State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: Rapid Fire Pizza
Check one: ○ FSO □ RFE
License number: 215
Date: 8/15/18

Address: 1487 Wagner Ave., Greenville, OH
License holder: Green Pizza LLC.
Inspection time (min): 120
Travel time (min): 0

Type of visit (check)
○ Standard □ Follow up □ Foodborne □ 30 day
□ Complaint □ Prelicensing □ Consultation □ Other specify

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 Hyginic practices
2.4 Supervision

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, Utensil, and Linens

4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation

Poisonous or Toxic Materials

7.0 Labeling and Identification
7.1 Operational supplies and applications
7.2 Storage and display separation

Water, Plumbing, and Waste

5.0 Water
5.1 Plumbing system
5.2 Mobile water tanks
5.3 Sewage, either liquid waste and rainwater
5.4 Refuse, recyclables, and returnables

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

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 production criteria
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s):

3.2(d) Observed sour cream in a container not marked with a common name. Discussed removing containers holding food or food ingredients that are removed from their original packages shall be identified with the common name. *CORRECTED*

3.14(c) Observed Pasta Oil and Spicy Hot Sauce with a date mark of 8/14, as well as, 3 sausage containers and 2 bags of spinach/lettuce not date-marked. Discussed all TCS, RTE foods shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded for a maximum of 7 days with the date of preparation counting as day one. *CRITICAL* *CORRECTED*

Inspected by: Brittany Wachtel
R.S./SIT #: Ilb-4147
License: BCHO

Received by: Katie Blimley
Title: Phone:

HEA 5302 2/12 Ohio Department of Health
AGR 1288 2/12 Ohio Department of Agriculture
Distribution: Top copy—Operator, Bottom copy—Local health department

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Violation(s)/Comment(s)

4.5(b) Observed the outer edges of the pizza dough press and the inside of the main prep tables to have a build-up of food residue. Discussed non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please clean.

5.1(a) Observed the front 2 handwash sinks to have food residue in them. Discussed a handsink may not be used for purposes other than handwashing. *CRITICAL * CORRECTED