## Food Inspection Report

**State of Ohio**

**Food Inspection Report**  
**Authority: Chapters 3717 and 3715 Ohio Revised Code**

### Name of facility

**PIZZA HUT**

### Check one

- [x] FSO
- [ ] RFE

### License Number

104

### City/Zip Code

**WAPAKONETA 45895**

### License holder

**GARY & NANCY COOMER**

### Inspection Time

30

### Travel Time

10

### Follow-up date (if required)

/ / 

### Date

10/28/2019

### Category/Descriptive

COMMERCIAL CLASS 3 <25,000 SQ. FT.

### 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

### Supervision

1. **IN**  
   Person in charge present, demonstrates knowledge, and performs duties

2. **IN**  
   Certified Food Protection Manager

### Employee Health

3. **IN**  
   Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. **IN**  
   Proper use of restriction and exclusion

5. **IN**  
   Procedures for responding to vomiting and diarrheal events

### Good Hygienic Practices

6. **IN**  
   Proper eating, tasting, drinking, or tobacco use

7. **IN**  
   No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands

8. **IN**  
   Hands clean and properly washed

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

10. **IN**  
    Adequate handwashing facilities supplied & accessible

### Approved Source

11. **IN**  
   Food obtained from approved source

12. **IN**  
   Food received at proper temperature

13. **IN**  
   Food in good condition, safe, and unadulterated

14. **N/A**  
   Required records available: shellstock tags, parasite destruction

### Protection from Contamination

15. **IN**  
   Food separated and protected

16. **IN**  
   Food-contact surfaces: cleaned and sanitized

17. **IN**  
   Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. **IN**  
   Proper cooking time and temperatures

19. **N/A**  
   Proper reheating procedures for hot holding

20. **IN**  
   Proper cooling time and temperatures

21. **IN**  
   Proper hot holding temperatures

22. **IN**  
   Proper cold holding temperatures

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

23. **IN**  
   Proper date marking and disposition

24. **IN**  
   Time as a public health control: procedures & records

### Consumer Advisory

25. **IN**  
   Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations

26. **IN**  
   Pasteurized foods used; prohibited foods not offered

### Chemical

27. **IN**  
   Food additives: approved and properly used

28. **IN**  
   Toxic substances properly identified, stored, used

### Conformance with Approved Procedures

29. **IN**  
   Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. **IN**  
   Special Requirements: Fresh Juice Production

31. **IN**  
   Special Requirements: Heat Treatment Dispensing Freezers

32. **IN**  
   Special Requirements: Custom Processing

33. **IN**  
   Special Requirements: Bulk Water Machine Criteria

34. **IN**  
   Special Requirements: Acidified White Rice Preparation Criteria

35. **IN**  
   Critical Control Point Inspection

36. **IN**  
   Process Review

37. **IN**  
   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.
State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility
PIZZA HUT

Type of Inspection
fwup

Date
10/28/2019

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>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O Pasteurized eggs used where required</td>
<td>54 IN OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>39 IN OUT Water and ice from approved source</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>40 IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control</td>
<td>55 IN OUT Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>41 IN OUT N/A N/O Plant food properly cooked for hot holding</td>
<td>56 IN OUT Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>42 IN OUT N/A N/O Approved thawing methods used</td>
<td></td>
</tr>
<tr>
<td>43 IN OUT N/A Thermometers provided and accurate</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th></th>
</tr>
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<tbody>
<tr>
<td>44 IN OUT Food properly labeled; original container</td>
<td>57 IN OUT Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>45 IN OUT Insects, rodents, and animals not present/outer openings protected</td>
<td>58 IN OUT Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>46 IN OUT Contamination prevented during food preparation, storage &amp; display</td>
<td>59 IN OUT Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>47 IN OUT Personal cleanliness</td>
<td>60 IN OUT Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>48 IN OUT N/A N/O Wiping cloths: properly used and stored</td>
<td>61 IN OUT N/A Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>49 IN OUT N/A N/O Washing fruits and vegetables</td>
<td>62 IN OUT Physical facilities installed, maintained, and clean</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>50 IN OUT N/A N/O In-use utensils: properly stored</td>
<td>63 IN OUT Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>51 IN OUT Out Utensils, equipment and linens: properly stored, dried, handled</td>
<td>64 IN OUT N/A Existing Equipment and Facilities</td>
</tr>
<tr>
<td>52 IN OUT Single-use/single-service articles: properly stored, used</td>
<td></td>
</tr>
<tr>
<td>53 IN OUT N/A N/O Slash-resistant and cloth glove use</td>
<td></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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>22</td>
<td>3717-1-03.4(f)(3)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(A)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(A)(b)</td>
<td>NC</td>
<td>Food equipment - certification and classification.</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.</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(f)</td>
<td>NC</td>
<td>Covering receptacles.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(b)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions.</td>
</tr>
</tbody>
</table>

Person in Charge
AARON LONGSWORTH
RS/SIT# 3034

Sanitarian
Licensor:
Augsilize County Health Department

Authority: Chapters 3717 and 3715 Ohio Revised Code

As per AGR 1268 The Baldwin Group, Inc. (7/18)