State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Check one

Inspection time (min)

☐ RFE

License number

Travel time (min)

Category/Descriptive

Other

Name of facility

minos Pizza # 2084

Time	A shall (about)	S. Carre	· ·							
S S	of visit (check) andard		_	☐ 30 day		Follow-up.	date	(if required)	Sample date/result (if required)	
	omplaint Prelicensing Const	iitatio	n	Other specify	,					
3717-1 OAC Violation Checked										
Management and Personnel Poisonous or Toxic Materials										
2.				Maintenance and opera			7.0	Labeling and ide	entification	
2.		<u> </u>		Cleaning of equipment a			7.1	Operational sup	plies and applications	
	B Hygienic practices		4.6	Sanitizing of equipment	and utensils		7.2	Storage and disp	olay separation	
Cool Supervision		4.7 Laundering			Special Requirements					
Food			4.8 Protection of clean items			8.0 Fresh juice production				
3.	Safe, unadulterated and honestly presented	d Water, Plumbing,					8.1 Heat treatment dispensing freezers			
3.	Sources, specifications and original containers			Water			_	Custom processi		
3.:	Protection from contamination after receiving	Y		Plumbing system				Bulk water mach		
3.	B Destruction of organisms	1		Mobile water tanks		_			rice preparation criteria	
3.4	Limitation of growth of organisms		-	Sewage, other liquid wa	aste and rainwater		-		nd equipment specifications	
3.	Identity, presentation, on premises labeling			Refuse, recyclables, and			-	Existing facilities		
3.6	3.6 Discarding or reconditioning unsafe, adulterated								s and oquipmone	
3.7	Special requirements for highly susceptible populations Physical Facilities						Administrative			
Fauinm	ent, Utensils, and Linens	-		Materials for construction		\perp		:3-4 OAC		
	Materials for construction and repair			Design, construction, an		4 Ш	370	1-21 OAC		
4.1	Design and construction		-	Numbers and capacities		_				
4.2		-		Location and placement		_				
4.3		L	6.4	Maintenance and opera	lion					
sophie. hurlay@darkacounty health.										
Violation(s)/Comment(s)										
3.2 h - observed Corn meal scoop handle laying in corn										
meal. When not in use, Food dispensing utensils										
Continue to the Continue to th										
5.1 02- Observed trash can + other objects infront of hand										
Washing sink in the back 100th. Handwashing sinks										
shall be maintained accessible at all-times for employee use.										
Critical, Coccelled.										
2.4 A 2- Observed no level two certification in food										
protection.										
Inspected by R.S./SIT# Licenser										
Soli Hules - 3465 Dave Cany										
Received by Title Phone										
Holez mus Mr										
HEA 5302 2/12 Ohio Department of Health Distribution: Top copy—Operator, Bottom copy—Local health department AGR 1268 2/12 Ohio Department of Agriculture pgof										
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