

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Little Caesars	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 180	Date 5.7.18
Address 1371 Wagner Ave Greenville	Category/Descriptive C45		
License holder Corporate Pizza Investor 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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	Follow-up date (if required)	Sample date/result (if required)	

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1	Employee health
<input type="checkbox"/>	2.2	Personal cleanliness
<input type="checkbox"/>	2.3	Hygienic practices
<input checked="" type="checkbox"/>	2.4	Supervision

<input type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7	Laundrying
<input type="checkbox"/>	4.8	Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0	Labeling and identification
<input type="checkbox"/>	7.1	Operational supplies and applications
<input type="checkbox"/>	7.2	Storage and display separation

Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specifications and original containers
<input type="checkbox"/>	3.2	Protection from contamination after receiving
<input type="checkbox"/>	3.3	Destruction of organisms
<input type="checkbox"/>	3.4	Limitation of growth of organisms
<input type="checkbox"/>	3.5	Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0	Water
<input type="checkbox"/>	5.1	Plumbing system
<input type="checkbox"/>	5.2	Mobile water tanks
<input type="checkbox"/>	5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4	Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/>	8.0	Fresh juice production
<input type="checkbox"/>	8.1	Heat treatment dispensing freezers
<input type="checkbox"/>	8.2	Custom processing
<input type="checkbox"/>	8.3	Bulk water machine criteria
<input type="checkbox"/>	8.4	Acidified white rice preparation criteria
<input type="checkbox"/>	9.0	Facility layout and equipment specifications
<input type="checkbox"/>	20	Existing facilities and equipment

Physical Facilities

<input type="checkbox"/>	6.0	Materials for construction and repair
<input type="checkbox"/>	6.1	Design, construction, and installation
<input type="checkbox"/>	6.2	Numbers and capacities
<input type="checkbox"/>	6.3	Location and placement
<input type="checkbox"/>	6.4	Maintenance and operation

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0	Materials for construction and repair
<input type="checkbox"/>	4.1	Design and construction
<input type="checkbox"/>	4.2	Numbers and capacities
<input type="checkbox"/>	4.3	Location and installation

Violation(s)/Comment(s)

Pizza Ovens are being cleaned May 13

2.4C) New employees need to sign employee health policy. Discussed food employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases transmissible through food.

4.5A) Observed a build up of debris on the dough maker handle and stand-up freezer handle. Discussed non-food contact surfaces shall be kept free of an accumulation of dust, dirt and food residue.

Inspected by <i>Laura Schieterman</i>	R.S./SIT # 16-4029	Licensors DCHID
Received by <i>James P. [Signature]</i>	Title	Phone

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: <u>Little Casars</u>	License No.: <u>180</u>
Address: <u>1371 Wagner Ave</u>	Date: <u>5.7.18</u>
City/Zip Code: <u>Greenville OH 45331</u>	Review Time:

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory - Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

<u>S</u>	Thawing
	Under refrigeration- food at 41°F.
<u>N/A</u>	Thawing in water. <ul style="list-style-type: none"> • Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs. • Water temperature 70°F or less.
<u>N/A</u>	Part of continuous cooking process.
<u>N/A</u>	Thawed in microwave and immediately transferred to conventional cooking equipment.

<u>S</u>	Holding
<u>S-PIC</u>	Hot TCS food held at 135°F or above.
<u>N/A</u>	Roasts at 130°F or above.
<u>N/A</u>	Cold TCS foods held at 41°F or less.

<u>S</u>	Cooking
	Eggs - 155°F for 15 sec (or chart).
	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
	Meat roasts: 130°F for 112 min (or chart).
	Ratites and injected meats: 155°F for 15 sec (or chart).
<u>S</u>	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
	Fish, meat, game animals: 145°F for 15 sec.
	Fruits and vegetables: 135°F or above for hot holding.

<u>N/A</u>	Raw Menu Item
	Approved source.
	Records retained: <ul style="list-style-type: none"> • Source. • Product receiving temperature. • Product storage temperature. • Display temp (ambient if packaged, product if not).
	Consumer advisory (otherwise a variance).
	Protection from contamination.

<u>N/A</u>	Cooling Time-Temp Control
	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

<u>S</u>	Time as a Public Health Control Cold/Hot Foods
	Used only for: <ul style="list-style-type: none"> • A working food supply, or • RTE TCS foods displayed or held for immediate service.
	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation <ul style="list-style-type: none"> • Food <41°F or >135°F when removed from temp control • Food marked to indicate when time limit expires. • Food shall be cooked/served or served within 4 hr time limit. • Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
	Cold Food: 6 hr limitation <ul style="list-style-type: none"> • Food is <41°F when removed from temp control. • Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. • Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. • Cook/serve or serve food within 6 hr time limit. • Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

<u>N/A</u>	Reheating
	TCS foods rapidly reheated to 165°F or above for 15 sec.
	Food reheated to 165°F or above in a microwave.
	Commercially processed RTE food heated to 135°F or above for hot holding.
	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
	Two hour maximum reheating time.

<u>N/A</u>	Transport of Food as a Caterer
	Method of transport and protection from contamination.
	Method of cold and hot food temperature maintenance during transport and at site.
	Method of hand washing.
	Method of minimizing hand contact with RTE foods.
	Protection from contamination by consumers.

<u>N/A</u>	Freezing Fish for Parasite Destruction (on premises)
	Approved source.
	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hok. at -4°F or below for 24 hrs.
	Records retained: <ul style="list-style-type: none"> • Species • Freezing temperature & time. • For 90 calendar days.

Food Process Reviewed:

Chicken Wings

Inspected by: <u>Jana Schurterman</u>	Received by: <u>[Signature]</u>
Licensor: <u>DCHO</u>	Title/Phone: _____

