

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>D'Alessio's</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>131</b>	Date <b>1-19-18</b>
Address <b>537 Broadway Greenville Suite 102</b>	Category/Descriptive <b>C4S</b>		
License holder <b>Kimberly Guttadore</b>	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	Follow-up date (if required)		
<input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	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 type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input 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

**Equipment, Utensils, and Linens**

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

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

**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

**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 type="checkbox"/> 6.4 Maintenance and operation

**Poisonous or Toxic Materials**

<input checked="" 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

**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

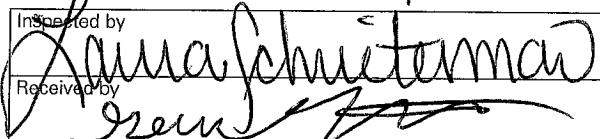
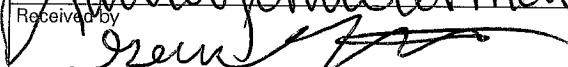
**Administrative**

901:3-4 OAC
3701-21 OAC

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

24A) NO ODH certification at time of inspection. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food prep and service, shall obtain level 2 certification in food protection by March 1 2017. Please obtain ASAP.

24C) PIC stated both employee health policy and body fluid clean up procedures are in his mom's car. Discussed policies need to be kept at the

Inspected by 	R.S./ST# 164029	License# DCH 0
Received by 	Title	Phone

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D'Alessio's	Standard	1-19-18

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

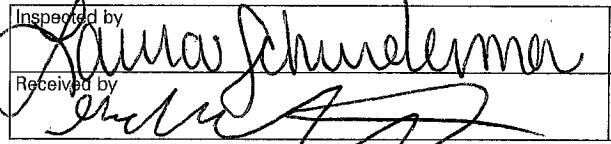
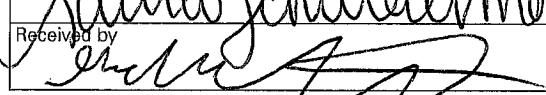
2.4C cont) facility.

3.4G) Observed no date marking on noodles, pizza sauce and chicken salad. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7<sup>th</sup> day to limit growth. Critical. Corrected at time of inspection.

4.4B) Observed scoring on several cutting boards and salad prep cutting board. Discussed cutting surfaces that are subject to scratching & scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded, if they are not capable of being <sup>resurfaced</sup> ~~sanitized~~. Please repair/ replace.

4.5A) Observed a buildup on pizza oven. PLC stated it needs to be cleaned. Discussed non-food contact surfaces shall be kept free of an accumulation of dirt & food debris.

4.2I) No test strips at time of inspection. Discussed a test kit that accurately measures the concentration in ppm

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

4.2 I cont) of sanitizing solution.

4.8(G) Kitchenware stored on drying rack with the serving side up. Discussed utensils shall be presented so that only the handles are touched by employees and by consumers.

7(B) Spray bottles in dining area were not labeled. Discussed working containers used for poisonous / toxic materials shall be clearly marked with common name of the material. P/C labeled items at time of inspection. Corrected Critical.

Inspected by

Received by

Signature

R.S./SIT #

Title

Licensor

DCHD

Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility D'Alessio's	License number 131	Date 1.19.18
Address 537 Broadway Greenville	Category/Descriptive C4S	
License holder Kimberly Guttadore	Inspection time (min)	Travel time (min)
<b>Comments:</b>		
<p>VI) Observed no date marking on noodles, pizza sauce, and chicken salad. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7<sup>th</sup> day to limit growth. Critical.</p> <p>Corrected</p>		
<p>X) Observed spray bottles in dining area were not labeled. Discussed Working Containers used for poisonous/toxic material shall be clearly marked w/ the common name.</p>		
<p>*Remember to mark all personal items.</p>		

## Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
ham	cold hold	35F			
tomatoes	cold hold	35F			
chicken salad	cold hold	32F			
milk	cold hold	36F			
quinoa	cooling	145F			
Sausage SOUP	hot hold	170F			

Inspected by Roxana Schuitema R.S./SIT# 164029 Licensor DCHO  
Received by ML Title \_\_\_\_\_ Phone \_\_\_\_\_