

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Richard's Pizza</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>299</b>	Date <b>2/7/18</b>
Address <b>3015 Dixie Hwy., Hamilton, OH 45015</b>		Category/Descriptive <b>C 35 25 KAT 2</b>		
License holder <b>Dixie Pizza LLC</b>		Inspection time (min) <b>60</b>	Travel time (min) <b>15</b>	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)		Sample date/result (if required)

### 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 type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<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 type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input 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

#### 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

#### 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 type="checkbox"/>	6.4 Maintenance and operation

#### Administrative

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

### Violation(s)/Comment(s) - non-critical violation's

2.4 One member of management or above shall earn Level II Certification in Food Protection from the Ohio Department of Health. NOTE: Serv safe / serv safe like / approved training course is prerequisite to the Level II Certification. Provided operator with list of Approved training providers.

2.3 Observed an opened drink container stored on the side of the food preparation sink. Necessary for employees to have in use drink cup with a straw and lid. Storage of cup to be in area where storage doesn't / won't result in contamination of clean equipment. Corrected during inspection.

Inspected by <b>Cammie Mikusone RS</b>	R.S./SIT # <b>2357</b>	Licenser <b>Hamilton C.H.</b>
Received by <b>Wesley P. Anderson</b>	Title <b>Shift Manager</b>	Phone <b>(513) 894-3217</b>

**State of Ohio**  
**Continuation Report**

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**Violation(s)/Comment(s)**

NOTE: Long stem thermometer on premises calibrated during inspection and reading 32°F - adequate.

NOTE: Provided operator with List of Level II training providers. Management to obtain Training/Certification by 4/1/18 to avoid administrative hearing.

NOTE: operation had copy of Employee illness and Stomach Bug "Norovirus" Cleanup policy for review upon request.

Manager, (S.M. acting) Holly Clark has serve safe Certificate:  
#15026284 exp. 4/25/22  
- Manager on duty state this manager has Level II Cert. that is currently at the main office for verification.

Inspected by Cammie McKeone RS	R.S./SIT # 2357	Licensors Hamilton OH
Received by Newey P. Anderson	Title Shift Manager	Phone (513) 594-3217