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

Name of facility Ch							License Number	Date				
	Clark's P	zza Houre	⋭F	ÍÍFSO □RFE			1032	6/23/	/2020			
Clark's Pizza House Address 127 N Main St. 1					ity/State/Zip Code							
	127 N	Main St		Bradford, OH 45308								
License holder Inspe				4			avel Time Category/Descriptive					
	Raymond Clark				60		30	C3S				
T.												
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					w □ Follow	up	Follow up date (if required	(if required)	ole date/result			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it							=not applicable			
		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
	The Bours				IN FIG							
7	MÍN □OUT□N/A	performs duties		23	N/A N/O		Proper date marking and disposition					
2	MIN □OUT □ N/A	Certified Food Protection Manager		24 DIN OUT			Time as a public health control: procedures & records					
	T.,	Employee Health			MIN/A LIT	V/O						
3	MIN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	5;	25	DIN DOUT		Consumer Advisory					
4	MIN DOUT NA			2.0	Ø N/A		Consumer advisory provided for raw or undercooked foods					
5	MIN DOUT NA	Procedures for responding to vomiting and diarrheal even	ts		Carrier Control		Highly Susceptible Por	ulations				
6	□ IN □ OUT M N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ C IZIN/A	DUT	Pasteurized foods used; p	ohibited foods n	ot offered			
7	IZIN □ OUT □ N/O						Chemical					
	The second secon	Preventing Contamination by Hands		\$110 mg		NIT.			<u></u>			
8	MIN OUT NO	Hands clean and properly washed		27	DIN DC	101	Food additives: approved and properly used					
9	ĎIN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28	Ø IN 🖸 C	IN OUT N/A Toxic substances properly identified, stored, u			used			
						Co	onformance with Approved Procedures					
10	□IN MOUT □ N/A			29 IN I OU		TUC	Compliance with Reduced Oxygen Packaging, other					
11	MIN DOUT	Approved Source Food obtained from approved source		Н			specialized processes, and	HACCP plan				
11		r-ood obtained from approved source	\dashv	30		VO i	Special Requirements: Fres	h Juice Productio	on			
12	□N/A Œ N/O	Food received at proper temperature		21 □,IN □ OUT		DUT	Special Requirements: Heat Treatment Dispensing Freezers					
13	ĎIN □OUT	Food in good condition, safe, and unadulterated	_	MN/A L			opedial requirements, rieat freatmen		ent Dispensing Freezers			
14	□ IN □ OUT ☑N/A □ N/O	Required records available: shellstock tags, parasite destruction		32		I/O	Special Requirements: Custom Processing					
		Protection from Contamination		22		UT	Choolel Beguirens at a Date	Mateu No I- to	Dulta ut a			
15	MIN OUT	Food separated and protected		33	□N/A □ N	I/O	Special Requirements: Bulk	vvater Machine (interia			
16	Ď IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ Mk□ N/A □ N	I/O	Special Requirements: Acid Criteria	fied White Rice F	Preparation			
17	RIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ O	UT	Critical Control Point Inspec	tion				
Time/Temperature Controlled for Safety Food (TCS food)				26	□,IN □ O	UT	Broons Bouleur					
18	☑IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	MN/A		Process Review					
19	□IN □ OUT □N/A MEN/O	Proper reheating procedures for hot holding		37	□JN □ O □N/A	·	Variance					
20	□IN □ OUT □N/A 凹 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		that are identified as the most significant contributing factors to foodborne illness.								
