

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

**RECORDED**

Name of facility <i>Pete's Pizza, Inc.</i>	Check one <input type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1121</i>	Date <i>1-24-18</i>
Address <i>4571 Arcanum Hollansburg Rd.</i>	Category/Descriptive <i>C35</i>		
License holder <i>Michael Fecker</i>	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 specify	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	Laundrying
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

*\*New Commercial freezer.  
\*Health Policy available*

*- Handwashing = 100°F or above  
- Washing solution = 110°F or above } monitor less than 140°F to protect plumbing system*

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

*- Discussed & demonstrated how to use sanitizing test strips.  
- Bleach solution = 50-99 ppm @ 100°F or above  
= 100 ppm @ 55°F or above  
- If purell sanitizer is used, please obtain their test strips.  
- Food is scheduled to be cleaned on Monday.  
- Anything (TCS Foods) shall be date marked for 7 days if not used w/in 24 hours.  
- Food contact surfaces cleaned every 4 hours.  
- Cold holding 41°F or below.*

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>143130</i>	Licenser <i>Danke Co HD</i>
Received by <i>[Signature]</i>	Title <i>President</i>	Phone