## State of Ohio

## **Standard Inspection Report**

Autho	rity: C	hapters 3717 ar	nd 3715 Ohio Rev	ised Cod	е			
Name of facility			Check one	License nu	mber	Date /		
Picnics Pizza ? Czr	1116	2	☐ FSO X RFE	1 1 2 2	2	11/4/17		
38. Woodshe De A	anum	, ,	Category/D	escriptive	/ /			
License holder	۸V	V(T) VI	Inspection time (min)	Travel time	(min)	Other		
I rudy KIV RUTTICE				Followup	late (if required)	Sample date/result (if required)		
Type of visit (check)  Standard  Follow up  Foodborne  30 day  Complaint  Prelicensing  Consultation  Other specification			fy	T Ollow-up t		Sample date/result (ii required)		
3717-1 OAC Violation Checked								
Management and Personnel					Poisonous or Toxic Materials			
2.1 Employee health	4.4 Maintenance and operation				7.0 Labeling and identification			
2.2 Personal cleanliness		4.5 Cleaning of equipment and utensils 4.6 Sanitizing of equipment and utensils			1 Operational supplies and applications			
2.3 Hygienic practices			nt and utensils		7.2 Storage and display separation			
2.4 Supervision	4.			Speci	- Special Requirements			
Food	4.	4.8 Protection of clean items			8.0 Fresh juice production			
3.0 Safe, unadulterated and honestly presented	Water,	Plumbing, and Waste			3.1 Heat treatment	dispensing freezers		
3.1 Sources, specifications and original containers	5.	.0 Water			3.2 Custom proces	sing		
3.2 Protection from contamination after receiving	5.	.1 Plumbing system			3.3 Bulk water mad	chine criteria		
3.3 Destruction of organisms	5.	.2 Mobile water tanks			3.4 Acidified white	rice preparation criteria		
3,4 Limitation of growth of organisms	5.	.3 Sewage, other liquid v	<u></u>	[	9.0 Facility layout a	and equipment specifications		
3.5 Identity, presentation, on premises labeling	5.	.4 Refuse, recyclables, ar	nd returnables		20 Existing facilities	es and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Physic	al Facilities		Δdmi	Administrative			
3.7 Special requirements for highly susceptible populations		.0 Materials for construc	tion and repair		901:3-4 OAC			
Equipment, Utensils, and Linens	6.				3701-21 OAC			
4.0 Materials for construction and repair	6.	<del></del>						
4.1 Design and construction	6.							
4.2 Numbers and capacities	6.							
4.3 Location and installation								
Violation(s)/Comment(s)								
2.40) PIC stated typically no temperature measuring								
devices are used while cooking foods. Employees shall be								
careful when cooking raw medits products. So everything								
Is brought up to the correct temperature. Discussed								
methods of calibration.								
IIED Macanied a build 110 as the ballon areas								
4.5A) Observed a Duilo up on the pottom pizza oven								
Track, Pic Stated they are scheduled to be aleaned								
The Idea were the CO Fallian in Contraction								
In the next week or so. Equipment food-contact								
Surfaces shall be cleaned sight to touch.								
Inspected by		R.S./SIT #	Licensor	Davek	( 11	and the Chart		
Tamo chinateman 164029 Davie to Health Vept								
Redeived by Title Phone								
Triedy & Kertwatrist Owner								
HEA 5302 2/12 Ohio Department of Health Distribution: Top copy—Operator, Bottom copy—Local health department								

## State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PICNICS PIZZO 3 Grille	Standard	Date 1/4/17
Violation(s)/Comment(s)		•
NOHES. Discussed managers training.  . Handwash Sign given for r.	Documents estroom.	giver).
· New wash/ Sanitize signet System has been installed.	Cleaning	
System has been Installed.		
E		
Inspected by  R.S./SIT # Licensor  Received by  Title	CHIO Phone	
Trudy & Kulyabrick DWNET	cal health department	0 0

HEA 5351 2/12 Ohio Department of Health AGR 1268 Cont. 2/12 Ohio Department of Agriculture Distribution: Top copy—Operator, Bottom copy—Local health departmen

 $pg \rightarrow of$