## **State of Ohio**

## **Standard Inspection Report**

Section   Procession   Proces	Autho	ority: Chapters 3717	and 3713 Onto Nev	isea code	
Address   Category/Descriptive   Category/Description   Category/Des					
License holder   Jeffer Jones   Inspection time (min)   Travel tim	Pitsburg Pizza & Grill		√rso □ RFE	30	4-14-17
Complaint	127 THAPYSON D	Pilsburg		Category/Descriptive	
Standard	License holder		Inspection time (min) Travel time (min) Other		Other
Sample date/result (if required)   Sample date/re	**************************************				
Gomplaint   Prelicensing   Gonsultation   Gother specify   Other specify   O				Follow-up date (if required)	Sample date/result (if required)
Add   Materials   Poisonous or Toxic Materials	Standard ☐ Follow up ☐ Food			Tonott up date (ii required)	Jampie datojiedan (ii regalied)
Addition(s)/Comment(s)   Poisonous or Toxic Materials	☐ Complaint ☐ Prelicensing ☐ Cons	ultation	ecify		
2.1 Employee health	3717-1 OAC Violation Checked				
2.2   Personal cleanliness	Management and Personnel			Poisonous or Toxic M	aterials
2.3 Hygienic practices   4.6 Sanitizing of equipment and utensils   4.7 Laundering   4.8 Protection of clean items   4.8 Protection for clean items   4.8 Protection of clean items   4.8 Protection for clean items   4.8 Protection of	2.1 Employee health	4.4 Maintenance and o	peration	7.0 Labeling and i	dentification
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  4.0 Materials for construction 4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation  4.4 Maintenance and operation  4.5 Laundering 4.8 Protection of clean items  4.1 Heat treatment dispensing freezers  4.2 Luston processing  4.3 Bulk water machine criteria  4.4 Addiffied white rice preparation criteria  4.5 Refuse, recyclables, and returnables  4.6 Refuse, recyclables, and returnables  4.7 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  4.7 Protection of clean items  4.8 Addiffied white rice preparation criteria  4.8 Addiffied white rice preparation criteria  4.8 Protection of clean items  4.0 Location and repair  5.1 Plumbing, and Waste  5.2 Mobile water tanks  5.3 Sewage, other liquid waste and rainwater  5.4 Refuse, recyclables, and returnables  5.4 Refuse, recyclables, and returnables  5.5 Numbers and capacities  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	2.2 Personal cleanliness	4.5 Cleaning of equipm	ent and utensils	7.1 Operational su	pplies and applications
A.8   Protection of clean items	2.3 Hygienic practices	4.6 Sanitizing of equip	ment and utensils	7.2 Storage and d	isplay separation
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   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   5.4   Refuse, recyclables, and returnables   Physical Facilities	2.4 Supervision	L. J. J. J		Snacial Requirements	•
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3.5   Identity, presentation, on premises labeling   3.6   Discarding or reconditioning unsafe, adulterated   3.7   Special requirements for highly susceptible populations   4.0   Materials for construction and repair   4.1   Design and construction   4.2   Numbers and capacities   4.3   Location and installation   4.3   Location and installation   4.3   Comment(s)      Violation(s)/Comment(s)   5.4   Refuse, recyclables, and returnables   20   Existing facilities and equipment   Administrative   901:3-4 OAC   90			id waste and rainwater		
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