [ ] IN    [ ] OUT    [ ] N/O  Proper reheating procedures for hot holding

20. [ ] IN    [ ] OUT    [ ] N/O  Proper cooling time and temperatures

21. [ ] IN    [ ] OUT    [ ] N/O  Proper hot holding temperatures

22. [ ] IN    [ ] OUT    [ ] N/A  Proper cold holding temperatures

23. [ ] IN    [ ] OUT    [ ] N/O  Proper date marking and disposition

24. [ ] IN    [ ] OUT    [ ] N/O  Time as a public health control: procedures & records

**Consumer Advisory**

25. [ ] IN    [ ] OUT    [ ] N/A  Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. [ ] IN    [ ] OUT    [ ] N/A  Pasteurized foods used; prohibited foods not offered

**Chemical**

27. [ ] IN    [ ] OUT    [ ] N/A  Food additives: approved and properly used

28. [ ] IN    [ ] OUT    [ ] N/A  Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. [ ] IN    [ ] OUT    [ ] N/A  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. [ ] IN    [ ] OUT    [ ] N/O  Special Requirements: Fresh Juice Production

31. [ ] IN    [ ] OUT    [ ] N/O  Special Requirements: Heat Treatment Dispensing Freezers

32. [ ] IN    [ ] OUT    [ ] N/O  Special Requirements: Custom Processing

33. [ ] IN    [ ] OUT    [ ] N/O  Special Requirements: Acidified White Rice Preparation Criteria

34. [ ] IN    [ ] OUT    [ ] N/O  Special Requirements: Bulk Water Machine Criteria

35. [ ] IN    [ ] OUT    [ ] N/O  Critical Control Point Inspection

36. [ ] IN    [ ] OUT    [ ] N/A  Process Review

37. [ ] IN    [ ] OUT    [ ] N/A  Variance

**Risk Factors**

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions**

Public health interventions are control measures to prevent foodborne illness or injury.

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As per HEA 5302A  The Baldwin Group, Inc. (7/18)

As per AGR 1268  The Baldwin Group, Inc. (7/18)
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, N/A) for each numbered item:  
IN = in compliance  OUT = not in compliance  N/O = not observed  N/A = not applicable

### Safe Food and Water
38 IN OUT N/A N/O Pasteurized eggs used where required
39 IN OUT Water and ice from approved source

### Food Temperature Control
40 IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control
41 IN OUT N/A N/O Plant food properly cooked for hot holding
42 IN OUT N/A N/O Thermometers provided and accurate
43 IN OUT N/A N/O Proper cooling methods used

### Food Identification
44 IN OUT N/A N/O Food properly labeled; original container

### Prevention of Food Contamination
45 IN OUT Insects, rodents, and animals not present/outer openings protected
46 IN OUT N/A N/O Contamination prevented during food preparation, storage & display
47 IN OUT Personal cleanliness
48 IN OUT N/A N/O Wiping cloths: properly used and stored
49 IN OUT N/A N/O Washing fruits and vegetables

### Proper Use of Utensils
50 IN OUT N/A N/O In-use utensils: properly stored
51 IN OUT N/A N/O Utensils, equipment and linens: properly stored, dried, handled
52 IN OUT N/A N/O Single-use/single-service articles: properly stored, used
53 IN OUT N/A N/O Slash-resistant and cloth glove use

### Observations and Corrective Actions
Mark "X" in appropriate box for COS and R:  
COS = corrected on-site during inspection  R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>PIC - Level Two Certified Manager</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>No level ll certificate for training in food protection from the Ohio Department of Health was available at the time of inspection.</td>
</tr>
<tr>
<td>6</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Food contamination prevention - eating, drinking, or using tobacco.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>An open drink cup was observed on the food prep table near the flat top grill.</td>
</tr>
<tr>
<td>13</td>
<td>3717-1-03.1(L)</td>
<td>NC</td>
<td>Package integrity - specifications for receiving</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Cans of gravy and mushrooms were observed in the dry goods storage room with dents on the end seals.</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Cheese sauce was observed with a date of 12-4 on it in the old walk in cooler.</td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07(B)</td>
<td>C</td>
<td>Poisonous or toxic materials: Working containers - common name.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Sidewalk salt is being stored in a plastic tub on a cart in the corner of the room between the old walk in cooler and dishwash area.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food storage containers - identified with common name of food.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Plastic squeeze bottles of various sauces and dressings were observed in the bottom of the small prep table without identification.</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>A box of drink syrup was being stored on the floor in front of the drink syrup racks.</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage.</td>
</tr>
</tbody>
</table>

### Sanitarian
CHRIS MILLER  RS/SIT# 3139

### Person in Charge
Date 12/18/2018

As per HEA 5302B The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
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<tr>
<td>51</td>
<td>3717-1-04.8(A)</td>
<td>NC</td>
<td>The ice cream dipper for the hard dip ice cream was being kept in a container of water at room temperature. A dipper well or water at 135°F or above shall be used to store the dipper between use.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Clean utensils were being placed on wet clothes on the drain board of the 3 compartment sink. Clean cups were being stored on cloths on the portable carts.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Clean bowls were observed upright and uncovered near the soup serving station in the dining room.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>The interior of the hot case near the bottom is accumulating debris and needs cleaned. The fan grates of the walk in cooler are accumulating dust debris and need cleaned.</td>
</tr>
</tbody>
</table>

As per HEA 5351 The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)