

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Domino's Pizza #2383		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 501	Date 3/27/19
Address 1997 S. Erie Blvd., Ham, OH 45011		Category/Descriptive C3525KAT2		
License holder Southern Ohio Pizza, Inc.		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 checked="" type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
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
<input checked="" type="checkbox"/> 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
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
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)

NOTE: observed Employee illness /stomach bug policies

NOTE: Inspection prompted by food illness complaint # 20181175. Involving travelers who ate at 3 restaurants including Hamilton/Erie Domino's. Manager stated that no employees have been off with food borne illness symptoms in recent past.

Manager Chris P. Brown has Level II Ohio Department of Health Certification in Food Protection from 5/22/17 cert # (cert is missing from)

5.1 operation had plumbing leak in laundry room area. Plumber on premises for repair during inspection. Repair to ensure all plumbing is in good repair.

violations noted on inspection conducted 12/19/17 corrected at this time

Inspected by Cammie Malone RS	R.S./SIT # 2357	Licenser Hamilton C. H.
Received by [Signature]	Title Senior Assistant Manager	Phone 5138631500