

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Mario's Pizzeria</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>441</i>	Date <i>1/11/18</i>
Address <i>1386 Main Street Hamilton 45003</i>		Category/Descriptive <i>C30</i>		
License holder <i>Mario's Pizzeria LLC</i>		Inspection time (min) <i>75</i>	Travel time (min) <i>5</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required) <i>1/17/18</i>		Sample date/result (if required)
<input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>				

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input checked="" type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

Violation(s)/Comment(s)

** critical (R) = repeat violation*

- * 2.3) Employee's opened can drink sitting on active prep table. Employee drinks may be in a clean, closed beverage container. Corrected
- 2.4) At least one employee with beverage tank must obtain Level 2 food protection certification (R)
- 3.2) Containers of spices not labeled. All food containers must be clearly labeled.
- * 3.4) Containers of salmon treated in the walk-in cooler date marked 1/7/18 RTE (good to eat) foods must be discarded after 7 days. Corrected.
- * 3.4) RTE foods date marked in the walk-in cooler not date marked (chicken, beef, sausage, etc) and the containers of pizza sauce on prep table not date marked. All RTE foods must be marked with a date not to exceed 7 days. Corrected

Inspected by <i>[Signature]</i>	R.S./SIT # <i>2578</i>	Licenser <i>Hamilton City</i>	Phone <i>785-1098</i>
Received by <i>[Signature]</i>	Title <i>Assistant Manager</i>	Phone <i>513-338-3433</i>	

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Morris Pizza</i>	Type of visit <i>started</i>	Date <i>1/11/18</i>
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Violation(s)/Comment(s)

* 4.5) Dough sheets - has not been changed since 11/12/18 per manager. To help prevent possible contamination to exposed food sheets must be changed at least every 24 hours. (R)

4.5) Paper over rollers and baffles staff of MFD. Do not work with food debris buildup. Check at a frequency that prevents buildup. (R)

1.4) Swept wall damage near the back door. L. Wall shall be maintained in good repair, smooth and easily cleanable.

Inspected by <i>[Signature]</i>	R.S./SIT # <i>2875</i>	Licenser <i>HCHD</i>
Received by <i>[Signature]</i>	Title <i>Assistant Manager</i>	Phone <i>513-338-3453</i>