22	m □ out □ n/a	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of Facility					Type of Inspection	Date ,			
	Clark.	r P:	zza House			Standard	6/23/	202	O	
P. Copies of the										
			The second section and the second section is the second section of the second sections and the second sections are	28 13 67 6 7 6	Contraction of the Contraction o		20.000 000 000 000 000 000 000 000 000 0			
			preventative measures to control the intro							
(C)	ark designated compliance	COMPAND AND THE	I, OUT, N/O _i N/A) for each numbered item: IN d and Water	v=in c	ompliance OUT=r	Ot in compliance N/O=not obse	M42537520-84-9560-64	t applic	able	
38	□ IN □ OUT ÉN/A□ N/		ized eggs used where required	54	r⊠ IN □ OUT	Food and nonfood-contact sidesigned, constructed, and	surfaces clean	able, pro	operly	
39	MIN DOUT DN/A	Water a	Water and ice from approved source		<u> </u>	10/	ewashing facilities: installed, maintained, used			
12.0	ř	# TALLY 18 9 3 3 1 1 1 1	erature Control	strips						
40 ·	-EI-IN OU (IN) ONC		Proper cooling methods used; adequate equipment for temperature control		MD IN □ OUT	Nonfood-contact surfaces clean Physical Facilities				
41	☐ IN ☐ OUT ☑N/A ☐ N/O Plant food properly cooked for hot holding			57		The state of the s				
42	ID IN OUT ON/A ON/C	Approve	ed thawing methods used	58	10 IN □OUT	Plumbing installed; proper	backflow devic	es		
43	☑ IN ☐ OUT ☐N/A	Thermo	meters provided and accurate		□N/A□N/O					
18 g		Food Id	entification	59	MIN OUT O	N/A Sewage and waste water pro	perly disposed			
44 ☑ IN ☐ OUT Food p			roperly labeled; original container	60	É IN 🗆 OUT 🗖	N/A Toilet facilities: properly cons	Toilet facilities: properly constructed, supplied, cleaned			
	Preve		ood Contamination	61	ZIN DOUT D	N/A Garbage/refuse properly dispo	osed; facilities n	naintaine	ed	
45			ects, rodents, and animals not present/outer nings protected		□ IN Ø OUT	Physical facilities installed, m outdoor dining areas	Physical facilities installed, maintained, and clean; dog- outdoor dining areas			
46	Í IN □ OUT		ination prevented during food preparation, & display	62	□N/A□N/O	Adamsta vantilation and link				
47 48	VÍ IN OUT ON/A Z N/O		al cleanliness	_	' /	Adequate ventilation and ligh		areas t	usea	
49			cloths: properly used and stored g fruits and vegetables	64	ID IN DOUT D		ies	ne directifi	F100 100 100 100 100 100 100 100 100 100	
		activity and a state of the state of	se of Utensils			Administrative		994.04Y	(Albert F	
50	IL IN OUT ON/A ON/C	ln-use ι	utensils: properly stored	65	M D OUT D	N/A 901:3-4 OAC				
51	IN I OUT IN/A	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled				N/A 3701-21 OAC				
52	VÉ IN □ OUT □N/Á		use/single-service articles: properly stored, used			, , , , , , , , , , , , , , , , , , , ,	****			
53	│□ IN □ OUT®ÍN/A □ N/C	Slash-re	esistant, cloth, and latex glove use	1 A 14 A 15 A				. Anteres to	12 00 U TS	
		Mark ")	Observations and C "In appropriate box for GOS and R: COS=corre	HE THE UNITED TO	Colores alam to the first factor for the	그리 하다 살아 보다 보는 그 이 그 전에 이번 중에 전하는 경우를 하는 것이 없다면 되었다. 그는 것은 것이다. 그는 것이 없다면 없는데 없다.				
Iten	No. Code Section Prio	rity Level	Comment	JU104.	on one daring more	otion 10 topour violation		cos	R	
10	6.2 E NO	رم س	Observed lack of sign	nage	near el	aployee handwarhing	rink			
			in Kitchen area.				··································			
	() A									
62	6.1A N	<u>'C</u>	Observed area of cert	المح	in give	epnir in dry stock	rugra.			
Facility is clean and orderly.										
			7		2 7 111					
					PL.					
Per	son in Charge	MA	SAUAL			Date: 6-23	7.			
San	itarian D	- 4)			Licensor:					
	1208	Ø				DCHD	********			
PRI	ORITY LEVEL: C = CRIT	ICAL N	IC = NON-CRITICAL			Page 2) of ?			

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