

Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility EAST OF CHICAGO PIZZA	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 240	Date 11/06/2009
Address: 34 MAIN ST. GREENWICH, OH 44837		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder RANDY & SUSAN FISHAUGH	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result (if required) / /

Chapter 3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

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

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

Equipment, Utensils, Linens and between Utensils, 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

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

901:3-4 OAC RFE Only

12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

3701-21 OAC FSO Only

27	Embargo of food, reference back to 901:3-4-15
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Violations/Comments

AT TIME OF INSPECTION:

2 OF THE PREP TABLE COOLERS HAVE TEMPERATURES ABOVE 41°F. THE POTENTIALLY HAZARDOUS FOOD WAS REMOVED AND MOVED TO THE REACH IN COOLER. THE TEMPERATURE OF THE COOLER WAS ALSO LOWERED AT TIME OF INSPECTION.

CRITICAL VIOLATION

3717-1-03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(F) Time/temperature controlled for safety food - hot and cold holding.

(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(2) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (G)(1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or

(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.

(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F)(1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of

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Rule 3717-1-04.1 of the Admin. Code.

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temperature control requirements, as specified under paragraph (F)(1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

 4 LARGE CANS OF MUSHROOMS WERE FOUND TO BE SEVERELY DENTED. THE CANS WERE REMOVED FROM THE RACK AND WILL BE SENT BACK TO THE MANUFACTURER. IF CANS ARE DENTED ON SEALS OR SEAMS THEY NEED TO BE DISCARDED. ANY SMALL PUNCTURE HOLE COULD CAUSE THE FOOD INSIDE TO BECOME CONTAMINATED.

3717-1-03.1 Food: Sources, Specifications, and Original Containers

(L) Package integrity - specifications for receiving.

Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.

 NOTES:

COLD HOLDING TEMPERATURES OF REACH IN COOLER WERE BELOW 41°F

CHICKEN- 41°F

TACO MEAT- 34°F

DOUGH- 38°F

PREP TABLE #1 - TEMPERATURES WERE BELOW 41°F

SLICED TOMATOES- 35°F

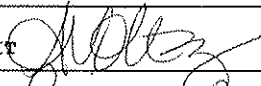
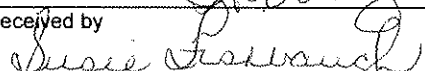

CHEESE- 41°F

SLICED ONIONS- 36°F

EMPLOYEES OBSERVED WEARING HAIR RESTRAINTS.

RESTROOMS WELL EQUIPPED WITH HOT WATER, SOAP, AND PAPER TOWELS.

FACILITY IS CLEAN AND ORDERLY.

Inspected by ASHLEY VOLTZ SIT 	R.S./SIT # 92724	Licensors Huron County General Health District
Received by 	Title Owner 	Phone 1-419-752-1562

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.