

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>DBA: The Don's Pizza</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>222</b>	Date <b>2/6/18</b>
Address <b>Miller Network Innovations LLC</b>		Category/Descriptive <b>C3S</b>	
License holder <b>167 S. Broadway Ave. Greenville, OH 45331</b>		Inspection time (min) <b>75 min</b>	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
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
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
4.2	Numbers and capacities
4.3	Location and installation

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

#### 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

<input checked="" type="checkbox"/> 6.0	Materials for construction and repair
<input checked="" type="checkbox"/> 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)

6(A) Observed some floor tiles that have become loose and/or cracked. Discussed all floors shall be smooth, durable, and easily cleanable for areas where food service operation or retail food establishment activities are conducted. Please repair flooring around the prep table.

6.1(M) Observed the back door in the storage area with a large gap at the bottom. Discussed outer openings of a food service operation or retail food establishment shall be protected from the entry of insects and rodents. Please correct the gap on the back door.

\*PIC stated new blade for can opener has chipped one week after replacing. Please replace the blade since it has chipped. Please also de-ice the deep freeze holding the pizza crust to protect from contamination.

Inspected by <b>Dorothy Westgel</b>	R.S./SIT # <b>16-4147</b>	Licensor <b>DCHD</b>	Date
Received by <b>Karissa D. Brown</b>	Title	Phone	