

State of Ohio

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |   |                                    |                                  |
|--|---|------------------------------------|----------------------------------|
| Name of facility<br><b>Clarks Pizza House</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>1032</b>      | Date<br><b>7/25/17</b>           |
| Address<br><b>127. N. Miami St Bradford</b>  |   | Category/Descriptive<br><b>C3S</b> |                                  |
| License holder<br><b>Raymond Clark</b>   | Inspection time (min)   | Travel time (min)                  | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <input type="checkbox"/> Consultation <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**

|                                     |     |                      |
|-------------------------------------|-----|----------------------|
| <input type="checkbox"/>            | 2.1 | Employee health      |
| <input type="checkbox"/>            | 2.2 | Personal cleanliness |
| <input checked="" type="checkbox"/> | 2.3 | Hygienic practices   |
| <input type="checkbox"/>            | 2.4 | Supervision          |

|                                     |     |                                      |
|-------------------------------------|-----|--------------------------------------|
| <input type="checkbox"/>            | 4.4 | Maintenance and operation            |
| <input type="checkbox"/>            | 4.5 | Cleaning of equipment and utensils   |
| <input checked="" type="checkbox"/> | 4.6 | Sanitizing of equipment and utensils |
| <input type="checkbox"/>            | 4.7 | Laundering                           |
| <input type="checkbox"/>            | 4.8 | Protection of clean items            |

**Poisonous or Toxic Materials**

|                          |     |                                       |
|--------------------------|-----|---------------------------------------|
| <input type="checkbox"/> | 7.0 | Labeling and identification           |
| <input type="checkbox"/> | 7.1 | Operational supplies and applications |
| <input type="checkbox"/> | 7.2 | Storage and display separation        |

**Food**

|                                     |     |   |
|-------------------------------------|-----|---|
| <input type="checkbox"/>            | 3.0 | Safe, unadulterated and honestly presented              |
| <input type="checkbox"/>            | 3.1 | Sources, specifications and original containers         |
| <input checked="" type="checkbox"/> | 3.2 | Protection from contamination after receiving           |
| <input type="checkbox"/>            | 3.3 | Destruction of organisms                                |
| <input checked="" type="checkbox"/> | 3.4 | Limitation of growth of organisms                       |
| <input type="checkbox"/>            | 3.5 | Identity, presentation, on premises labeling            |
| <input type="checkbox"/>            | 3.6 | Discarding or reconditioning unsafe, adulterated        |
| <input type="checkbox"/>            | 3.7 | Special requirements for highly susceptible populations |

**Water, Plumbing, and Waste**

|                          |     |  |
|--------------------------|-----|--|
| <input type="checkbox"/> | 5.0 | Water                                    |
| <input type="checkbox"/> | 5.1 | Plumbing system                          |
| <input type="checkbox"/> | 5.2 | Mobile water tanks                       |
| <input type="checkbox"/> | 5.3 | Sewage, other liquid waste and rainwater |
| <input type="checkbox"/> | 5.4 | Refuse, recyclables, and returnables     |

**Special Requirements**

|                          |     |  |
|--------------------------|-----|--|
| <input type="checkbox"/> | 8.0 | Fresh juice production                       |
| <input type="checkbox"/> | 8.1 | Heat treatment dispensing freezers           |
| <input type="checkbox"/> | 8.2 | Custom processing                            |
| <input type="checkbox"/> | 8.3 | Bulk water machine criteria                  |
| <input type="checkbox"/> | 8.4 | Acidified white rice preparation criteria    |
| <input type="checkbox"/> | 9.0 | Facility layout and equipment specifications |
| <input type="checkbox"/> | 20  | Existing facilities and equipment            |

**Equipment, Utensils, and Linens**

|                          |     |                                       |
|--------------------------|-----|---------------------------------------|
| <input type="checkbox"/> | 4.0 | Materials for construction and repair |
| <input type="checkbox"/> | 4.1 | Design and construction               |
| <input type="checkbox"/> | 4.2 | Numbers and capacities                |
| <input type="checkbox"/> | 4.3 | Location and installation             |

**Physical Facilities**

|                                     |     |  |
|-------------------------------------|-----|--|
| <input type="checkbox"/>            | 6.0 | Materials for construction and repair  |
| <input type="checkbox"/>            | 6.1 | Design, construction, and installation |
| <input type="checkbox"/>            | 6.2 | Numbers and capacities                 |
| <input type="checkbox"/>            | 6.3 | Location and placement                 |
| <input checked="" type="checkbox"/> | 6.4 | Maintenance and operation              |

**Administrative**

|                          |             |
|--------------------------|-------------|
| <input type="checkbox"/> | 901:3-4 OAC |
| <input type="checkbox"/> | 3701-21 OAC |

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

2.3C) Observed food employee making dough without a hair restraint. Discussed food employees shall effectively restrain hair & wear a hat, visor, hair covering.

3.2C) Observed beef sirloin steak and chicken breast w/ rib meat stored above pizza dough. Discussed food shall be protected from cross contamination and stored according to internal cooking temperatures.

|                                       |                             |                          |
|---------------------------------------|-----------------------------|--------------------------|
| Inspected by<br><b>Laura Schuster</b> | R.S./SIT #<br><b>164029</b> | Licensors<br><b>DCHD</b> |
| Received by<br><b>Kristi Bayless</b>  | Title                       | Phone                    |

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |                           |                |
|--|---------------------------|----------------|
| Name of Facility<br>Clarks Pizza House | Type of visit<br>Standard | Date<br>1/5/11 |
|--|---------------------------|----------------|

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

3.4G) observed hamburger, taco meat and saurkraut with no date in the prep table. Discussed all TCS RTE foods that are held for more than 24 hours, shall be clearly marked to indicate the date or day by which the item should be consumed on the premise, sold or discarded. All TCS RTE foods shall be dated marked for 7 days or less. critical.

4.6A) PIC stated counter is washed with soap & water. Discussed food contact surfaces and utensils shall be sanitized every 4 hours.

6.4A) observed a build-up of ice by walk-in door and door seal held up with duck tape. Discussed the physical facilities shall be maintained in good repair. Please repair.

Delivery at time of inspection.

|                                 |                       |                  |
|---------------------------------|-----------------------|------------------|
| Inspected by<br>Xanna Jahuntena | R.S./SJT #<br>16-4029 | Licenser<br>DCHP |
| Received by<br>Kristi Bayless   | Title                 | Phone            |