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

Name of facility Check are License Number Dut												
	•	0.770	Check			License Number	Date					
_	ddress	P1229 7/127				138 12/1121						
^	(A) (A) (A)	E May st		City/State/Zip Code								
L	200	MUMST	(b)	Decenville, OH 45531								
L	icense holder		Inspect	ion Time	Tra	vel Time	Ca	tegory/Descriptive				
	AUTRALI	C PIZZQ LLC	-{-	\nearrow		15		< 37				
	ype of Inspection (che	eck all that apply)				Follow up date (if require	(b)	Water sample date/result				
	Standard ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revi	ew 🗆 Follow u	р		~,	(if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	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											
	W	Compliance Status										
	A COROCAL TORREST	Supervision	ASS S	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, ar	 			perature Controlled for Si	arety	Food (TCS food)				
Ľ		performs duties		3		Proper date marking and	disp	osition				
2	DIN DOUT D N/A	Certified Food Protection Manager	2	⊿ dín □ ol		Time as a public health as	netrol	procedures 9				
gs the	17	Employee Health	3754		0	Time as a public health control: procedures & records						
3	ÚIN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	;	TON DO		Consumer Advis	ory					
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	2	5)	Consumer advisory provi	or raw or undercooked foods					
5	☐ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal even	s,			Highly Susceptible Po	tions					
	□ IN □ OUT □ N/O	Good Hygienic Practices		□IN □ OL	JT	Pasteurized foods used;		AND A CONTRACT OF THE PARTY OF				
<u>6</u> 7			_ 20	3 □N/A	-3/652		prom	oited loods not offered				
		reventing Contamination by Hands				Chemical						
8	ZIN COUT OUT N/C		2	7 🖾 1N 🗆 OU 1 IN/A	JŢ	Food additives: approved	and	properly used				
9	.☑ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	B IN I OU	A Toxic substances properly ic			ified, stored, used				
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible				onformance with Approve		The state of the sale of the s				
		Approved Source	2!	DIN DOU	Т	Compliance with Reduced specialized processes, ar	d HA	gen Packaging, other				
11	□-IN □ OUT	Food obtained from approved source		DIN DOU	т							
12	□ IN □ OUT □ N/A □ N/O	Food received at proper temperature	30	DN/A □ N/C)	Special Requirements: Fre	∍sh Ju	lice Production				
13	☐ÍN ☐OUT	Food in good condition, safe, and unadulterated]3			Special Requirements: He	at Tre	eatment Dispensing Freezers				
14	☐'IN ☐ OUT □N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cus	stom	Processing				
		Protection from Contamination		ПІМ ПОШ								
15	⊡∗IN □ OUT □N/A □ N/O	Food separated and protected	33	√□N/A □ N/C	,	Special Requirements: Bul	k Wa	ter Machine Criteria				
16	☑IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU	T)	Special Requirements: Acid Criteria	dified	White Rice Preparation				
17	TUO □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU ⁻	Т	Critical Control Point Inspe	ction					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□IN □ OU	r							
18	□-IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A		Process Review						
19	□ IN □ OUT □N/A □/N/O	Proper reheating procedures for hot holding	37	□ IN □ OUT		Variance						
20	□ IN □ OUT □N/A □•N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
21	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.								
22	□ IN □ OUT □N/A	Proper cold holding temperatures	P	Public health interventions are control measures to prevent foodborne illness or injury.								

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

State of Ohio

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Type of Inspection

Date

	1	<u>164665</u>	/.27	22	Cr 4/27		27	Cri Kint	12/11	$\mathbb{Q}_{\mathbb{Z}}$			
					GOOD RETAIL	PRA	епсеѕ				. 57		
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													
38	.□ IN □ OUT □N/A □ N/O			Pasteurized eggs used where required			☐ IN ☐ OUT	tact surfaces cleanab and used	le, pro	perly			
39	□ IN □ OUT □ N/A			Water and ice from approved source			□ IN □ OUT □N/A	installed, maintained,	used;	test			
				Account to the Control of the Control	erature Control	55	<u> </u>	strips Nonfood-contact surface	non oloop				
40					cooling methods used; adequate equipment erature control	56		Physical Facilitie					
41	□ IN □ OUT □N/A □ N/O Plant t			Plant fo	od properly cooked for hot holding	57	☐ IN ☐ OUT ☐N/A	Hot and cold water ava	ailable; adequate pre	ssure			
42	☐ IN ☐ OUT ☐N/A ☐ N/O Approv			Approve	ed thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devices					
43	□·IN □ OUT □N/A Thermo				meters provided and accurate		□N/A □ N/O						
	Foo			Food Id	entification	59	☑ IN ☐ OUT ☐N/A	A Sewage and waste water properly disposed					
44	☑ IN ☐ OUT		Food properly labeled; original container			□ IN □ OUT □N/A	constructed, supplied,	cleane	ed				
			Preven	tion of F	ood Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities maintained					
45		N 🗆 OUT	in firehild is 9v4005	Insects, rodents, and animals not present/outer			□ IN ,□ OUT	Physical facilities installed	ed, maintained, and cle	ean; do	gs in		
46				contamination prevented during food preparation,			□N/A□ N/O	outdoor dining areas					
47	☐ IN ☐ OUT ☐ N/A			storage & display Personal cleanliness			□ IN □ OUT	Adequate ventilation and	d lighting; designated a	areas u	sed		
48	□ IN □ OUT □N/A □ N/O			Wiping cloths: properly used and stored			☐ IN ☐ OUT ☐N/A	Existing Equipment and F	acilities				
49	D □ IN □ OUT □N/A □ N/O Washing fruits and vegetables							Administrative					
	Proper Use of Utensils						☐ IN ☐ OUT ☐N/A	901:3-4 OAC		a Section confidence on Perfect	idistrosacoa, rep		
50	In OUT DN/A N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,							301.0-4 0/10					
51				handled		66	□ IN □ OUT,□N/A	3701-21 OAC					
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used												
53		N 🗆 OUT 🗆 N/A 🛭	N/O	Siasn-re	esistant, cloth, and latex glove use Observations and C		octivo Actions						
					(" in appropriate box for COS and R: COS=core			n R=repeat violation					
	1 No.	7.5		ty Level		- i i i i i i i i i i	N. Krisser .			cos	R		
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					ACCIONE TIPLE NO	<u> </u>							
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			<u></u>		<u> </u>								
Person in Charge 12/1/202							2021						
Sanitarian Licensor:													
		TV LEVEL C -	CDITI	241 1	IC NON CRITICAL			<u> </u>	7>				

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility