

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Clarks Pizza House</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1032</b>	Date <b>12-7-16</b>
Address <b>127 N. Miami St. Bradford</b>	Category/Descriptive <b>C3S</b>		
License holder <b>Raymond Clark</b>	Inspection time (min)	Travel time (min)	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)

**3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**Food**

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications 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 premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

**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

**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

**Equipment, Utensils, and Linens**

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

**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

**Administrative**

901:3-4 OAC
3701-21 OAC

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

3.4G) Observed chicken, ham, sausage, onions etc. in prep table, with no date marking. Ready to eat TCS foods must be date marked with 7 days and discarded afterwards, to limit bacteria growth.

3.4 F) Observed the nacho sauce holding at 125-130°F. Hot holding foods shall maintain 135°F or higher. PIC stated she will look into getting a new machine.

6.1A) Observed a hole in the ceiling in the dry storage.

Inspected by <i>[Signature]</i>	R.S./SIT # <b>164029</b>	Licensors <b>DCHD</b>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Clarks Pizza House	Type of visit Standard	Date 12-7-14
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Violation(s)/Comment(s)

6.1A cont.) room. Please, repair as soon as possible. All ceilings shall be designed & constructed so they are smooth and easily cleanable.

NOTES:- Door seals for cooler have been ordered one is here and the other is on back order.

-Body fluid clean up kit has been implemented.

Inspected by Anna Johnston	R.S./SIT # 164029	Licenser DCHD
Received by B. Carls	Title	Phone