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

Na	Name of facility Che			eck one			License Number		Date	
l V	PICESIX DRIVETHIO PIZZO			FSO ĎkRFE			211		5/8/21	
Address			City/State	ity/State/Zip Code						
Name of facility PICHSIX DRIVETHN PIZZA  Address CI Address			Ver	Verscolles, 04 45380						
License holder Inspe			Inspectio	spection Time		Trav	ravel,Time		egory/Descriptive	
License holder Inspec							40	1	635	
							F 11	<u>.</u> –		
Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re			ance Review	١٨/	□ Follow up		Follow up date (if required	1)	Water sample date/result (if required)	
	☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation								(ii required)	
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)					
1	BIN COUT D N/A	Person in charge present, demonstrates knowledge, a	nd	ΤΕ					2 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	
2	A/N 🗆 TUO 🗆 NIE	performs duties	23		JNA DN/C					
		Certified Food Protection Manager  Employee Health	24	24 D'IN DOUT Time as a public health control: procedures & records					procedures & records	
3	AVI D TUOD NIE	Management, food employees and conditional employee	os;				Consumer Advisory			
	A/N D TUOD NIC	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	25 DIN DOI			T ,	Consumer advisory provided for raw or undercooked foods			
4 5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal eve	nte	CONTRACTOR						
3		Good Hygienic Practices	Alaciy	T <sub>N</sub> F	IN □ OU		Highly Susceptible Po	pula	uons	
6	□ IN □ OUT 🗹 N/O	Proper eating, tasting, drinking, or tobacco use	26		IN/A	1	Pasteurized foods used; p	prohi	bited foods not offered	
7	□ IN □ OUT ☑ N/O	No discharge from eyes, nose, and mouth					Chemical			
	P	reventing Contamination by Hands	V-11-12	K.	JIN □ OU	т		0.0000000000000000000000000000000000000		
8	ĎÎN □ OUT□ N/O	Hands clean and properly washed	27	Food additives: approved and properly used					properly used	
9	à IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	28 SIN COUT Toxic substances properly identified, stored, used						
	2		100	Conformance with Approved Procedures						
10	ĎIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	29 ☐ IN ☐ OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan				gen Packaging, other		
11	ZÍN □ OUT	Approved Source Food obtained from approved source	1000 L				specialized processes, ar	10 FIA	ACCP plan	
12	Ď¹N □ OUT □N/A □ N/O	Food received at proper temperature	30	_ €	IN DOU'	)	Special Requirements: Fresh Juice Production			
13		Food in good condition, safe, and unadulterated	31		]IN □ OU <sup>-</sup> ∄Ņ/A □ N/C		Special Requirements: Heat Treatment Dispensing Freezers			
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	32	)I :	IN DOUT		Special Requirements: Custom Processing			
		Protection from Contamination	55 FE	1.	N/A   N/C					
15	THIN OUT	Food separated and protected	33	41	IN DOUT		Special Requirements: But	lk Wa	ater Machine Criteria	
	□N/A □ N/O □ IN □ OUT				IN DOU		Special Requirements: Acl	idified	d White Rice Preparation	
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		L	IN/A □ N/O		Criteria			
17	☐IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		]≀IN □ OU1 ]N/A	ľ	Critical Control Point Inspe	ection	1	
		rature Controlled for Safety Food (TCS food)	36	5	TUO 🗆 NINĘ	Ţ	Process Review			
18	□IN □OUT □N/A ☑·N/O	Proper cooking time and temperatures		12	A/A	_	1 TOCOSS TREVIEW			
19	□IN □OUT □N/A ☑N/O	Proper reheating procedures for hot holding	37		IN □ OUT	l	Variance			
20	□ IN □ OUT □N/A  N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors						
21	Ď·IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.						
22	OUT ON/A	Proper cold holding temperatures								

## State of Ohio

## **Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

Name of Facility DORINO PIZZA Crylard GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly O/N 🗆 A/N 🗆 TUO 🗀 N/O Pasteurized eggs used where required M IN □ OUT 54 designed, constructed, and used ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test □ IN , 🗷 OUT □N/A 55 Food Temperature Control TO IN I OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ☑ IN ☐ OUT ☐N/A ☐ N/O for temperature control Physical Facilities 41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding A/AID TUO II NI 🗖 Hot and cold water available; adequate pressure Í IN □ OUT □N/A □ N/O Approved thawing methods used TUO□ NI 🗹 Plumbing installed; proper backflow devices □N/A □ N/O 🖫 IN 🗌 OUT 🔲 N/A 43 Thermometers provided and accurate /∐ IN □ OUT □N/A Sewage and waste water properly disposed Food Identification ŽÓ IN □ OUT □N/A TUO 🗌 NI 🗂 Toilet facilities: properly constructed, supplied, cleaned 44 Food properly labeled; original container 61 D'IN OUT ON/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer 1 OUT □ OUT Physical facilities installed, maintained, and clean; dogs in 45 .IN □ OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 🗀 IN 🗆 OUT storage & display Йи □ out Adequate ventilation and lighting; designated areas used IN OUT ON/A 47 Personal cleanliness 'IN II OUT IIN/A II N/O Wiping cloths: properly used and stored MIN □ OUT □N/A Existing Equipment and Facilities 49 IN OUT ON/A N/O Washing fruits and vegetables Administrative Proper Use of Utensils 冶 IN □ OUT □N/A 901:3-4 OAC ☐ IN ☐ OUT ☐N/A ☐ N/O 50 In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, IN □ OUT □N/A □ IN □ OUT 🎞 N/A 3701-21 OAC 52 1 IN □ OUT □N/A Single-use/single-service articles: properly stored, used ¹Ď IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use **Observations and Corrective Actions** Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level Comment cos R Person in Charge Sanitarian Licensor: NC = NON-CRITICAL

PRIORITY LEVEL: C = CRITICAL HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)