State of Ohio

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

Na	me of facility		Chec				License Number	Date		
	わサレ	Bizza		SC	_ Å.RFE		137	18/11/19		
Ad	dress		City/2	Zip (Code	,	1			
Address City 130 E Main St.					Gettysburg/45328					
Lic	ense holder		Inspe	ectio	n Time		- 4-1	Category/Descriptive		
	Susan	Parkman					15	(35		
Tv	Type of Inspection (check all that apply)						Follow up date (if required)	Water sample date/result		
Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance			nce Re	evie	w □ Follow u		rollow up date (il required)	(if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation										
	ECONPORNE II I NECE DICK EACTORS AND DURING VIEW TO INTERVENTIONS									
М	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable									
					Compliance Status					
Compliance Status Supervision					Time/Temperature Controlled for Safety Food (TCS food)					
4	Mu Boure Wa	Person in charge present, demonstrates knowledge, ar	nd	1	ZIN OO					
_1	ZIN DOUT D N/A	performs duties		23	□N/A □ N/		Proper date marking and di	sposition		
2	-⊠IN □OUT□N/A	Certified Food Protection Manager		24			Time as a public health contr	rol: procedures & records		
		Employee Health		-	DENVA□N/	<u> </u>				
3	MN DOUT D N/A	Management, food employees and conditional employee; knowledge, responsibilities and reporting			Пи по	IT.	Consumer Advisor	<u>y</u>		
4	ZIN DOUT D N/A	Proper use of restriction and exclusion		25	MON/A DIN □ OL	<i>-</i> 1	Consumer advisory provide	d for raw or-undercooked foods		
5	ÆĹIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its				Highly Susceptible Popu	ılations		
		Good Hygienic Practices		26	□IN □ OL	UT	Pasteurized foods used; pro	ohibited foods not offered		
<u>6</u> 7	□ IN □ OUT ☑ N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		20	¶ ∏ N/A		Chemical			
		reventing Contamination by Hands				ur.	Chemical			
8	DIN OUTONO			27	∏IN □OU ∭QN/A	וו	Food additives: approved a	nd properly used		
١ <u> </u>				-	ZIN O	IT.		The state of the s		
-9-		No bare hand contact with ready-to-eat foods or approv	red	28		J I	Toxic substances properly id	entified, stored, used		
Ĭ	□N/A`⊠ N/O	alternate method properly followed				Cc	onformance with Approved	Procedures		
10	N/A DOUT IN/A	Adequate handwashing facilities supplied & accessible		20	□ IN □ O	JT	Compliance with Reduced C	Dxygen Packaging, other		
		Approved Source		29	C⊠N/A		specialized processes, and	HACCP plan		
11	DIN DOUT	Food obtained from approved source		30	□IN □ OU JŪN/A □ N/	TL O	Special Requirements: Fresh	Juice Production		
12	IN/A ZZI N/O	Food received at proper temperature		-	· \					
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	DIN OI	o	Special Requirements: Heat	Treatment Dispensing Freezers		
14		Required records available: shellstock tags, parasite		32			Special Requirements: Custo	om Processing		
	PQN/A □ N/O	destruction Protection from Contamination		-	CHÉINNA TIN					
	·□ IN □ OUT	Protection from Contamination		33	□IN □OL ZEEN/A□N/		Special Requirements: Bulk	Water Machine Criteria		
15	□N/A □ N/O	Food separated and protected								
16	© IN □ OUT	Food-contact surfaces: cleaned and sanitized		34	DIN DOL		Special Requirements: Acidit Criteria	illed White Rice Preparation		
	□N/A □ N/O			-						
17	Ø(IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	NZN/A	,	Critical Control Point Inspect	ion		
1.	Time/Tempe	rature Controlled for Safety Food (TCS food)		26		JT	Process Review			
18	IN □ OUT	Proper cooking time and temperatures		36	ÇN/A		Flocess Review			
	□N/A □ N/O	*	_	37	□IN □ OL	JT	Variance	•		
19	DIN DOUT	Proper reheating procedures for hot holding		_	P N/A					
	□ IN □ OUT									
20	√ZIN/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
	☐ IN ☐ OUT	Down but building to any of		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne						
21	□N/A □ N/O	Proper hot holding temperatures								
20	EN DOUT DAY	Proper cold holding townswatures		1	ublic nealth ness or injur		ventions are control mea	sures to prevent toodborne		
22	ILI IN □ OUT □N/A	Proper cold holding temperatures				•				

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Name of Facility But Dringa	Type of Inspection Date (2/11)	/19						
GOOD RETAIL PRACTICES								
Good Retail Practices are preventative measures to control the intro								
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN		applicable						
Safe Food and Water	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanal	ble property						
38 IN OUT VINA NO Pasteurized eggs used where required	54 VIN OUT designed, constructed, and used	bie, property						
39 → IN □ OUT Water and ice from approved source Food Temperature Control	55	, used; test						
40 IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control	56 点 N 口 OUT Nonfood-contact surfaces clean Physical Facilities							
41 ☐ IN ☐ OUTAÇÎN/A ☐ N/O Plant food properly cooked for hot holding	57 ဩ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pre	essure						
42 N OUT NA NO Approved thawing methods used	58 汉 IN □ OUT □ N/A Plumbing installed; proper backflow device	s						
43 ☑ IN ☐ OUT ☐ N/A Thermometers provided and accurate	59 X IN □ OUT □ N/A Sewage and waste water properly disposed							
Food Identification	60 □ OUT □N/A Toilet facilities: properly constructed, supplied,	cleaned						
44 DÍN ☐ OUT Food properly labeled; original container	61 ☑ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities ma	aintained						
Prevention of Food Contamination	62 TIN OUT Physical facilities installed, maintained, and cl	ean						
Insects, rodents, and animals not present/outer openings protected	63 KIN OUT Adequate ventilation and lighting; designated	areas used						
46 ☑ IN ☐ OUT Contamination prevented during food preparation, storage & display	64 12 IN OUT ON/A Existing Equipment and Facilities							
47 MIN OUT Personal cleanliness								
48 ☑ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored 49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	Administrative							
Proper Use of Utensils	65 N IN □ OUT □N/A 901:3-4 OAC							
50 🗵 IN 🗆 OUT 🗆 N/A 🗆 N/O In-use utensils: properly stored	66 □ IN □ OUT ■N/A 3701-21 OAC							
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled								
52 SZ IN OUT N/A Single-use/single-service articles: properly stored, used	<u> </u>							
_53. □ IN □ OUT VINA □ N/O Slash=resistant and cloth-glove-use								
Observations and C Mark "X" In appropriate box for COS and R: COS=corre		i.						
Item No. Code Section Priority Level Comment		cos R						
	Fall Co tino							
Catistac	9 1.111							
	i a reallan							
	NSPECTION							
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t								
Person in Charge	Date: // // /C1							
Sanitarian O The Control of the Cont	Licensor: b - 11 0							
Christ Kousto	DCHD							
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL	n 7 -4 2							