## State of Ohio Food Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
CJ'S PIZZA CROSSING

### Address
112 E. MAIN ST.

### License holder
DENISE SCHOOLCRAFT/JOSH SCHOOLCRAFT

### License Number
397

### Date
01/13/2020

### Page 1

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### Compliance Status

#### Supervision
- **1** IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties
- **2** IN OUT N/A Certified Food Protection Manager

#### Employee Health
- **3** IN OUT N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
- **4** IN OUT N/A Proper use of restriction and exclusion
- **5** IN OUT N/A Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices
- **6** IN OUT N/O Proper eating, tasting, drinking, or tobacco use
- **7** IN OUT N/O No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
- **8** IN OUT N/O Hands clean and properly washed
- **9** N/A OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- **10** IN OUT N/A Adequate handwashing facilities supplied & accessible

#### Approved Source
- **11** IN OUT Food obtained from approved source
- **12** IN OUT N/A N/A Food received at proper temperature
- **13** IN OUT Food in good condition, safe, and unadulterated
- **14** IN OUT N/A N/O Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
- **15** IN OUT N/A N/O Food separated and protected
- **16** IN OUT N/A N/O Food-contact surfaces: cleaned and sanitized
- **17** IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)
- **18** IN OUT N/A N/O Proper cooking time and temperatures
- **19** IN OUT N/A N/O Proper reheating procedures for hot holding
- **20** IN OUT N/A N/O Proper cooling time and temperatures
- **21** IN OUT N/A N/O Proper hot holding temperatures
- **22** IN OUT N/A Proper cold holding temperatures

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### Time/Temperature Controlled for Safety Food (TCS food)

<table>
<thead>
<tr>
<th>Standard</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>23 IN OUT</td>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>N/A N/O</td>
<td>Time as a public health control: procedures &amp; records</td>
</tr>
</tbody>
</table>

#### Consumer Advisory
- **24** IN OUT N/A Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations
- **25** IN OUT N/A Pasteurized foods used; prohibited foods not offered

#### Chemical
- **26** IN OUT N/A Food additives: approved and properly used
- **28** IN OUT N/A Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures
- **27** IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- **29** IN OUT N/A Special Requirements: Fresh Juice Production
- **30** IN OUT N/A Special Requirements: Heat Treatment Dispensing Freezers
- **31** IN OUT N/A Special Requirements: Custom Processing
- **32** IN OUT N/A Special Requirements: Acidified White Rice Preparation Criteria
- **33** IN OUT N/A Critical Control Point Inspection
- **34** IN OUT N/A Process Review

### Risk Factors
- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public health interventions
- Control measures to prevent foodborne illness or injury.

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As per HEA 5302A The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
## Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection  
R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>3717-1-06.1(O)</td>
<td>C</td>
<td>Using a handwashing sink - operation and maintenance. Hand wash sink had evidence of food being dumped in the sink. This sink is to be used for hand washing only. SINK WAS CLEANED AND SANITIZED DURING THE INSPECTION.</td>
<td>☑</td>
<td>☐</td>
</tr>
<tr>
<td>10</td>
<td>3717-1-06.2(C)</td>
<td>NC</td>
<td>Handwashing sinks - hand drying provision. The hand drying towel dispenser in the dough room is placed above a work table which a cross contamination issue when employees reach over the table to get a towel to dry their hands.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>13</td>
<td>3717-1-03.1(L)</td>
<td>C</td>
<td>Package integrity - specifications for receiving Observed a dentin can of sauce on the shelf in the dish wash room. THE CAN WAS REMOVED FROM SERVICE DURING THE INSPECTION.</td>
<td>☑</td>
<td>☐</td>
</tr>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Observed uncovered raw chicken in the reach-in freezer in the back room. CHICKEN WAS COVERED DURING THE INSPECTION.</td>
<td>☑</td>
<td>☐</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food Squeeze bottles of saucers not identified with the common name of the food in the prep cooler across from the pizza oven.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(A)</td>
<td>NC</td>
<td>Equipment and utensils - air-drying required. Observed dirt and food particles in both red containers for clean utensil storage in the storage room off the dish wash room.</td>
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<td>☐</td>
</tr>
</tbody>
</table>

## Person in Charge

**Sanitarian**

KENT MARTZ  
RS/SIT# 2937  

**Date**

01/13/2020

**License**

Auglaize County Health Department
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<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage. Build-up was present on the handle of the spatula stored in the plastic shelf on the wall above the table in the dough room. SPATULA WAS TAKEN TO THE THREE COMPARTMENT SINK FOR CLEANING.</td>
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<td>☐</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted. Measuring cups on the plastic shelf on the wall above the table in the dough room not stored covered or in an inverted position.</td>
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<td>☐</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(3)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - storage. Unwrapped pizza boxes in the front storage room stored with the food contact surfaces exposed.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04(A)</td>
<td>C</td>
<td>Multiuse utensils and food contact surfaces - material characteristics. Observed damaged spatulas in the red clean utensil storage container on the shelf in the storage room off the dish wash room. These pose a physical hazard to the food when used and must be replaced. ITEMS WERE DISCARDED.</td>
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</tr>
<tr>
<td>54</td>
<td>3717-1-04(i)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials. The shelf and legs of the work table by the silver metal rack in the dish wash room is no longer smooth and easily cleanable.</td>
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</tr>
<tr>
<td>54</td>
<td>3717-1-04.3(B)</td>
<td>NC</td>
<td>Fixed equipment installation - spacing or sealing. The three compartment sink and the hand wash sink in the dish wash room need resealed to the wall.</td>
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</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Build-up on the outside and inside of all reach-in freezers in the front storage room, dust on the fan in the dish wash room, on the silver and green metal racks in the dish wash room, on the can opener cutting blade and on the storage rack by the pizza oven.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-06.1(F)</td>
<td>NC</td>
<td>Outdoor refuse areas - curbed and graded to drain. Dumpster must be placed on a non-impervious surface.</td>
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<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. Water stains on several ceiling tile in the front storage room, paint peeling off the frp board in the dish wash room around the three compartment sink and hand wash sink.</td>
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<td>☐</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Dirt, stains and litter on the floor in the front storage room, food splatter and mold on the wall above the three compartment sink and dirt build-up on the floor in the dish wash room.</td>
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<td>☐</td>
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</tbody>
</table>