

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Little Caesar's Pizza		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 161	Date 2/9/18
Address 1476 S. Erie Hwy., Hamilton, OH 45015		Category/Descriptive C4 ≤ 25Kft²		
License holder Jimmy Asmar		Inspection time (min) 45	Travel time (min) 15	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 <i>specify</i>		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 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 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

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 checked="" type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

Violation(s)/Comment(s)

non-critical violations R-repair violation

2.4 One member of management team or above shall earn/obtain Ohio Department of Health (ODH) Level II Food Safety Certification. GM, Dalton Miles has Sensafe Cert # 15113314 exp. 5/13/22. Necessary to obtain by next routine inspection to avoid administrative hearing.

4.2 Provide sanitizer test kit strips corresponding with sanitizer in use (Quaternary Ammonia) to ensure use of adequate concentration in 3-compartment sink SANITIZER and in wiping cloth solution. Qual. Amm. ≥ 200 ppm Adequate

Inspected by Carmie Malone R.S.	R.S./SIT # 2357	Licenser Hamilton City 785-7062
Received by [Signature]	Title GM	Phone 513 892 2777

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Little Caesar's Pizza	Type of visit std	Date 2/8/19
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Violation(s)/Comment(s)	non-critical violation	R-repeated violation
R	<p>45 observed build up of dust /debris on fan grill covers at ceiling of walk in cooler. Necessary to clean on a more frequent /thorough basis to remove /prevent build up of debris which could possible come loose and cause contamination of food stored inside walk in.</p> <p>64 Observed in operable /unused hot holding cabinet on wheels. Manager stated unit is inoperable and is to be removed from premises. This is to remove possible pest harborage and unnecessary items in food service area.</p> <p>NOTE: operation had Employee Illness and Stomach bug policy available for review upon request during inspection.</p>	

Inspected by Cammie Mubrone	R.S./SIT # 2357	Licenser HAMILTON CITY
Received by [Signature]	Title GM	Phone 513 892 2777