

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Picnic's Pizza & Grille	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 224	Date 2.26.18
Address 3E Woodside Drive Arcanum	Category/Descriptive CBS		
License holder CBS of Arcanum LLC	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
2.4	Supervision

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 4.6	Sanitizing of equipment and utensils
4.7	Laundering
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
<input checked="" type="checkbox"/> 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

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
6.4	Maintenance and operation

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.2 V) Observed ice condensation build up in walk in freezer. PIC stated its been repaired once & they are still working on the unit. Discussed to move all food away from ice condensation dripping area so the food is protected from contamination.

3.4 G) Observed diced tomatoes & shredded lettuce in 2 door cooler not date marked. PIC voluntarily dated items at time of inspection. Also observed turkey, chicken breast & beef in pizza prep table w/ no date marking and taco meat in 2 door silver cooler w/ no date marking. Discussed TCS RTE

Inspected by <i>Anna Schmiter</i>	R.S./SIT # 16-4029	Licensors DCHO
Received by <i>Janak Ellenstein</i>	Title Operator	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Picnic's Pizza & Grille	Type of visit Standard	Date 2-22-18
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Violation(s)/Comment(s)

3.4G cont) foods shall be clearly marked for 7 days and consumed / discarded by the 7th day to limit growth. The day item is opened/prepared counts as Day 1. Critical. Corrected.

4.5A) Observed a build up of debris on the pizza prep table, doors & handles. Discussed non-food contact surfaces of equipment shall be kept free of an accumulation of dust, food debris & other debris.

Inspected by Anna Schuster	R.S./SIT # 164029	Licenser DCHD
Received by Sarah Kallenstein	Title Owner	Phone 459-6372