

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Pizza Chef Gourmet Pizza		Check one <input checked="" type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 9	Date 2-13-18
Address 1487 Milville Ave		Category/Descriptive C3 Small		
License holder Wolcon Investments		Inspection time (min) 60	Travel time (min) 20	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) (3-6-18)		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

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

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Physical Facilities

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

Administrative

901-3-4 OAC
3701-21 OAC

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Violation(s)/Comment(s)

* Critical item. (R) Repeat item.

* 3.4 Found 2 containers of sliced ham without date mark so discard after 7 days at 41° or below. Corrected / Date mark provided.

* 4.5 Build up of food residue (spices?) on inside of sauce container. Must be cleaned every 24 hours (wash → rinse → sanitize → air dry) Clean / Sanitize. Also clean / sanitize slicer after use.

Non critical items:
4.4 Basket of small Delfield freezer is in poor

Inspected by [Signature]	R.S./SIT # 2902	Licensors CH11D 785-7088
Received by [Signature]	Title [Signature]	Phone 887 9000

State of Ohio
Continuation Report

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Name of Facility <i>Pizza Chef Gourmet Pizza</i>	Type of visit <i>Standard</i>	Date <i>2-13-18</i>
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Violation(s)/Comment(s)

Repair and has not been replaced as indicated by operation it would be. Crockets of True prep cooler both in poor repair. Replace. 4.5 The following non-food contact surfaces were found to not be clean (Food Residue etc): outside of garbage cans, outside of plastic containers, fan and inside handles of coolers. Clean.

6.4 Areas of the floor especially under equipment, shelves etc and near the wall have dark build up. Areas of the wall especially by ovens have splash. Clean.

6.4 Areas of the floor tiles are in poor repair. Repair / Replace.

6.4 Unnecessary items in back of ~~dining~~^{dining} room such as boxes, equipment etc. are beginning to accumulate again. Remove all unused equipment, litter, and unnecessary items.

6.1 Dumpster lid open / Poor source for pests. Keep Closed.

Inspected by <i>A. Proctor, RS</i>	R.S./SIT # <i>2902</i>	Licenser <i>C/NND 785-7088</i>
Received by <i>Joe Holm</i>	Title <i>Prof / Lawyer</i>	Phone