## Food Inspection Report

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

### General Information
- **Name of facility:** CJ'S PIZZA CROSSING
- **Check one:** FSO
- **License Number:** 397
- **Address:** 112 E. MAIN ST.
- **City/Zip Code:** CRIDERSVILLE 45806
- **Date:** 07/18/2019
- **Type of inspection (check all that apply):**
  - [ ] Standard
  - [ ] Critical Control Point (FSO)
  - [ ] Process Review (RFE)
  - [ ] Variance Review
  - [ ] Follow Up
  - [ ] Foodborne
  - [ ] 30 Day
  - [ ] Complaint
  - [ ] Pre-licensing
  - [ ] Consultation

### 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
3. IN OUT N/A Management, food employees and conditional employee, 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

#### Employee Health
6. IN OUT N/O Proper eating, tasting, drinking, or tobacco use
7. IN OUT N/O No discharge from eyes, nose, and mouth
8. IN OUT N/O Hands clean and properly washed
9. IN OUT N/A 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

#### Preventing Contamination by Hands
11. IN OUT Food obtained from approved source
12. IN OUT Food received at proper temperature
13. IN OUT Food in good condition, safe, and unadulterated
14. IN OUT N/A Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
15. IN OUT N/A Food separated and protected
16. IN OUT N/A 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 Proper cooking time and temperatures
19. IN OUT N/A Proper reheating procedures for hot holding
20. IN OUT N/A Proper cooling time and temperatures
21. IN OUT N/A Proper hot holding temperatures
22. IN OUT N/A Proper cold holding temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)
23. IN OUT N/A Proper date marking and disposition
24. IN OUT N/A Time as a public health control: procedures & records

#### Consumer Advisory
25. IN OUT N/A Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations
26. IN OUT N/A Pasteurized foods used; prohibited foods not offered

#### Chemical
27. 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
29. IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. IN OUT N/A Special Requirements: Fresh Juice Production
31. IN OUT N/A Special Requirements: Heat Treatment Dispensing Freezers
32. IN OUT N/A Special Requirements: Custom Processing
33. IN OUT N/A Special Requirements: Bulk Water Machine Criteria
34. IN OUT N/A Special Requirements: Acidified White Rice Preparation Criteria
35. IN OUT N/A Critical Control Point Inspection
36. IN OUT N/A Process Review
37. IN OUT N/A Variance

### Foodborne Illness Risk Factors and Public Health Interventions

- **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. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
### Food Inscription Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>CJ'S PIZZA CROSSING</td>
<td></td>
<td>07/18/2019</td>
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</table>

#### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:  
- **IN** = in compliance  
- **OUT** = not in compliance  
- **N/O** = not observed  
- **N/A** = not applicable

### Safe Food and Water

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>OUT</td>
</tr>
</tbody>
</table>

- Pasteurized eggs used where required
- Water and ice from approved source

### Food Temperature Control

<table>
<thead>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>OUT</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
</tbody>
</table>

- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Thermometers provided and accurate

### Food Identification

<table>
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</tr>
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<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>OUT</td>
</tr>
</tbody>
</table>

- Food properly labeled; original container

### Prevention of Food Contamination

<table>
<thead>
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<tbody>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
</tbody>
</table>

- Insects, rodents, and animals not present/outer openings protected
- Contamination prevented during food preparation, storage & display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

### Proper Use of Utensils

<table>
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<th>Comment</th>
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</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>IN</td>
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<tr>
<td>52</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
</tbody>
</table>

- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Slash-resistant and cloth glove use

### Observations and Corrective Actions

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

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</thead>
<tbody>
<tr>
<td>10</td>
<td>3717-1-06.2(B)</td>
<td>NC</td>
<td>Handwashing cleanser - availability.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The handsink in the dough mixing room did not have soap provided to it at the time of inspection. Please provide soap to facilitate proper handwashing.</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Individual cups of nacho cheese sauce and a pail of hard cooked eggs did not have dates of opening on them as required. These ready to eat foods are temperature controlled for safety and must be dated when opened to track their seven day use by period.</td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07(B)</td>
<td>C</td>
<td>Poisonous or toxic materials: Working containers - common name.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>A multi-purpose spray bottle was observed with purple liquid in it without identification of contents. Please keep chemical working containers identified to prevent misuse of products.</td>
</tr>
<tr>
<td>45</td>
<td>3717-1-06.1(K)</td>
<td>NC</td>
<td>Insect control devices - design and installation.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>A fly strip was located above the flour in the dough mixing room. Fly strips shall not be located where dead insects can fall down onto food or food contact surfaces.</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(T)</td>
<td>NC</td>
<td>Food preparation - preventing contamination from the premises</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>A pan of raw chicken wings was observed uncovered in the 3 door reach in freezer. Please keep food covered to prevent potential contamination.</td>
</tr>
</tbody>
</table>

### Person in Charge

**Sanitarian:** CHRI MLLER  
**RS/SIT# 3139**

**Licensor:** Auglaize County Health Department

PRIORIT LEVEL: C=CRITICAL  
NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (7/18)  
As per AGR 1268 The Baldwin Group, Inc. (7/18)
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<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage. Clean plastic tubs were stored upright and uncovered on the clean dish rack in the dry goods storage room. Please keep these items covered or upside down to prevent potential contamination of the food contact surfaces.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. The can opener knife was collecting debris and needs cleaned at this time.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The floor of the walk in cooler and the floors of the kitchen and dishroom under equipment, tables, and normal mop lines are accumulating debris and need cleaned.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(F)</td>
<td>NC</td>
<td>Drying mops. A mop was observed damp on the floor. Please hang mops so they can air dry between use to prevent bacterial growth in the mop head.</td>
</tr>
</tbody>
</table>