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

Name of facility Chec					heck one			License Number	Date				
Name of facility $Oominos$ $Pi77a$ Address City/S License holder Check $City/S$ City/S License holder						Ø RFE		192		7/22/24			
Ão	dress		Λ		City/State/Zip Code								
l	515 W	acri	ne Hue	(2,	Greenville OH 45 331								
Lic	ense holder		0.4 - 0	Inspec	tion	Time		el Time	Cat	egory/Descriptive			
	EUBA Curp. DBA Dominus Pitta						•	10		(3)			
Type of Inspection (check all that apply)								Follow up date (if required	J)	Water sample date/result			
l .			Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Rev	/iew	□ Follow	up			(if required)			
2. Consolide 2. Companie 2. For incoming 22 containation													
-	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												
M	ark designated	complia		ompliance	OUT=r			served N/A=not applicable					
			Compliance Status		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
			Supervision Person in charge present, demonstrates knowledge, ar	nd			THE REAL PROPERTY.						
1	DIN DOUT	□ N/A	performs duties		23 ·	□N/A □ N/O		Proper date marking and disposition					
2	J⊡N □OUT				24			Time as a public health co	ntrol	procedures & records			
		l Falsis	Employee Health Management, food employees and conditional employee	e.	70	EWA LIN	WO	Consumer Advis	orv.				
3	□N □OUT	□ N/A	knowledge, responsibilities and reporting	·	25		DUT			for raw or undercooked foods			
4	DIN DOUT	-	- · · · · · · · · · · · · · · · · · · ·			□N/Â	(1985 - 1971 - 19		art from the				
5	J⊿Ñ □OUT	THE RESERVE AND ADDRESS OF THE PARTY OF THE	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	15	<u>1,0 s</u>		DUT	Highly Susceptible Po	- Editor Maryana				
6		,⊠Ń/O	Proper eating, tasting, drinking, or tobacco use		26	□·N/A	was a constrain	Pasteurized foods used;					
7	TUO NIC	CONTRACTOR OF THE PROPERTY OF THE PARTY OF T	No discharge from eyes, nose, and mouth eventing Contamination by Hands,	1.525				Chemical	Total				
8	DIN DOUT	A A A A A A A A A A A A A A A A A A A	Hands clean and properly washed		27	□IN □ C □/N/A	DUT	Food additives: approved	and	properly used			
_			No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ived 28			DUT	Tariba di dana di manana di dana (1871).					
9	DIN DOUT				28	Toxic substances properly identified, stored, used							
						left.	STATE OF THE PERSON NAMED IN	onformance with Approved Procedures					
10	DIN □ OUT	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □C □·N/A	DUT	Compliance with Reduced specialized processes, ar					
11.	,⊒IN □OUT		Food obtained from approved source	#192022	30		DUT	Special Requirements: Fre					
12	□IN □OUT □N/A,□N/O		Food received at proper temperature			□·N/A □ N		Opecial Requirements, Fre		uice Floduction			
13			Food in good condition, safe, and unadulterated	ed		31		Special Requirements: Heat Treatment Dispensing Free					
14	□IN □OUT		Required records available; shellstock tags, parasite					Special Requirements: Cu	stor) Processing			
	_ØÑ/A □N/O		destruction Protection:from Contamination:	-									
-	JOUT MÌ⊡			22-38	33			Special Requirements: Bu	lk W	ater Machine Criteria			
15	□N/A □N/O		Food separated and protected		24		OUT	Special Requirements: Ac	idifie	d White Rice Preparation			
16	MID □ OUT □ N/A □ N/O		Food-contact surfaces: cleaned and sanitized		34		1/0	Criteria					
17	,⊠Ñ □OUT		Proper disposition of returned, previously served,		35		DUT	Critical Control Point Inspe	ection	1			
	Time	/Tempe	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)			□N/A □IN □C)I IT						
40	□IN □ OUT	-	Proper cooking time and temperatures		36	□N/A	,01	Process Review					
18	□N/A.□″N/O		Frobei Cooking time and temperatures	[37		DUT	Variance					
19	□IN □ OUT □N/A-□ N/O		Proper reheating procedures for hot holding			ĽN/A							
	DIN DOUT		B	-									
20	□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	DIN DOUT	-	Proper hot holding temperatures										
	⊔IV/A Џ″N/O				Public health interventions are control measures to prevent foodborn								
22	-@N □ OUT	□N/A	Proper cold holding temperatures		illness or injury.								

