

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Papa Johns</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>72</i>	Date <i>9-14-17</i>
Address <i>1111 E. main st. Greenville</i>		Category/Descriptive <i>C35</i>	
License holder <i>PJ PIZZA OHIO</i>	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"/> Preclicensing <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	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
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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Administrative

901:3-4 OAC
3701-21 OAC

### Violation(s)/Comment(s)

*(6.41) Observed vent behind pizza oven with a build up of dust. Please clean hood vent so it is maintained clean. Discussed vents shall be cleaned as often as necessary to prevent build up.*

*(2.4) No level 2 training certificate on file. Discussed one person per establishment shall have approved level 2 training ~~course~~ course completed. PIC stated manager will email certificate.*

*(6.4) Hole in restroom ceiling. PIC stated it was from the old vent. Please cover or replace tile so ceiling is smooth, easily cleanable, & non absorbent. PIC stated work order in.*

Inspected by <i>Megan Keller</i>	R.S./S/F # <i>143136</i>	Licensor <i>Darke W #110</i>
Received by <i>Sally Blome</i>	Title	Phone