State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

							12				
Na	me of facility	3 & D Pizza	Check o	o ARFE		License Number	Date 6/17/19				
Ad	ldress 13	3 & D Fizza 0 E Main St.	City/Zip	Gettyburg 45328							
Lic	cense holder	Susan Parkman		ion Time	Trave	Zo c	tegory/Descriptive				
		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revi	ew □ Follow u		ollow up date (if required)	Water sample date/result (if required)				
		FOODBORNE ILLNESS RISK FACTO	RS AN	D PUBLIC H	IEALT	H INTERVENTIONS					
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN =i	n compliance C	DUT =no	t in compliance N/O=not	observed N/A=not applicable				
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	N/A DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	23 N OUT Proper date marking and disposition							
2	ZN DOUT NA	Certified Food Protection Manager Employee Health		24 ☐ IN ☐ OUT Time as a public health control: procedures & re							
•	SMN DOUT D N/A	Management, food employees and conditional employee	;			Consumer Advisory					
3	N/A DOUT D N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	2	5 DIN DOL	JT (Consumer advisory provided for raw or undercooked foods					
5	MIN OUT N/A	Procedures for responding to vomiting and diarrheal even	nts	1		Highly Susceptible Popu	ılations				
6	□IN □ OUT □ (Ñ/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	2	□IN □OL 6 1 5 1N/A	JT F	Pasteurized foods used; prohibited foods not offered					
7	□IN □ OUT ÁNO	No discharge from eyes, nose, and mouth		-		Chemical					
8	PI □IN □ OUT ÇÎ (N/O	reventing Contamination by Hands Hands clean and properly washed		IN OL	JT F	Food additives: approved a	nd properly used				
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro-	ved 2	B D IN D OL	JT 7	Toxic substances properly ide	entified, stored, used				
	□N/A ■ N/O	alternate method properly followed		Conformance with Approved Procedures							
10	IN OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	OBJUST OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	Marin □ OUT	Food obtained from approved source	2	O DIN DOL	TL.	Pagoial Baguiramenta: Frank	Luigo Production				
12	□IN □ OUT □N/A ◘(N/O	Food received at proper temperature	-	ПМ ПО	т	Special Requirements: Fresh Juice Production					
13	DIN □ OUT	Food in good condition, safe, and unadulterated	3	" DN/A DN/	o s	Special Requirements: Heat Treatment Dispensing Freezers					
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3		TL O	om Processing					
	JØIN □ OUT	Protection from Contamination	3	3 DIN DOL	JT S	Special Requirements: Bulk \	Water Machine Criteria				
15	□N/A □ N/O □ IN □ OUT	Food separated and protected	3	I IN II OL	JT S	Special Requirements: Acidif	fied White Rice Preparation				
16	□N/A bytN/O	Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously served,			JT T						
17	<i>/</i> `	reconditioned, and unsafe food	3	^D IN/A		Critical Control Point Inspecti	ion .				
10	□IN □ OUT	rature Controlled for Safety Food (TCS food) Proper cooking time and temperatures	30	IN DOL	JT F	Process Review					
18	IN OUT		3	7 DIN DOU	JT \	/ariance					
19	MN/A □ N/O	Proper reheating procedures for hot holding	-	1 🔨							
20	□ IN □ OUT ■N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne							
22	FIND OUT ON/A	Proper cold holding temperatures		Public nealth liness or injury		andons are control mea	sures to prevent toodborne				

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Nan	ne of	Facility	B	L	D	Pilla			Type of	Inspection Fandard	Date 6/1	7/(9
						GOOD RETAIL	PRΔ	CTICES					
	277	Good Reta	ail Practi	ces are	e prevent	ative measures to control the intro	6 0 (0.00 (, chemica	als, and physical objec	ts into foods.		
Ma	ark de	esignated com	pliance s	status (l	N, OUT, I	N/O, N/A) for each numbered item: I	N =in c	ompliance OUT =	not in co	mpliance N/O=not obse	rved N/A =not	applica	able
	T .			T	od and W					sils, Equipment and Vend		معم ملطة	
38			A 🗆 N/O	Paste	urized egg	s used where required	54	DIN OUT		ood and nonfood-contact a esigned, constructed, and		abie, pro	periy
39	Z (11	I □ OUT	Fo		and ice fr	om approved source	55	DEN DOUT		arewashing facilities: insta rips	alled, maintained	d, used;	test
40		U DOT MIN/	ers Schoolse, Commenter			nethods used; adequate equipment	56	ØN □ OUT	N	onfood-contact surfaces o	lean		
40		- '			nperature			T		Physical Facilities			
41				Plant	food prope	erly cooked for hot holding	57	/ `		ot and cold water availabl	e; adequate pr	essure	
42				Appro	Approved thawing methods used			58 MIN OUT N/A Plumbing installed; proper in				es	
43	43 MIN □ OUT □N/A			Therm	nometers p	rovided and accurate	59	ja¶n □ out [
				Food	Identifica	tion	60	DAN DOUTE	□N/A To	pilet facilities: properly cons	tructed, supplied	l, cleane	ed
44	郊	TUO 🗖		Food	properly la	abeled; original container	61	DAM GOUTE	⊒N/A G	arbage/refuse properly dispo	osed; facilities m	naintaine	:d
			Preven	tion of	Food Co	ntamination	62	À IN □ OUT	Pr	nysical facilities installed, m	aintained, and c	lean	
45	(2) ⁽ ()	OUT			Insects, rodents, and animals not present/outer openings protected			63 ▲ IN □ OUT Adequate ventilation and lighting; desig				areas u	sed
46	ÇÎN □ OUT			Contamination prevented during food preparation, storage & display			64	64 1፱ IN □ OUT □N/A Existing Equipment and Facilities					
47	7 >	I 🗆 OUT		Personal cleanliness				Expanse Equipment and Facilities					
48				<u> </u>		roperly used and stored		T	Т	Administrative			
49	<u> </u>	I 🗆 OUT 🗆 N/A			ung fruits a	and vegetables	65	N DOUT D	⊒N/A 90	01:3-4 OAC			
50		I 🗆 OUT 🗆 N/A		T		properly stored	66		1N/A 37	701-21 OAC			
51						ent and linens: properly stored, dried,		7	7 1				
52				handle		e-service articles: properly stored, used	$\left\{ \right. \right\}$						
53						and cloth glove use	1						
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation													
Iten	ı No.	Code Section	1 Prior	ity Leve			icatea		oconon 1	-repout violation		cos	R
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no violations noted										+=			
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יםם.	OPIT	Y LEVEL: C	- CDITI		NC - NC	ON-ERITICAL				Page	C of 7		1.7
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