

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PINE HOUSE PIZZA LTD.	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 141	Date 09/17/2009
Address: 6056 US20 WAKEMAN, OH 44889	Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.		
License holder STEVE GOOD	Inspection Time (min) 45	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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
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

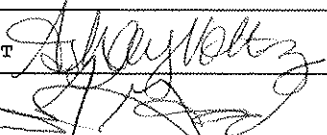
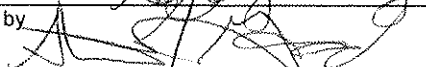
8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

## 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 ASHLEY VOLTZ SIT 	R.S./SIT #	Licenser Huron County General Health District
Received by 	Title OWNER	Phone 1-440-839-1400

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: PINE HOUSE PIZZA LTD.	Type of inspection Standard
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## Violation(s) / Comment(s)

AT TIME OF INSPECTION:

HOUSEHOLD CHEST FREEZER AND STANDING FREEZER BEING USED. IF THE EQUIPMENT BREAKS OR NEEDS REPAIRED, MUST BE REPLACED WITH COMMERCIAL GRADE EQUIPMENT.

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.

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COOLER HOLDING POP NEEDS REPAIRED. THE DOOR IS VERY HARD TO OPEN. AN EMPLOYEE MAY BE INJURED TRYING TO OPEN IT.

THE BOTTOM SEAL ON THE REACH IN COOLER NEEDS FIXED. IT IS COMING OFF AND COULD CAUSE THE TEMPERATURE OF THE COOLER TO BE INACCURATE AND CONTAMINATE FOOD.

3717-1-04.4 Equipment, Utensils, and Linens: Maintenance and Operation

[Comment: For publication dates of the CFR referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A) Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

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NOTES:

TRASH CAN NEAR HANDWASHING SINK NEEDS A LID ON IT. THIS IS NECESSARY TO PREVENT CONTAMINATION OF FOOD FROM PESTS SUCH AS FLIES.

ALL COLD HOLDING TEMPERATURES WERE AT 41°F AND BELOW.

MUSHROOMS: 33°F

CHICKEN WINGS: 37°F

MARINARA SAUCE: 41°F

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**Violation(s) / Comment(s)**

SLICED TOMATOES: 38°F

EMPLOYEE OBSERVED WASHING HANDS, WEARING GLOVES, AND WEARING A HAT.

HANDWASHING AREA FULLY STOCKED.

BATHROOM VERY CLEAN WITH COVERED TRASH, HOT WATER, SOAP, AND PAPER TOWELS.