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

Name of facility		Check		License Number	Date				
CIAMS PIZZA HOUSE			O 📶 RFE	1052	11-12-24				
Address Cit			City/State/Zip Code Rra(CVC OL (15208)						
License holder	12	1 1 40	ion Time	ravel Time	Category/Descriptive				
LICENSE HOIGHT			ا د	30	(55				
Type of Inspection (check all that apply)				Follow up date (if require	d) Water sample date/result				
			ew 🗆 Follow up		(if required)				
		·							
FOOL	DBORNE ILLNESS RISK FACTO	IRS AN	D PUBLIC HE	ALTHAINTERVENTION	S				
Mark designated compliance status (I	N, OUT, N/O, N/A) for each numbered	item: IN=i	n compliance OU	T=not in compliance N/O=n	ot observed N/A =not applicable				
ALL COMMENTS OF THE PROPERTY O	ance Status		Compliance Status						
Supervision Remain in the supervision			Time/Temperature Controlled for Safety Food (TCS food)						
performs dut	N □ OUT □ N/A Person in charge present, demonstrates knowledge, and performs duties			Proper date marking and disposition					
	d Protection Manager		UIN DOUT	T					
	Employee Health				ntrol: procedures & records				
3 □IN □OUT □ N/A Management knowledge, re	✓⊡IN □OUT □ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting			Consumer Advis	ory				
	f restriction and exclusion	2	5 DIN DOUT	Consumer advisory provided for raw or undercooked foods					
	or responding to vomiting and diarrheal ever	nts		Highly Susceptible Po	pulations				
6 □IN □ OUT □ N/O Proper eating	itenic Practices g, tasting, drinking, or tobacco use	2	ON/A OUT	Pasteurized foods used:	prohibited foods not offered				
7 ☑N ☐OUT ☐ N/O No discharge	from eyes, nose, and mouth			Chemical					
	tamination by Hands		_ DIN DOUT						
8 IN OUT NO Hands clean	and properly washed	2	N/A	Food additives: approved	and properly used				
9 DIN DOUT No bare hand alternate met	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		8 DN/A OUT	Toxic substances properly	identified, stored, used				
10 ÚIN □ OUT □ N/A Adequate har				Conformance with Approve	d Procedures				
DOTE DE LA CONTRACTION DEL CONTRACTION DE LA CON	ndwashing facilities supplied & accessible	2	9 DIN DOUT	Compliance with Reduced	Oxygen Packaging, other				
11 DIN DOUT Food obtained	from approved source		EIN FOUT	specialized processes, an					
12 DIN DOUT Food received	d at proper temperature	30	N/A N/O	Special Requirements: Fre	sh Juice Production				
	Food in good condition, safe, and unadulterated		I DIN DOUT	Special Requirements: Heat Treatment Dispensing Freez					
14 ☐IN ☐OUT Required reco	ords available: shellstock tags, parasite	-	TIN FLOUT						
destruction		32	N/A N/O	Special Requirements: Cus	stom Processing				
Profection from Contamination		33	DIN DOUT	Special Requirements: Bull	Water Machine C-11-				
Food separate	ed and protected		Z N/A D N/O		сталы маспіне Спіена				
	surfaces: cleaned and sanitized	34	□IN □OUT □N/A □N/O	Special Requirements: Acid Criteria	lified White Rice Preparation				
7 Proper disposi reconditioned.	ition of returned, previously served, and unsafe food	35	□IN □ OUT □N/A	Critical Control Point Inspec	etion				
Time/Temperature Controlli			DIN DOUT						
8 DIN DOUT Proper cooking	g time and temperatures	36	- □ N/A	Process Review					
9 DIN DOUT Proper reheating	ng procedures for hot holding	37	□ IN □ OUT □ N/A	Variance					
20 SIN SOUT Proper cooling	time and temperatures	R	Risk factors are food preparation practices and employee behaviors						
Proper hot hold	ding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.						
2 DIN DOUT DN/A Proper cold ho	lding temperatures	Pi	Public health interventions are control measures to prevent foodborne illness or injury.						

State of Ohio

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Nar	me of Facility	, m		10 Onlo IVevise	Type of Inspection							
<u></u>	<u> </u>	45 DILLA HOUR			SACA CAC	Date (CC))) /(.	12				
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Set Food and MIA for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
Ento A		Sale Food and Water			Utensils, Equipment a	nd Vending						
38 IN OUT N/A N/O Pasteurized eggs used where required 39 DIN OUT N/A Water and ice from approved source			54	4 DIN DOUT	Food and nonfood-o designed, constructe	contact surfaces clea ed, and used	nable, p	roperly				
Food Temperature Control		55		Warewashing facilities	strips							
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	nods used; adequate equipment trol 56 □ IN □ OUT Nonfood-contact surfaces clean Physical: Facilities.		SECURITY OF THE PROPERTY OF TH							
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding		Z IN OUT ON	T STATE OF THE STA	Hot and cold water available; adequate pressure						
42	☐ IN ☐ OUT ☐N/A ☐ N/O	IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used		B IN DOUT		Plumbing installed; proper backflow devices						
43	□ IN □ OUT □N/A	Thermometers provided and accurate	,,,,	□N/A □ N/O								
politic (T		Food Identification	59	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly dispos			t					
44	.□ N□ OUT	Food properly labeled; original container	60	□ IN □ OUT □N	Tollet facilities: properly constructed, supplied, cleaned							
		lon of Food Contamination	61		/A Garbage/refuse prope	erly disposed; facilities	maintain	ned				
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/oute openings protected		openings protected Contamination prevented during food preparation,	62	□ IN □ OUT	Physical facilities insta outdoor dining areas	alled, maintained, and	clean; d	logs in				
46		storage & display	6,3		Adequate ventilation	and lighting; designate						
ļ		Personal cleanliness Wiping cloths: properly used and stored	64				d areas	used				
49		Washing fruits and vegetables	. Let		Se emilia company	And the Assessment of the Control of	Stanish serv	355 246 00				
		oper Use of Utensils			Administrativ	• The second second						
50 ☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored		65,	N D OUT BY	A- 901:3-4 OAC								
51 Uln OUT UN/A Utensils, equipment and linens: properly stored, dried, handled		66	TIN DOUT-EN/	A 3701-21 OAC	3701-21 OAC							
52												
بر	The state of the s	Observations and Co				No. of the Section of Control Control	Charles a succession					
Item	No. Code Section Priority	Mark "X" in appropriate box for COS and R. COS=corre	cted c	on-site during inspect	5 Ion R =repeat violation							
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Perso	n in Charge				D-4							
	7	1284 F 57 181 pm			Date:	-19 - 3	, 4					
Envir	invironmental Health Specialist Licensor:											
	$\underline{\hspace{1cm}}$											
PRIC	DRITY LEVEL: C= CI	RITICAL NO-NON-CRITICAL				process.						

NC= NON-CRITICAL

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