State of Ohio

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Nar	me of Facility				Туре	of Inspection	Date	/2	11		
ĹĹ	Jomin os Pi	tto #2684		enuo (51	of Inspection Undard	7/24	2	4		
1000		GOOD RETAIL	PRA	CTICES					igenty.		
20000	Good Retail Pract	ices are preventative measures to control the intro	*2985.09	The second of th	chem	icals, and physical object	ets into foods	2,000			
М		status (IN, OUT, N/O, N/A) for each numbered item: II						applica	able		
ELECTIVE		Safe Food and Water	Grand Service		10 TO 20 X 1X 1	ensils, Equipment and Vend	CONTRACTOR OF THE PROPERTY OF THE PARTY.	17 18 18 18 18 18 18 18 18 18 18 18 18 18			
38	ON O ONT DAYA O N/O	Pasteurized eggs used where required	54	□ IN ☑ OUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
39	DÍN □OUT □N/A	Water and ice from approved source	55	□ TUO □ OUT □	TN/A	Warewashing facilities: insta	alled, maintained,	used;	test		
Section 1	T	ood Temperature Control	1	* John		strips					
40	□ IN □ ONL ŬŴY □ N\O	Proper cooling methods used; adequate equipment for temperature control	56	.☑IN □ OUT	in Waste	Nonfood-contact surfaces of Physical Facilities	xean		170		
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57		JN/A	Hot and cold water available	le; adequate pres	ssure	100 8044		
42		Approved thawing methods used	58	,□*IN □OUT		Plumbing installed; proper	backflow devices	3			
43	□√N □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O							
STORES OF		Food Identification	59	. D IN D OUT D	JN/A	Sewage and waste water pro	operly disposed				
44	☑ÍN □ OUT	Food properly labeled; original container	60	□-IN □ OUT □	JN/A	Toilet facilities: properly constructed, supplied, cleaned					
	['	ntion of Food Contamination	61	IN OUT		Garbage/refuse properly disp					
		Insects, rodents, and animals not present/outer		ļ	11177						
45	.⊒ſÑ □ OUT	openings protected	62	□N/A□N/O	÷ .	.Physical facilities installed, m outdoor dining areas	naintained, and cle	an; do	gs ın		
46	☑ N □ OUT	Contamination prevented during food preparation, storage & display		·		 					
47	☑NIN □ OUT □N/A	Personal cleanliness	63	□ NN □ OUT		Adequate ventilation and ligh	ıting; designated a	reas u	sed		
48	DIN DOUT DN/A D N/O	Wiping cloths: properly used and stored	64	□ N □ OUT E	⊒N/A [Existing Equipment and Facilit	lies				
49	│	Washing fruits and vegetables				Administrative		A Subject	4.085		
	ľ	Proper Use of Utensils	65	,⊡Ñ □ OUT □	JN/A	901:3-4 OAC	**************************************	SECTION AND ADDRESS OF	Section 1		
50	☐ ÎN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,			- 14 G CO1 E	71//	901.0-4 OAO					
51	□IN □ OUT □N/A	handled	66	□ IN □ OUT,	∄Ñ/A	3701-21 OAC					
52	OUT ON/A	Single-use/single-service articles: properly stored, used									
53		Slash-resistant, cloth, and latex glove use				√ entered to the second			Sales of the Control		
		Observations and O Mark "X" in appropriate box for COS and R: COS=corr				R≂reneat violation		.785	fileses.		
Iten	No. Code Section Prior	ity Level Comment						cos	R		
5	1 4.4 A N	C Observed dumage	od_	seal	01	1 walk in	í				
		door.									
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		1									
		- Control of the cont									
		$ \rightarrow$ \rightarrow \rightarrow									
Pers	son in Charge					Date: 7-25	7-24				
Fn	ironmental Health Specialist	The state of the s		1		/ 0 0	<u> </u>		-		
	La ADV GAL	and the second s	Licensor:								
	IORITY LEVEL: 0=	X			4	S-11/1"	~ ~	`			
ГM	IUDIT MELEVEL VEL VEL	CRITICAL NC= NON-CRITICAL				Page	or 🚨	į			

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

Name of Facility

Page ____ of ___