

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |   |                              |                                  |
|--|---|------------------------------|----------------------------------|
| Name of facility<br><b>Marco's Pizza</b>   | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>158</b> | Date<br><b>12/11/17</b>          |
| Address<br><b>900 East Main St Greenville</b>  | Category/Descriptive<br><b>C35</b>  |                              |                                  |
| License holder<br><b>Authentic Pizza</b>   | Inspection time (min)   | Travel time (min)            | Other                            |
| Type of visit (check)<br><input 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"/> 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          |

**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 |

**Equipment, Utensils, and Linens**

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

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

**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     |

**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              |

**Poisonous or Toxic Materials**

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

**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            |

**Administrative**

|             |
|-------------|
| 901:3-4 OAC |
| 3701:21 OAC |

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

2.4C) No employee health policy at time of inspection. Discussed employees shall be informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food. Repeat.

3.4G) Observed meatballs with no date in the prep table. Discussed all TCS RTE foods shall be dated/marked for 7 days and consumed/discarded by the 7<sup>th</sup> day. Critical, PIC voluntarily discarded product at time of inspection. Corrected!

|                                    |                               |                          |
|------------------------------------|-------------------------------|--------------------------|
| Inspected by<br><i>[Signature]</i> | R.S./SIT #<br><b>11641029</b> | Licensors<br><b>DCHD</b> |
| Received by<br><i>[Signature]</i>  | Title                         | Phone                    |

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/11/17

|                                       |                                       |
|---------------------------------------|---------------------------------------|
| Facility name<br><b>Marco's Pizza</b> | Type of inspection<br><b>Standard</b> |
|---------------------------------------|---------------------------------------|

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

2.4A) No ODH certification available at time of inspection. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service. Shall obtain the level 2 certification in food protection.

4.2I) No test strips available at time of inspection. Discussed a test kit that accurately measures the concentration in ppm sanitizing solutions shall be provided.

4.5A) Observed a build up of debris on the walk-in cooler racks and proofer. Discussed non-food contact surfaces shall be ~~cleaned~~ kept free of an accumulation of dirt, dust, food residue & other debris. Critical.

3.4I) Observed pizza sauce sitting out on the counter. PIC stated they can let it sit out for a maximum of 24 hours then it is discarded. Discussed if time without temperature control is used as the public health control for TSS product written procedures shall be prepared in advance, maintained in the RFE

|                                    |                       |                  |
|------------------------------------|-----------------------|------------------|
| Inspected by<br><i>[Signature]</i> | R.S./SIT #<br>16-4029 | Licensor<br>DCHP |
| Received by<br><i>[Signature]</i>  | Title                 | Phone            |

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/11/17

|                               |                                |
|-------------------------------|--------------------------------|
| Facility name<br>Marcos Pizza | Type of inspection<br>Standard |
|-------------------------------|--------------------------------|

Violation(s)/Comment(s)

3.4 I (cont) and made available to the licensor upon request. Please provide us with the most recent procedures. PIC put pizza sauce in cooler until documentation is provided.

laura.schwartzerman@darkecountyhealth.org

|                                     |                       |                  |
|-------------------------------------|-----------------------|------------------|
| Inspected by<br>Laura Schwartzerman | R.S./SIT #<br>16-4029 | Licensor<br>DCHO |
| Received by<br>[Signature]          | Title                 | Phone            |