# Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARCO’S PIZZA</td>
<td>O FSO</td>
<td>454</td>
<td>01/23/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>326 N. MAIN ST., SUITE #1</td>
<td>MINSTER</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUTILLO, INC./DANIEL J CUTILLO</td>
<td>45 I/O</td>
<td>25</td>
<td>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>/ /</td>
<td>/ /</td>
</tr>
</tbody>
</table>

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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

#### Compliance Status

**Supervision**

- 1  IN  O OUT  O N/A
  - Person in charge present, demonstrates knowledge, and performs duties

- 2  IN  O OUT  O N/A
  - Certified Food Protection Manager

**Employee Health**

- 3  IN  O OUT  O N/A
  - Management, food employees and conditional employee; knowledge, responsibilities and reporting

- 4  IN  O OUT  O N/A
  - Proper use of restriction and exclusion

- 5  IN  O OUT  O N/A
  - Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

- 6  IN  O OUT  O N/O
  - Proper eating, tasting, drinking, or tobacco use

- 7  IN  O OUT  O N/O
  - No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

- 8  IN  O OUT  O N/O
  - Hands clean and properly washed

- 9  IN  O OUT  O N/A
  - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

- 10  IN  O OUT  O N/A
  - Adequate handwashing facilities supplied & accessible

**Approved Source**

- 11  IN  O OUT
  - Food obtained from approved source

- 12  IN  O OUT  O N/A
  - Food received at proper temperature

- 13  IN  O OUT
  - Food in good condition, safe, and unadulterated

- 14  IN  O OUT  O N/A
  - Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

- 15  IN  O OUT  O N/A
  - Food separated and protected

- 16  IN  O OUT  O N/A
  - Food-contact surfaces: cleaned and sanitized

- 17  IN  O OUT
  - Proper disposition of returned, previously served, reconditioned, and unsafe food

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

- 18  O IN  O OUT  O N/A
  - Proper cooking time and temperatures

- 19  O IN  O OUT  O N/A
  - Proper reheating procedures for hot holding

- 20  O IN  O OUT  O N/A
  - Proper cooling time and temperatures

- 21  O IN  O OUT  O N/A
  - Proper hot holding temperatures

- 22  O IN  O OUT  O N/A
  - Proper cold holding temperatures

#### Compliance Status

**Time/temperature Controlled for Safety Food (TCS food)**

- 23  IN  O OUT  O N/A
  - Proper date marking and disposition

- 24  IN  O OUT  O N/A
  - Time as a public health control: procedures & records

**Consumer Advisory**

- 25  O IN  O OUT  O N/A
  - Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

- 26  O IN  O OUT  O N/A
  - Pasteurized foods used; prohibited foods not offered

**Chemical**

- 27  O IN  O OUT  O N/A
  - Food additives: approved and properly used

- 28  O IN  O OUT  O N/A
  - Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

- 29  O IN  O OUT  O N/A
  - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

- 30  O IN  O OUT  O N/A
  - Special Requirements: Fresh Juice Production

- 31  O IN  O OUT  O N/A
  - Special Requirements: Heat Treatment Dispensing Freezers

- 32  O IN  O OUT  O N/A
  - Special Requirements: Custom Processing

- 33  O IN  O OUT  O N/A
  - Special Requirements: Bulk Water Machine Criteria

- 34  O IN  O OUT  O N/A
  - Special Requirements: Acidified White Rice Preparation Criteria

- 35  O IN  O OUT  O N/A
  - Critical Control Point Inspection

- 36  O IN  O OUT  O N/A
  - Process Review

- 37  O IN  O OUT  O N/A
  - Variance

**Risk Factors**

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public Health interventions**

Public health interventions are 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)
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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(1)</td>
<td>NC</td>
<td>PIC - Level Two Certified Manager. The current certificate is for a regional person. This does not meet the rule.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(O)</td>
<td>NC</td>
<td>Food storage containers - identified with common name of food. Flour bin and sauces were not labeled during inspection. Corrected by labeling.</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. Tea was on the floor by the front counter. Moved to cooler to correct.</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(R)</td>
<td>NC</td>
<td>Food storage - prohibited areas. Salad dressings were stored under cleaners. Corrected by rearranging the storage.</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. Paper plates were stored with food contact surface up. This was corrected by inverting.</td>
</tr>
</tbody>
</table>

Observations and Corrective Actions

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

Person in Charge

Sanitarian: AARON LONGSWORTH  RS/SIT# 3034

Licensed: Auglaize County Health Department

PRIORITY 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)