

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Pizza Chef Gourmet Pizza</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>9</i>	Date <i>8-30-18</i>
Address <i>1487 Millville Ave</i>		Category/Descriptive <i>C 3 Small</i>		
License holder <i>Wolca Investment</i>		Inspection time (min) <del>9:13</del> <i>55</i> <i>LK</i>	Travel time (min) <i>30</i>	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) <i>9-13-18</i>		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 type="checkbox"/>	2.4	Supervision

#### Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2	Protection from contamination after receiving
<input type="checkbox"/>	3.3	Destruction of organisms
<input checked="" 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

#### 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

<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

#### 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

#### 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

#### 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

#### 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

#### Administrative

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

*Cleaning etc.*

### Violation(s)/Comment(s) *# Critical item (R) Repeat item*

<i># 2.3</i>	<i>Employee plate with food on prep table. Eating not permitted on prep surfaces. Corrected by PIC</i>
<i># 3.4</i>	<i>Found a container of 6 hot dogs without date mark as required. Discard after 7 days at 41°F or below. Voluntarily discarded by PIC. Container of ham deteriorated 8-22. Should have been discarded 8-28. Also voluntarily discarded.</i>

Inspected by <i>J. Gruma RS</i>	R.S./SIT # <i>2902</i>	Licensors <i>CWHD 785-7088</i>
Received by <i>Wil D...</i>	Title <i>Manager</i>	Phone <i>513-887-9000</i>

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Pizza Chef Gourmet</i>	Type of inspection <i>Standard 8-30-18</i>
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**Violation(s)/Comment(s)**

<i>Non critical items.</i>
<i>3.2 Found wiping cloths stored in container with no sanitizer. All moist wiping cloths must be stored in sanitizer at approximately 100 ppm chlorine.</i>
<i>4.4 Observed electrical tape used to hold panel on pizza prep cooler. Tape cannot be used for repairs.</i>
<i>4.5 Found the following items with build up or food residue: garbage can, plastic containers, fan, shelves, inside refrigeration units, outside of equipment and also key board of computer. Clean.</i>
<i>6.4 Observed food residue / splash on areas of the walls and dark build up around equipment and base boards of the floor. Clean.</i>
<i>6.4 Observed some areas of the floor, base coving (by back door), and area of the walls in poor repair.</i>
<i>Note: Organize items in back to see what is necessary.</i>

Inspected by <i>A. Kramer RS</i>	R.S./SIT # <i>2902</i>	Licensor <i>CHHD 785-7088</i>
Received by <i>Lisa J. [Signature]</i>	Title <i>Manager</i>	Phone <i>513-887-9000</i>