State of Ohio Food Inspection Paper

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

Na	ame of facility	IX DELVE THEN PIZZA	Check o			License Number	10/14/2020						
Ac	ddress LO	MARKER KD	City/Sta	JERSONES, OH 45350									
Lie	cense holder	7n v + 15	Inspecti	spection Time		vel Time	Category/Descriptive						
Tv	pe of Inspection (chec	ck all that apply)			<u> Т</u>	Eallow up data (if require	d) Motor comple data/sth						
- 7		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revi	ew 🗆 Follow u] qı	Follow up date (if require	d) Water sample date/result (if required)						
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation													
in order	FOODDORNE II I NESS DICK EACTORS AND DUDI IC HEALTH INTERVENTIONS												
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													
5.7.2585860		Compliance Status		Compliance Status									
100		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	MIN OUT ON/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2		disposition								
2	DIN OUT ONA	Certified Food Protection Manager Employee Health	2	ASIN DOL		Time as a public health control: procedures & records							
3	MIN DOUT NA	Management, food employees and conditional employee	s;			Consumer Advis	ory						
4	MIN DOUT N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	2	5 DIN DOU	JT	Consumer advisory provided for raw or undercooked foods							
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts			 Highly Susceptible Po	mulations						
		Good Hygienic Practices	24	JON □ OL	JT								
6	ZM □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	6 □N/A		Pasteurized foods used;	prohibited foods not offered						
7	ON DOUT NO	No discharge from eyes, nose, and mouth		<u> </u>		Chemical							
8	P DIN DOUTDN/O	Preventing Contamination by Hands I/O Hands clean and properly washed 27 □N/A Food additives: approved and properly us											
9	Æ-IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	/ed 2	8 IN OU	JT	Toxic substances properly identified, stored, used							
				Conformance with Approved Procedures									
10	JŽIN □OUT□ N/A	Adequate handwashing facilities supplied & accessible	_2	9 IN I OU	JT		Oxygen Packaging, other						
11	/∆DN □ OUT	Approved Source Food obtained from approved source											
12	/□IN □ OUT □N/A □ N/O	Food received at proper temperature	3	I LIN/A LI N/G		Special Requirements: Fre	esh Juice Production						
13	ĎIN □ OUT	Food in good condition, safe, and unadulterated	— 3·	1 IN I OU	0	Special Requirements: Heat Treatment Dispensing Freezers							
14	Ma □ OUT □ N/O	Required records available: shellstock tags, parasite destruction	3:			Special Requirements: Cu	stom Processing						
		Protection from Contamination		O IN OU	JT	Consid Daniel Daniel							
15	Ď¹N □ OUT □N/A □ N/O	Food separated and protected	33	LIN/A LI N/C		Special Requirements: Bu	, , , , , , , , , , , , , , , , , , , ,						
16	□-IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	IN OU IN/A ON/O		Special Requirements: Acidified White Rice Preparation Criteria							
17	ĎN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	□ IN □ OU ĒN/A	ıΤ	Critical Control Point Inspection							
	Time/Tempe	rature Controlled for Safety Food (TCS food)		UO II II OU	ΙΤ	Dranes Berlieu							
18	TUO □ NPĒĻ O\N □ A\N□	Proper cooking time and temperatures	36	LIN/A		Process Review							
19	□ IN □ OUT □N/A ☑·N/O	Proper reheating procedures for hot holding	37	37 IN OUT Variance									
20	☐ÎN ☐ OUT ☐N/A ☐ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.									
21	☐IN ☐ OUT ☐N/A ☐ N/O	Proper hot holding temperatures	fo										
22	ĎÍN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio

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Type of Inspection

Date

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	SEP L			1.1.2		GOOD RETAIL	PRA	CTICES		(4) (4)		
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma	rk de	esignate	ed compli	ance s	tatus (IN	, OUT, N/O, N/A) for each numbered item: IN	l=in c	ompliance OUT=not in	compliance N/O=not observed N/A=not	applic	able	
				5	afe Food	d and Water	22	÷ Salas and Au	tensils, Equipment and Vending			
38	I	Λ □ OΓ	JT □N/A	□ N/O	Pasteur	ized eggs used where required	54	TUO □ NI ÞÍ	Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	operly	
39				Foo	TOTAL TOLL SERVING	and ice from approved source	55	À IN □ OUT □N/A	Warewashing facilities: installed, maintained, used strips			
40	D SUN DOUT DN/A DN/O Proper			J N/O		cooling methods used; adequate equipment	56	N □ OUT	Nonfood-contact surfaces clean Physical Facilities		e de la companya de l	
41		/ □ OU.				od properly cooked for hot holding	Hot and cold water available; adequate pro	essure				
42		N □ OU.	T 🗆 N/A 🗈	1 N/O		ed thawing methods used	57	A\N □ TUO □ NI □ CK	Plumbing installed; proper backflow device			
	,	N □ O∩.			• •	meters provided and accurate	, remaining metallical proper basilies devices	,,,				
					diamental acces	entification:	59	IN OUT N/A	Sewage and waste water properly disposed			
44	□ II	Λ,∐ O∩.	T		Food pr	operly labeled; original container	60	Î IN 🗆 OUT 🗆 N/A	Toilet facilities: properly constructed, supplied	, cleane	ed	
				Prevent		ood Contamination	61	Æ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities maintained			
45	- <u>[]</u>	ı □ on.	T			rodents, and animals not present/outer	als not present/outer 62 ≦ IN ☐ OUT Physical facilities installed,			lean; do	gs in	
46					Contam	s protected ination prevented during food preparation,		□N/A □ N/O	outdoor dining areas			
47		N □ OU.	T 🗆 N/A		storage & display Personal cleanliness			⊠ IN □ OUT	Adequate ventilation and lighting; designated	areas u	ısed	
\vdash			T 🗆 N/A 🗆		Wiping	cloths: properly used and stored	64	Ď IN □ OUT □N/A	Existing Equipment and Facilities			
49 /	11 IZ*	ı □ on.	T 🗆 N/A 🛭	9275 72-25-23-4	11.478.44.47	g fruits and vegetables			Administrative			
50	/651. U		T FINIA F	61.125.1115.20	MINE SHIP HAVE P	te of Utensils	65	DE IN □ OUT □N/A	901:3-4 OAC			
	Litopoile					rtensils: properly stored , equipment and linens: properly stored, dried,			, , , , , , , , , , , , , , , , , , , ,			
	51 ELIN LI COT LIN/A han				handled	66 LIN LI OUTALIN/A 3701-21 OAC						
-	/	л <u>п</u> оп.	T 🗆 N/A 🗆	J N/O		use/single-service articles: properly stored, used esistant, cloth, and latex glove use						
55		TARK!			Olasii-ie	Observations and Co	orre	ctive Actions				
						K" in appropriate box for COS and R: COS =corre	223 B A 604	THE RESERVE OF THE PROPERTY OF THE PARTY OF	R=repeat violation			
Item	No.	Code	Section (Priori	ty Level	Comment	. /	onions a	700 0000	cos	R	
L. Per	1	26	-	MC	ur.	100 x 10 x 10 1	<u> </u>	0.000	Miles PERIOD	À	<u> </u>	
						ILL ELECTET MOUNT		- CANT 1	CALL.			
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			-		\wedge	\Box \Box \Box \Box						
Person in Charge Date: 10-14-2020										$() \mid$		
Sanitarian Licensor:									-vam- 1	-		
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 7 of 7												

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Name of Facility

Page ____ of ____