

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Dominos Pizza #2684</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>192</b>	Date <b>5/22/17</b>
Address <b>515 Wagner Ave Greenville</b>	Category/Descriptive <b>C35</b>		
License holder <b>EUBA Corp PBA Dominos</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 <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <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**

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

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

**Poisonous or Toxic Materials**

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

**Food**

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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**

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

**Special Requirements**

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

**Equipment, Utensils, and Linens**

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

**Physical Facilities**

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

**Administrative**

901-3-4 OAC
3701-21 OAC

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

3.2K) Observed a container being used for corn meal lying in corn meal. Discussed scoops shall be stored above the product to protect from contamination.

3.4 H) Observed chicken wings dated 5/19. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7<sup>th</sup> day to limit bacteria growth. Critical.

Inspected by <b>Alicia Schueterman</b>	R.S./SIT # <b>16-4029</b>	Licenser <b>DC HD</b>
Received by <b>Jennifer L. Mungas</b>	Title <b>shift leader</b>	Phone

State of Ohio  
Continuation Report

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Name of Facility Dominos Pizza #2684	Type of visit Standard	Date 3/22/17
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Violation(s)/Comment(s)

2.4) NO ODH certification available at time of inspection. PIC stated all the managers are going through training in 2 or 3 wks. Discussed at least one employee that has supervisory/management responsibilities shall obtain level 2 certification in food protection.

NOTES:

- Discussed pizza sauce study information.
- Hood cleaning documentation

Inspected by Kama Schutener	R.S./SIT # 16-1029	Licensors DCHD
Received by Jennifer S. Mangas	Title Shift leader	Phone