**State of Ohio**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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### Name of facility
FAN'S PIZZA LLC

### Address
112 N. WESTMINSTER ST.
WAYNESFIELD, OH 45896

### License number
55

### Date
10/31/2018

### Category/Descriptive
COMMERCIAL CLASS 3 <25,000 SQ. FT.

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#### Type of visit (check)
- 30 Day
- Foodborne Complaint
- Travel Time (min) 20
- Standard Inspection Report

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### FAN'S PIZZA LLC

- Authority: Chapters 3717 and 3715 Ohio Revised Code

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### Management and Personnel

- **2.1 Employee health**
- **2.2 Personal cleanliness**
- **2.3 Hygienic practices**
- **2.4 Supervision**

### Food

- **3.0 Safe, unadulterated and honestly presented**
- **3.1 Sources, specification and original containers**
- **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**

### 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**

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### Administration

- **901:3-4 OAC**
- **3701-21 OAC**

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### Violations/Comment(s)

**CRITICAL VIOLATION**

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.

(2) Except as specified in paragraphs (G)(5) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:

(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and

(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or

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### Inspected by
AARON LONGSWORTH

### R.S./SIT #
3034

### Licensor
Auglaize County Health Department

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### Received by

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As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

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Page 1
### Standard Inspection Report

**Name of facility**: FAN’S PIZZA LLC  

**Address**: 112 N. WESTMINSTER ST. WAYNESFIELD, OH 45896

**License holder**: NELDA TREGLIA  

**Category/Descriptive**: COMMERCIAL CLASS 3 <25,000 SQ. FT.

**License number**: 55  

**Date**: 10/31/2018

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**Inspected by**: AARON LONGSWORTH  

**R.S./SIT #**: 3034  

**Licensor**: Auglaize County Health Department

**Received by**: Title  

**Phone**: 1-419-568-3323

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**First-prepared ingredient.**

4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:

(a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;

(c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or

(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.

5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock

7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:

(a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;

(b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gryuere, parmesan and reggiano, and romano;

(c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133.13, such as blue, edam, gorgonzola, gouda, and monterey jack;

(d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;

(e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;

(f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and

(g) Shelf stable salt-cured products such as prosciutto and Parma (ham)

The following foods were in the prep coolers in the kitchen without any date-marks: cooked chicken wings, taco meat, ham slices, ham chunks, cooked sausage. Additional packages of hard-cooked eggs, taco meat, and ham slices were found in the walk-in cooler without dates. Dating helps prevent pathogen buildup over time. CORRECTED DURING INSPECTION BY DATING WITH THE KNOWN OPENING DATES FOR FOODS.

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*CRITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(F)Time/temperature controlled for safety food - hot and cold holding.

1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified
as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H) (1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or

(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.

(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F) (1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

Sausage, located in the top of the prep cooler, was at 44-45F. This was the only food that was overloaded in the cooler. CORRECTED DURING INSPECTION by removing to trash, to prevent pathogene growth.

The over-turned pop crates are not approved replacements for shelving/dunnage racks. These were being utilized in the kitchen for onions and pizza boxes.

The pans under the conveyor of the pizza oven are full of food. These should be cleaned out daily to avoid attracting pests.

Inspected by
AARON LONGSWORTH

R.S./SIT #
3034

Licensor
Auglaize County Health Department

Received by
Title

Phone
1-419-568-3323

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Name of facility: FAN'S PIZZA LLC
(a) In a clean, dry location;
(b) Where they are not exposed to splash, dust, or other contamination; and
(c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.

(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
   (a) In a self-draining position that allows air drying; and
   (b) Covered or inverted.

(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

A stack of pizza boxes (unassembled) are on the shelf with the food side up. These should be stored in a manner that prevents them from being exposed to dirt.

3717-1-06.4 Physical facilities: maintenance and operation.
(A)Repairing.
The physical facilities shall be maintained in good repair.

The following items are still in need of repair:
   wall over dough area, wall over sinks, counter top around the sinks, wooden cabinet under the sinks, flooring where it meets the cabinets.

The condensation drain on the walk-in cooler is leaking.