

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Donato's Pizza #44		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 294	Date 8/6/18
Address 1013 High St. Hamilton OH 45011			Category/Descriptive Class 3 = 25,000 sf	
License holder Titan Restaurant Group LLC		Inspection time (min) 90 min	Travel time (min) 10 min	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 type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

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

Ⓢ = repeat violation

Violation(s)/Comment(s)

Critical

* 2.4 Employee health policy is not available during inspection - obtain; must be in a verifiable manner. Corrected during inspection.

non-critical

2.4 One person with supervisory duties doesn't have level II Certification as required Ⓢ. Note: was required by 3/11/17. Person in-charge (pic) stated that main office has it - contacted them and left a message. Must send copy to office or owner will be contacted regarding an administrative hearing.

4.4 Equipment found in disrepair; walk-in freezer base has ice build up on the door and inside, door gasket on pizza make table, etc - repair/replace/fix -

Inspected by Jennica N. Creech	R.S./SIT # 2156	Licensors Hamilton City / 705-7081
Received by Math Smith	Title General Manager	Phone 513 863-0100

State of Ohio
Continuation Report

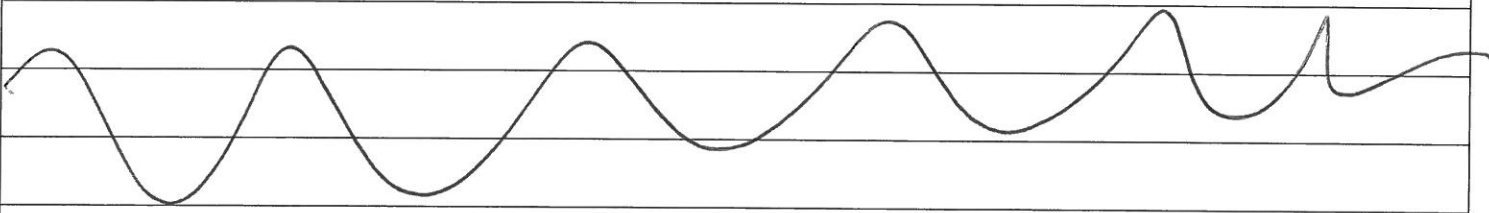
Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Donato's Pizza	Type of inspection Standard - 8/6/18
---------------------------------	---

Violation(s)/Comment(s)

- must be in good repair.
- 4.5 Equipment unclean; shelves, pizza oven (lower) etc - encrusted with food debris - clean; must be kept clean.
- 6.4 Back door is not weather proofed - gap present at the back door[Ⓢ] - entrance for rodents/insects - remove.
- 6.4 Floors found damaged[Ⓢ] - repair; physical facilities must be kept in good repair - repair.
- 6.4 Wall covering damaged under women's restroom handsink[Ⓢ]; fill hole/repair - must be smooth/cleanable.
- 6.4 Juncture between the 3 tub sink and the wall found unclean; replace caulk - must be clean/kept sealed.

Note: vomiting/diarrhea clean up procedure is available



Inspected by Lorretta N. Creech	R.S./SIT # 2750	Licenser Hamilton City 685-7081
Received by [Signature]	Title General Manager	Phone 513 863-0100