

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Dominos Pizza # 2684		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 192	Date 12/27/17
Address 515 Wagner Ave. Greenville, OH 45331		Category/Descriptive CBS		
License holder EUBA Corp DBA Dominos	Inspection time (min) 90	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) 1 week	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
2.4	Supervision

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundrying
	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
	3.2	Protection from contamination after receiving
	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
<input checked="" type="checkbox"/>	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)

3.4(H) Observed cheese dated to expire on the 23rd and speciality chicken dated to expire on the 26th still in use. Discussed that all TCS RTE foods shall be discarded by the 7th day to limit the growth of bacteria. PIC discarded the items. *CRITICAL* CORRECTED

4.4(N) Observed the mechanical warewashing equipment, chemical sanitization below 200 ppm. Discussed that a quaternary ammonium compound solution shall have a concentration as indicated by the manufacturer's use by directions. PIC corrected this at time. *CRITICAL* CORRECTED.
↳ to limit growth of bacteria

5.1(O) Observed the 2 front handsinks with debris and the back handsink blocked by packages. Discussed that all handsinks must be maintained accessible and used for no other purposes, to prevent contamination. *CRITICAL*

Inspected by Anthony Wiedel	R.S./SIT # 16-4147	Licensors DCHD
Received by Kacey Barber	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Dominicos Pizza #2684	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 192	Date 1/4/18
Address 515 Wagner Ave. Greenville, OH 45831		Category/Descriptive C3S	
License holder EUBA Corp DBA Dominicos	Inspection time (min) 15	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		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
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
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
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

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

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

Violation(s)/Comment(s)

Observed both the handsinks in the front free of any debris. Also observed the handsink in the back clear for use. PIC stated will also try to unblock the handsink by the take-out window more that way the sink drains better. Please continue to use the handsinks for only handwashing. * Previous violation CORRECTED.

Inspected by Brittany Weitzel	R.S./SIT # 16-447	Licensor DCHD	Phone
Received by Kerrey	Title		