

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility EAST OF CHICAGO PIZZA CO., INC.	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 293	Date 11/30/2009
Address: 318 WEST WALTON WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder MACKSPPLACE LLC	Inspection Time (min) 80	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
<input checked="" type="checkbox"/> 4.1	Design and construction
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

KITCHEN - THE MICROWAVE OVEN IS NOT COMMERCIAL GRADE. WHEN YOU REPLACE THIS UNIT, REPLACE IT WITH A COMMERCIAL GRADE UNIT THAT 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 licenser 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.

KITCHEN - UPRIGHT REACH-IN COOLER - THE UPRIGHT COOLER HAS A THERMOMETER, HOWEVER, IT HAS A READING OF 0°F WHEN THE ACTUAL TEMPERATURES IS 39°F. GET A NEW THERMOMETER IN THE REACH-IN COOLER TO SHOW THE ACTUAL TEMPERATURE OF THE COOLER. (YOU SHOULD BE CHECKING THE COOLER TEMPERATURES AT LEAST TWICE A DAY)

3717-1-04.2 Equipment, Utensils, and Linens: Numbers and Capacities

(G) Food temperature measuring devices.

(1) Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and

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maintenance of food temperatures as specified under this chapter.

(2) A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.

WALK-IN COOLER - THE LIGHT AT THE BACK OF THE COOLER IS MISSING THE PROTECTIVE GLASS SHIELD. GET THE SHIELD INSTALLED TO PREVENT INJURY AND FOOD CONTAMINATION IF THE LIGHT BREAKS (NOTE - THE LARGE BOXES STORED NEXT TO THE BACK LIGHT CAUSES A SHADOW WHICH MAKES IT HARD TO SEE THE BOXES IN THE BACK. ALL AREAS OF THE COOLER MUST HAVE ENOUGH LIGHT TO SEE THE PRODUCT LABELS. GET THE FOOD BOXES MOVED TO GIVE MORE LIGHT TO THE BACK OF THE COOLER.

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

(l) Light bulbs - protective shielding.

(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

(2) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

CEILING AIR VENT OVER PIZZA OVEN - CLEAN THE DIRT AROUND THE AIR VENT SCREEN AND 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.

NOTE - MAE SURE THE TRASH CONTAINERS ARE COVERED WHEN NOT IN USE TO PREVENT INSECT CONTAMINATION FROM THE WASTE FOOD TO THE FOOD BEING SERVED THE CUSTOMERS

FOOD COMES FROM APPROVED SOURCES

FOOD TEMPERATURES ARE WITHIN LIMITS - PIZZA PREP COOLER - 39°F; MEATBALL CASSEROLE - 139°F; SOUP - 167°F; POTATO SALAD - 39°F; PASTA SALAD - 41°F; MAC SALAD - 40°F; OTHER PIZZA PREP COOLER - 38°F; WALK-IN COOLER - 36°F

THREE COMPARTMENT SINK PROCEDURES O.K. WITH SANITIZER TEST KIT

DISH WASHER WORKING WELL WITH DATA PLATE, PRESSURE GUAGE AND AUTOMATIC DISPENSER INSTALLED AND/OR OPERATING (SANITIZER TESTED AT 100 PPM BLEACH)

FOOD WORKERS WEARING HATS AND USING GLOVES AND UTENSILS

HAND SINK IS ACCESSIBLE, HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND PROPER HAND WASHING SIGNAGE (THE SIGN IS LOOSE AND YOU MAY LOSE IT. GET IT SECURED).

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Received by <i>Coy Francis</i>	Title	Phone 1-419-935-4008

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

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