## **State of Ohio**

## Standard Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Author	ity: Chapters 3717 a	na 3715 Onio Revis	sea Coae		
Name of facility		1	License number	Date	
Pitchura Hozza 31	arill	□\/FSO □ RFE	30	11/13/17	
Address			Category/Descriptiv	/e // / / / /	
1177 lelleron	Etchira		725		
License holder	1131/11 y	Inspection time (min)	Travel time (min)	Other	
License Tolder	•	Inspection time (min)	naver time timit	Other	
Jean Jones					
Type of visit (check)  Standard □ Follow up □ Foodborne □ 30 day		Follow-up date (if re	equired) Sample date/result (if required)		
Complaint Prelicensing Consultation Other specify					
		. <u> </u>			
3717-1 OAC Violation Checked				T	
Management and Personnel	LAA ING SALAMAN AND AND AND AND AND AND AND AND AND A			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			7.1 Operational supplies and applications	
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils 4.7 Laundering		7.2 Storage and display separation		
2.4 Supervision	4.7 Laurdering 4.8 Protection of clean items		Special Requirements		
Food	4.6 Protection of clean items		8.0 Frest	8.0 Fresh juice production	
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste	)	8.1 Heat	t treatment dispensing freezers	
3.1 Sources, specifications and original containers	5.0 Water			om processing	
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3 Bulk	water machine criteria	
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4 Acidi	ified white rice preparation criteria	
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater			ity layout and equipment specifications	
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables		20 Exist	20 Existing facilities and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities		Administrative		
3.7 Special requirements for highly susceptible populations	6.0 Materials for construction and repair		901:3-4 OAC		
Equipment, Utensils, and Linens	6.1 Design, construction, and installation		3701-21 OAC		
4.0 Materials for construction and repair	6.2 Numbers and capacities				
4.1 Design and construction	6.3 Location and placement				
4.2 Numbers and capacities	6.4 Maintenance and ope	ration			
4.3 Location and installation					
Violation(s)/Comment(s)					
Continue to monitor the pizza oven for					
dalaria landa ma					
debris build-up.					
/					
Cole Slaw 37F					
Potato bacon soup 40°F					
				No.	
Δ					
Inspected by R.S./SIT # Licensor					
1 Your Co Pennster 164029   DCHD					
Regelived by Phone					
The Sanot Webb					
HEA 5302 2/12 Ohio Department of Health	Distribution: Top copyOp	perator, Bottom copy—Loc	cal health departme	pgof	