

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DOMINO'S PIZZA #2263	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 6	Date 11/10/2009
Address: 215 MYRTLE AVE. WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder GREG POLACHEK	Inspection Time (min) 65	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 <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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 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
6.1	Design, construction and installation
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
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Violations/Comments

BACK ROOM - DO NOT STORE CONTAINERS WITH RISING DOUGH ON THE FLOOR. THEY COULD GET CONTAMINATED FROM INSECTS. PLACE THE RISING DOUGH ON SHELVES AT LEAST 6 INCHES OFF THE GROUND. *note - expired dough - will be thrown out*

3717-1-03.2 Food: Protection from Contamination after Receiving

(T) Food preparation - preventing contamination from the premises.

During preparation, unpackaged food shall be protected from environmental sources of contamination.

PIZZA OVEN AREA - THE CONTAINER WITH CORN MEAL MUST BE LABELED AS CORN MEAL SO NO ONE MISTAKES IT FOR SOMETHING ELSE.

3717-1-3.5 Food: Food Identity, Presentation, and on Premises Labeling

[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) Standards of identity.

Packaged food shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319, and the general requirements in 21 CFR 130 and 9 CFR 319 Subpart A.

BACK ROOM - CLEAN THE INSIDE OF THE MICROWAVE OVEN

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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.

(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.

FRONT SERVICE AREA - CLEAN THE DUST OF THE AIR INTAKE SCREEN ON THE CEILING

3717-1-06.4 Physical Facilities: Maintenance and Operation

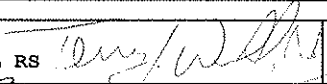
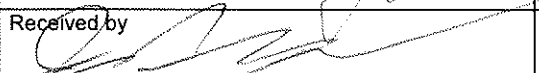
(B) Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean.

(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

WALK-IN COOLER - 36°F; PIZZA PREP COOLER (TOMATOES - 33°F)(HAM - 36°F); SUB PREP COOLER - 38°F
THREE COMPARTMENT SINK PROCEDURES ARE O.K. WITH SANITIZER TEST KIT AVAILABLE (300 PPM QUAT TESTED)

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

Inspected by TERRY J. WARCHOL RS 	R.S./SIT #	Licensors Huron County General Health District
Received by 	Title	Phone 1-419-935-3030

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

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