

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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| Name of facility <i>MARCOS PIZZA</i> | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number <i>158</i> | Date <i>1-19-17</i> |
| Address <i>900 EAST Main ST Greenville</i> | Category/Descriptive <i>C3S</i> | | |
| License holder <i>Authentic Pizza</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

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| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

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|-----|--------------------------------------|
| 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 |

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 |
| X 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

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|-------|------------------------------------------|
| 5.0 | Water |
| X 5.1 | Plumbing system |
| 5.2 | Mobile water tanks |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables |

Equipment, Utensils, and Linens

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

Physical Facilities

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|-------|----------------------------------------|
| 6.0 | Materials for construction and repair |
| 6.1 | Design, construction, and installation |
| 6.2 | Numbers and capacities |
| 6.3 | Location and placement |
| X 6.4 | Maintenance and operation |

Poisonous or Toxic Materials

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

Special Requirements

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|-----|----------------------------------------------|
| 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 |

Administrative

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| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

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| <p><i>(2.4C) NO health policy available at time of inspection. Discussed employees shall be informed in a verifiable manner of their responsibility to report to person in charge (PIC) information about their health as it relates to diseases that are transmissible through food. Example given.</i></p> <p><i>(2.4C) NO written procedures available for employees to follow when responding to vomiting or diarrheal accidents. Discussed a retail food establishment is required to have written procedures available for employees to follow in events vomiting or diarrheal discharges onto surfaces inside the establishment. Procedures</i></p> | |
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| Inspected by <i>Megan Keller</i> | R.S./ST# <i>143134</i> | Licensed by <i>DARKE CO HHD</i> |
| Received by <i>Asela Land</i> | Title Phone | |

State of Ohio
Continuation Report

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|------------------|---------------|---------|
| Name of Facility | Type of visit | Date |
| MARCOS PIZZA | Standard | 1-19-17 |

Violation(s)/Comment(s)

- (5.015) Observed pipe under 3 tank sink leaking. Discussed the pipe shall be repaired so plumbing system is maintained in a good state.
- (5.015) Observed trash cans stored under signs being used as a tile in dry storage hallway. Discussed to repair so plumbing is kept in good repair to protect from contamination.
- (6.4.4A) Observed multiple floor tiles broken throughout facility (by mop sink, in walk-in, by 3 tank sink, etc.). Discussed tiles shall be repaired or replaced so floors are smooth and easily cleanable.
- (6.4.4A) Observed a hole in ceiling in dry storage area next to signs acting as a tile. Discussed ceiling tiles shall be smooth, easily cleanable, & (non-absorbent) to protect from contamination.
↳ In areas subject to moisture.

Discussed Level 2 training
Please contact when repaired.

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| Inspected by <i>William Keller</i> | R.S./STI # <i>143136</i> | Licensor <i>DARKE CO HHD</i> |
| Received by <i>Mrs. G. Ladd</i> | Title _____ | Phone _____ |

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|------------------|---------------|---------|
| Marcos Pizza | Standard | 1-19-17 |

Violation(s)/Comment(s)

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| (34C continued) shall address the specific actions employees must take to minimize the spread of contamination & exposure of employees, consumers, food, & surfaces to vomitus or fecal matter. Example given. |
| (3.4) Observed 2 containers of ham dated 01/18. Discussed all TCS RTE foods shall be discarded after the 7th day to limit growth. Critical. PIC discarded at time of inspection. Corrected. |
| (4F) Observed sponges stored on 3 tank sink. Discussed sponges may not be used in contact with cleaned and sanitized or in use food contact surfaces. |
| (4.4A) Observed door seals on proofer and make-table not properly sealed to allow door to close tight. Discussed equipment components shall be kept intact & tight so that it is maintained in good repair. Please fix. |
| (4.5) Observed a build up of debris on damage racks, Cornmeal lid, and bottom of freezer. Discussed non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, & other debris. Critical. |

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| Inspected by Megan Keller Received by Chris Harland | R.S./SIT.# 143136 Title Phone |
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