## State of Ohio

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

N	Jame of facility	22, ILC DBA	Check	one		License Number	Date						
	Name of facility Pitta LLC DPAP Check France Lucion & Pitta John LLC DPAP LT				□RFE	350	7/2/15						
Address City/s					/State/Zip Code								
(	3 F Wan	dside Prive	1	1 45 304									
	icense holder	23.07 124.07	Inspec	<i><u>(447)</u></i> ction Ti	<i>it₁ ( / ʃ1</i> me		2040-0-10-0-1-1						
P2 1 2 P 77 1/6					110	2 ( )	Category/Descriptive						
Type of Inspection (check all that apply)						70							
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Rev	view [	Follow up	Follow up date (if required)	Water sample date/result (if required)						
П		☐ Complaint ☐ Pre-licensing ☐ Consultation											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
l 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												
-		Compliance Status		Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	-⊡ÍN □ OUT □ N/A	performs duties	ind	23 , ☑	ÍÑ □OUT N/A□N/O	Proper date marking and disposition							
2	│ □ N/A □ ŌUT □ N/A	Certified Food Protection Manager  Employee Health		12/1	IN OUT	Time as a public health conti	ol; procedures & records						
HARE		Management food employees and and the state of	36.	خدار در الأوالي	N/A LI N/O	Consumer Advisory							
3	ON DOUT DINA	knowledge, responsibilities and reporting	-		IN 🗆 OUT								
4	OUT OUT ON/A			Z5 DN/A		Consumer advisory provided for raw or undercooked foods							
5	N□ DOUT □ N/A	Procedures for responding to vomiting and diarrheal ever	SOUTH PROPERTY AND ADDRESS OF THE PARTY NAMED IN COLUMN TWO ADDRESS OF THE PAR		IN 🗆 OUT	Highly Susceptible Popu							
6	□IN □OUT .□-N/O	The state of the s	Section of the section of		N/A	Pasteurized foods used; pro	phibited foods not offered						
7	□IN □OUT □N/O		7.24			Chemical							
8	_□IN □OUT□N/O	reventing Contamination by Hands  Hands clean and properly washed		1771	n □ out N/A	Food additives: approved a	nd properly used						
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	1)X = =====	N D OUT	Toxic substances properly identified, stored, used							
					d	onformance with Approved	Procedures						
10	J.□IN □OUT□N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	N □OUT N/A	Compliance with Reduced C specialized processes, and	Oxygen Packaging, other						
11	,⊡N □OUT	Food obtained from approved source	(pogit	- 1	N DOUT								
12	□IN □OUT □N/A □N/O	Food received at proper temperature			V/A □ N/O	Special Requirements: Fresh	Juice Production						
13		Food in good condition, safe, and unadulterated	;		N □OUT √A □N/O	Special Requirements: Heat	Treatment Dispensing Freezers						
14	□IN □OUT	Required records available: shellstock tags, parasite		<u>,,                                     </u>	N 🗆 OUT	Charlet Deguine and Conta							
78.F	□N/A □N/O	destruction			N/A 🗆 N/O	Special Requirements: Custo	on Processing						
	□IN ,□OUT	Protection from Contamination			N □ OUT NA □ N/O	Special Requirements: Bulk	Water Machine Criteria						
15	□N/A □N/O	Food separated and protected											
16	⊡·IN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized			N □OUT N/A □N/O	Special Requirements: Acidif Criteria	led White Rice Preparation						
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35   □ I		Critical Control Point Inspecti	on						
		rature Controlled for Safety Food (TCS food)	3		N DOUT	Process Review							
18	□N/A □ N/O	Proper cooking time and temperatures		37 🗆!	N 🔲 OUT	Variance							
19	□IN □ OUT □N/A-□-N/O	Proper reheating procedures for hot holding		3, <u>1</u>	1/A	Variation							
20	□IN □ 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									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.									
22	DIN OUT DN/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.									

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	ne of Facility			Type of Inspection	Date /2 /0 /	47-411L411-1							
1	ionics Pitt	ig & 6/1.11		Standard	1/3/2	)							
500 A					EXECUTED AND A CONTRACTOR OF SAME								
	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 applicab													
		Safe Food and Water	Sompliance OOT-	Utensils, Equipment and Venc		apie							
38	□ IN □ OUT □N/A □ N/C	Pasteurized eggs used where required 54	54 TIN OUT Food and nonfood-contact surfaces cleanable, prope designed, constructed, and used										
39	□-IN □ OUT □ N/A	Water and ice from approved source	DOUT C	Marguaghing facilities, installed assistational conditions									
	Fo	od Temperature Control		strips	sinps								
40	.⊠¶N □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	B   D IN D OUT	lean	polinika nama								
41	☐-IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding 57	, IN OUT C	N/A Hot and cold water available; adequate pressure									
42		Approved thawing methods used 58	used 58 .⊡'IÑ □OUT Plumbing installed; proper backt										
43	□-IKI □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O										
		Food Identification 59	OUT C	N/A Sewage and waste water pro	perly disposed								
44	□ IN □ OUT	Food properly labeled; original container	O TN OUT C	IN/A Toilet facilities: properly const	tructed, supplied, cleans	ed							
	P	ition of Food Confamination 61	D-IN D OUT D	]N/A Garbage/refuse properly dispo	Garbage/refuse properly disposed; facilities maintained								
45	□-IN □ OUT	Insects, rodents, and animals not present/outer 62	2 DIN DOUT	Physical facilities installed, m	aintained, and clean; do	ogs in							
40	☐ IN ☐ OUT	openings protected  Contamination prevented during food preparation,	□N/A □ N/O	outdoor dining areas									
46	IN OUT ON/A	storage & display  Personal cleanliness  63	J (☑ (Ñ □ OUT	Adequate ventilation and light	ting; designated areas ι	used							
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored 64	4 DIN DOUT D	JN/A Existing Equipment and Faciliti	es								
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables		Administrative		(Marian							
		Proper Use of Utensils											
50	OUT ON/A ON/O	In-use utensils: properly stored 65	IN OUT,	]N/A   901:3-4 OAC									
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled 66	D IN D OUT D	]N/A 3701-21 OAC									
52	,⊡`IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53		Slash-resistant, cloth, and latex glove use			And the second s								
		Observations and Corre Mark "X" in appropriate box for COS and R: COS=corrected											
Item	No. Code Section Prior	tv Level Comment		oction in reposit violandin	cos	R							
15	3.5 C C	Observed oin covered by	Thiel an	A green peppe	./ / //	· ' ' ' ' '							
		in treon Pri Can	ared	-									
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Person in Charge (Harris March 1) Show 1													
Environmental Health Specialist Licensor:													
Matter Enne													
PRIORITY LEVEL C CRITICAL NC= NON-CRITICAL Page 2 of )													

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