

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility J.J.'S PIZZA LTD.	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 22	Date 08/28/2009
Address: 24 SANDUSKY ST., P.O. BOX 37 PLYMOUTH, OH 44865		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder JACKIE MCRINNEY	Inspection Time (min) 45	Travel Time (min) 15	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
X 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

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
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
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
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Inspected by TERRY J. WARCHOL RS <i>Terry J. Warchol</i>	R.S./SIT #	Licensor Huron County General Health District
Received by <i>Teresa Schwan</i>	Title	Phone 1-419-687-0595

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

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

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: J.J.'S PIZZA LTD.	Type of inspection Standard
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Violation(s) / Comment(s)

FRONT SERVICE AREA - THE REACH-IN COOLER WITH CHEESE AND PRE-MADE SUBS IS RATED TO STORE ONLY PREPACKED AND BOTTLED PRODUCTS. WHEN YOU REPLACE THIS EQUIPMENT, REPLACE IT WITH A COMMERCIAL UNIT THAT CAN STORE FOOD AND HAS THE APPROVED TESTING AGENCY SEAL.
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 and bulk water machines, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

ALL FOOD COMES FROM APPROVED SOURCES

FOOD TEMPERATURES ARE WITHIN LIMITS - PIZZA PREP COOLER - 38°F; REACH-IN REFRIGERATOR - 37°F

THREE COMPARTMENT PROCEDURES ARE O.K. WITH TEST KIT AVAILABLE

HANDSINK IS ACCESSIBLE, HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND PROPER HAND WASHING SIGNAGE