

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CRIDERSVILLE NURSING HOME	Check one ☒ FSO ☐ RFE	License Number 621	Date 07/10/2025
Address 603 E. MAIN ST.	City/State/Zip Code CRIDERSVILLE OH 45806		
License holder HG OHIO	Inspection Time 45	Travel Time 20	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.
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 (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☒ IN ☐ OUT ☐ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☒ IN ☐ OUT ☐ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A	26	
Procedures for responding to vomiting and diarrheal events		☒ IN ☐ OUT ☐ N/A	
Good Hygienic Practices		Pasteurized foods used; prohibited foods not offered	
6	☒ IN ☐ OUT ☐ N/O	Chemical	
Proper eating, tasting, drinking, or tobacco use			
7	☒ IN ☐ OUT ☐ N/O	27	
No discharge from eyes, nose, and mouth		☒ IN ☐ OUT ☐ N/A	
Preventing Contamination by Hands		Food additives: approved and properly used	
8	☒ IN ☐ OUT ☐ N/O	28	
Hands clean and properly washed		☒ IN ☐ OUT ☐ N/A	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Conformance with Approved Procedures	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed			
10	☒ IN ☐ OUT ☐ N/A	29	
Adequate handwashing facilities supplied & accessible		☒ IN ☐ OUT ☐ N/A	
Approved Source		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
11	☒ IN ☐ OUT	30	
Food obtained from approved source		☒ IN ☐ OUT ☐ N/A ☐ N/O	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	31	
Food received at proper temperature		☒ IN ☐ OUT ☐ N/A ☐ N/O	
13	☒ IN ☐ OUT	32	
Food in good condition, safe, and unadulterated		☒ IN ☐ OUT ☐ N/A ☐ N/O	
14	☒ IN ☐ OUT ☐ N/A ☐ N/O	33	
Required records available: shellstock tags, parasite destruction		☒ IN ☐ OUT ☐ N/A ☐ N/O	
Protection from Contamination		Special Requirements: Bulk Water Machine Criteria	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	
Food separated and protected		☒ IN ☐ OUT ☐ N/A ☐ N/O	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	35	
Food-contact surfaces: cleaned and sanitized		☐ IN ☐ OUT ☐ N/A	
17	☒ IN ☐ OUT	Critical Control Point Inspection	
Proper disposition of returned, previously served, reconditioned, and unsafe food		36	
Time/Temperature Controlled for Safety Food (TCS food)		☐ IN ☐ OUT ☒ N/A	
		Process Review	
		37	
		☐ IN ☐ OUT ☒ N/A	
		Variance	
18	☒ IN ☐ OUT ☐ N/A ☐ N/O	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.	
Proper cooking time and temperatures			
19	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper reheating procedures for hot holding			
20	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper cooling time and temperatures			
21	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper hot holding temperatures			
22	☒ IN ☐ OUT ☐ N/A		
Proper cold holding temperatures			

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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		Utensils, Equipment and Vending	
38	☒ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	54 ☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	55 ☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	56 ☒ IN ☐ OUT Nonfood-contact surfaces clean
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☒ IN ☐ OUT	Food properly labeled; original container	57 ☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	58 ☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	59 ☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	60 ☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	61 ☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	62 ☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
Proper Use of Utensils		Administrative	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	63 ☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	64 ☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	65 ☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	66 ☒ IN ☐ OUT ☐ N/A 3701-21 OAC

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
	Comment/ Obs		CCP: Discussed cooking temps to ensure bacterial death CCP: Discussed hot and cold holding temps CCP: Discussed employee health parameters. No violations found.	☐	☒

Person in Charge RUSSEL POLK RS/SIT# 24-5304	Date 07/10/2025
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	Licensor: Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)