

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MR. PIZZA HEAD	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 134	Date 10/07/2009
Address: 22A MAIN STREET GREENWICH, OH 44837		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder NICHOLAS J. BANNWORTH	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 specify		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

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specification and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	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

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

	4.4	Maintenance and operation
	<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundrying
	4.8	Protection of clean items

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
	<input checked="" type="checkbox"/> 6.1	Design, construction and installation
	<input checked="" type="checkbox"/> 6.2	Numbers and capacities
	6.3	Location and placement
	<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and 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

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
--	----	---

Inspected by ASHLEY VOLTZ SIT 	R.S./SIT # 92724	Licensor Huron County General Health District
Received by 	Title	Phone 1-419-752-8765

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: MR. PIZZA HEAD	Type of inspection Standard
----------------------------------	--------------------------------

Violation(s) / Comment(s)

AT TIME OF INSPECTION:

THE FLOOR NEEDS TO BE ALL THE SAME MATERIAL SO IT IS EASILY CLEANED. TILES ARE MISSING FROM THE FLOOR UNDER THE PREP TABLE AND A CEILING TILE IS MISSING IN THE BACK ROOM NEAR THE FREEZER. THE TILES NEED REPLACED SO THE FLOOR IS EASILY CLEANED. THE CEILING TILE NEEDS REPLACED SO MOISTURE CANNOT DRIP DOWN CAUSING A SLIP HAZARD.

3717-1-06.1 Physical Facilities: Design, Construction, and Installation

(A) Floors, walls, and ceilings.

Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

PAPER TOWELS OR A HAND DRYER NEED TO BE AVAILABLE IN THE BATHROOM. RESTOCK PAPER TOWEL DISPENSER IMMEDIATELY.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(C) Handwashing sinks - hand drying provision.

Each handwashing sink or group of adjacent handwashing sinks shall be provided with:

- (1) Individual, disposable towels;
- (2) A continuous towel system that supplies the user with a clean towel; or
- (3) A heated-air hand drying device.

AN EMPLOYEE HANDWASHING SIGN MUST BE IN THE RESTROOM. A SIGN WAS GIVEN TO THE OWNER AT TIME OF INSPECTION. A SIGN IS TO PROMOTE GOOD SANITARY HABITS.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(E) Handwashing signage.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

NACHO CHEESE DISPENSER NEEDS CLEANED ON THE TOP AND THE NOZZLE. DEBRIS HAS COLLECTED ON THE TOP AND ON THE NOZZLE.

THE CAN OPENER NEEDS CLEANED. FOOD DEBRIS HAS BUILT UP ON IT.

A MORE REGULAR SCHEDULE FOR CLEANING OF THIS EQUIPMENT NEEDS TO BE PUT IN PLACE.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

- (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Ohio Department of Agriculture/Ohio Department of Health
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: MR. PIZZA HEAD	Type of inspection Standard
----------------------------------	--------------------------------

Violation(s) / Comment(s)

(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.

THERE IS AN EXCESSIVE AMOUNT OF FLIES IN THE FACILITY. A TRAPPING DEVICE NEEDS TO BE PUT IN A PLACE TO DETER THE PROBLEM. THE FLIES CAN LAND ON THE FOOD AND SPREAD DISEASE.

3717-1-06.4 Physical Facilities: Maintenance and Operation

(K) Controlling pests.

The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:

(1) Routinely inspecting incoming shipments of food and supplies;

(2) Routinely inspecting the premises for evidence of pests;

(3) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under paragraphs (C), (K) and (L) of rule 3717-1-07.1 of the Administrative Code; and

(4) Eliminating harborage conditions.

NOTES:

COLD HOLDING TEMPERATURES WERE ALL UNDER 41°F
REACH IN: CHEESE- 30°F / GREEN PEPPERS- 36°F / SAUCE- 38°F
PREP TABLE: HAM- 39°F / BLACK OLIVES- 39°F

SANITIZER STRIPS WERE AVAILABLE.
NO OTHER VIOLATIONS WERE NOTED AT THIS TIME.