

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility AJ'S HEAVENLY PIZZA	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 341	Date 06/02/2009
Address: 101 S. MYRTLE AVENUE WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder JOYCE RANDELL	Inspection Time (min) 45	Travel Time (min) 10	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
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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## Violations/Comments

ALL FOOD COMES FROM APPROVED SOURCES  
 FOOD TEMPERATURES ARE WITHIN LIMITS - REACH-IN COOLER - 36°F; PIZZA COOLER - 39°F; SUB PREP COOLER - 37°F  
 FOOD EMPLOYEES WEARING HATS AND USING GLOVES AND UTENSILS WHEN TOUCHING READY-TO-EAT FOODS  
 THREE COMPARTMENT SINK PROCEDURE IS O.K. WITH SANITIZER TEST KIT AVAILABLE  
 HAND SINK IS ACCESSIBLE, HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND SIGNAGE  
 REST ROOM IS CLEAN AND ADEQUATELY SUPPLIED  
 TRASH CONTAINERS ARE COVERED WHEN NOT IN USE TO PREVENT INSECT CONTAMINATION

NO VIOLATIONS NOTED AT THE TIME OF INSPECTION

Inspected by TERRY J. WARCHOL RS <i>Terry Warchol</i>	R.S./SIT #	Licensors Huron County General Health District
Received by <i>Joyce Randall</i>	Title	Phone 1-419-933-7717

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