

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Little Caesars</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>180</i>	Date <i>1-17-17</i>
Address <i>1371 Wagner Ave Suite B Greenville</i>	Category/Descriptive <i>045</i>		
License holder <i>Corporate Pizza Investor LLC</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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	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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

**Administrative**

901:3-4 OAC
3701-21 OAC

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

*(640) Observed a build up of dust on vents above pizza oven. Discussed vents shall be cleaned as often as necessary so they are not a source of contamination.*

*Discussed level of training. Reciprocity form will be mailed to store location.*

Inspected by <i>Megan Keller</i>	R.S./SJT # <i>143136</i>	Licenser <i>Dave CO #D</i>
Received by <i>Charie McNeil</i>	Title <i>GM</i>	Phone <i>601-9999</i>

# Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: <u>Little Caesars</u>	License No.: <u>180</u>
Address: <u>1371 Wagner Ave Suite B Greenville</u>	Date: <u>1-17-17</u>
City/Zip Code: <u>Greenville OH 45331</u>	Review Time:

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory - Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

<u>N/A</u>	<b>Thawing</b>
	Under refrigeration- food at 41°F.
	Thawing in water. <ul style="list-style-type: none"> <li>• Sufficient water velocity.</li> <li>• Thawed portion of RTE food not above 41°F.</li> <li>• Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs.</li> <li>• Water temperature 70°F or less.</li> </ul>
	Part of continuous cooking process.
	Thawed in microwave and immediately transferred to conventional cooking equipment.

<u>S/C</u>	<b>Cooking</b>
<u>N/A</u>	Eggs - 155°F for 15 sec (or chart).
<u>N/A</u>	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
<u>N/A</u>	Meat roasts: 130°F for 112 min (or chart).
<u>N/A</u>	Ratites and injected meats: 155°F for 15 sec (or chart).
<u>N/A</u>	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
<u>N/A</u>	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
<u>N/A</u>	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
<u>N/A</u>	Fish, meat, game animals: 145°F for 15 sec.
<u>S/C</u>	Fruits and vegetables: 135°F or above for hot holding.

<u>N/A</u>	<b>Cooling Time-Temp Control</b>
	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

<u>N/A</u>	<b>Reheating</b>
	TCS foods rapidly reheated to 165°F or above for 15 sec.
	Food reheated to 165°F or above in a microwave.
	Commercially processed RTE food heated to 135°F or above for hot holding.
	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
	Two hour maximum reheating time.

<u>N/A</u>	<b>Freezing Fish for Parasite Destruction (on premises)</b>
	Approved source.
	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
	Records retained: <ul style="list-style-type: none"> <li>• Species</li> <li>• Freezing temperature &amp; time.</li> <li>• For 90 calendar days.</li> </ul>

See continuation page for specific comments

<u>S</u>	<b>Holding</b>
<u>S</u>	Hot TCS food held at 135°F or above.
<u>N/A</u>	Roasts at 130°F or above.
<u>N/A</u>	Cold TCS foods held at 41°F or less.
<u>N/A</u>	<b>Raw Menu Item</b>
	Approved source.
	Records retained: <ul style="list-style-type: none"> <li>• Source.</li> <li>• Product receiving temperature.</li> <li>• Product storage temperature.</li> <li>• Display temp (ambient if packaged, product if not).</li> </ul>
	Consumer advisory (otherwise a variance).
	Protection from contamination.

<u>S</u>	<b>Time as a Public Health Control Cold/Hot Foods</b>
	Used only for: <ul style="list-style-type: none"> <li>• A working food supply, or</li> <li>• RTE TCS foods displayed or held for immediate service.</li> </ul>
<u>S</u>	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation <ul style="list-style-type: none"> <li>• Food &lt;41°F or &gt;135°F when removed from temp control</li> <li>• Food marked to indicate when time limit expires.</li> <li>• Food shall be cooked/served or served within 4 hr time limit.</li> <li>• Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.</li> </ul>
<u>N/A</u>	Cold Food: 6 hr limitation <ul style="list-style-type: none"> <li>• Food is &lt;41°F when removed from temp control.</li> <li>• Food temp not to exceed 70°F; or maintain ambient air at 70°F or less.</li> <li>• Mark food to indicate time when: Removed from temp control and 6 hr limit has expired.</li> <li>• Cook/serve or serve food within 6 hr time limit.</li> <li>• Discard food when: Temperature &gt; 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.</li> </ul>

<u>N/A</u>	<b>Transport of Food as a Caterer</b>
	Method of transport and protection from contamination.
	Method of cold and hot food temperature maintenance during transport and at site.
	Method of hand washing.
	Method of minimizing hand contact with RTE foods.
	Protection from contamination by consumers.

Food Process Reviewed:

Pepper Pizza

Inspected by: <u>Megan Keller</u>	Received by: <u>[Signature]</u>
Licensor: <u>Danke CW HIO</u>	Title/Phone:

