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

Name of facility: PIZZA HUT OF ST. MARYS
License holder: GARY & NANCY COOMER
Address: 1590 CELINA RD.
City/State/Zip Code: ST. MARYS OH 45885

<table>
<thead>
<tr>
<th>Date</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>01/09/2020</td>
<td>75</td>
<td>5</td>
<td>Follow-up date (if required)</td>
</tr>
</tbody>
</table>

Type of inspection (check all that apply):
- [x] Standard
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Pre-licensing
- [ ] Consultation
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] N/A

Follow-up date (if required)

Water sample date/result

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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. [x] 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. [x] IN | OUT | N/A | Management, food employees and conditional employees; knowledge, responsibilities and reporting
4. [x] IN | OUT | N/A | Proper use of restriction and exclusion
5. [x] IN | OUT | N/A | Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. [x] 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. [x] IN | OUT | N/A | Hands clean and properly washed
9. [ ] N/A | N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. [x] IN | OUT | N/A | Adequate handwashing facilities supplied & accessible

**Approved Source**

11. [x] IN | OUT | N/A | Food obtained from approved source
12. [x] IN | OUT | N/O | Food received at proper temperature
13. [x] IN | OUT | N/O | Food in good condition, safe, and unadulterated
14. [x] IN | OUT | N/O | Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. [x] IN | OUT | N/A | Food separated and protected
16. [x] IN | OUT | N/A | Food-contact surfaces: cleaned and sanitized
17. [x] IN | OUT | N/A | Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. [x] IN | OUT | N/O | Proper cooking time and temperatures
19. [x] IN | OUT | N/O | Proper reheating procedures for hot holding
20. [x] IN | OUT | N/O | Proper cooling time and temperatures
21. [x] IN | OUT | N/O | Proper hot holding temperatures
22. [x] IN | OUT | N/A | Proper cold holding temperatures

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

23. [x] IN | OUT | N/A | Proper date marking and disposition
24. [x] IN | OUT | N/O | Time as a public health control: procedures & records

**Consumer Advisory**

25. [x] IN | OUT | N/A | Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. [x] IN | OUT | N/A | Pasteurized foods used; prohibited foods not offered
27. [x] IN | OUT | N/A | Food additives: approved and properly used
28. [x] IN | OUT | N/A | Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

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

**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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PIZZA HUT OF ST. MARYS

Type of Inspection
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Date
01/09/2020

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, and Equipment</th>
<th>Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O</td>
<td>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 N/A</td>
<td>Water and ice from approved source</td>
<td>55 IN OUT N/A Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
</tbody>
</table>

Food Temperature Control

| 40 IN OUT N/A N/O | Proper cooling methods used; adequate equipment for temperature control | |
| 41 IN OUT N/A N/O | Plant food properly cooked for hot holding | |
| 42 IN OUT N/A N/O | Approved thawing methods used | |
| 43 IN OUT N/A | Thermometers provided and accurate | |

Food Identification

| 44 IN OUT | Food properly labeled; original container | |

Prevention of Food Contamination

| 45 IN OUT | Insects, rodents, and animals not present/outer openings protected | |
| 46 IN OUT | Contamination prevented during food preparation, storage & display | |
| 47 IN OUT N/A | Personal cleanliness | |
| 48 IN OUT N/A N/O | Wiping cloths: properly used and stored | |
| 49 IN OUT N/A N/O | Washing fruits and vegetables | |

Proper Use of Utensils

| 50 IN OUT N/A N/O | In-use utensils: properly stored | |
| 51 IN OUT N/A | Utensils, equipment and linens: properly stored, dried, handled | |
| 52 IN OUT N/A | Single-use/single-service articles: properly stored, used | |
| 53 IN OUT N/A N/O | Slash-resistant, cloth, and latex glove use | |

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>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Level Two Certified Manager</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3701-21 OAC</td>
<td></td>
<td>Ohio Department of Health Certificate for level two training is not available.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td>Temperature measuring devices.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>901:3-4 OAC</td>
<td></td>
<td>The thermometer dial on the outside of the walk-in cooler is no longer working. A working thermometer for monitoring the ambient temperature in the cooler must be provided.</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</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3701-21 OAC</td>
<td></td>
<td>A one gallon jug with a dispenser nozzle observed on the table in the back room was not labeled with the name of the product in the jug. When removed from the original container the working container must be labeled with the common name of the food.</td>
<td>☐</td>
<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.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3701-21 OAC</td>
<td></td>
<td>The ice bucket on top of the ice machine was not stored in an inverted position or covered to prevent possible contamination. The sauce bowl is stored above the fryer in an upright position allowing possible contamination of the food contact surface.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.4(E)(3)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - storage.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3701-21 OAC</td>
<td></td>
<td>Unwrapped pizza boxes stored on the green racks in the back room with the food contact surface of the boxes exposed to contamination from the environment.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(A)(2)</td>
<td>NC</td>
<td>Equipment components kept intact, tight, and adjusted</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3701-21 OAC</td>
<td></td>
<td>The latch for the walk-in cooler door is broken and not allowing the door to close completely.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.4(D)</td>
<td>NC</td>
<td>Warewashing equipment - cleaning frequency.</td>
<td>☐</td>
<td>☐</td>
</tr>
</tbody>
</table>

Person in Charge
KENT MARTZ RS/SIT# 2937

Sanitarian

Date
01/09/2020

Licensor:
Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL

As per NEA 5302B The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
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<tr>
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<tbody>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Dried food stains and food particles observed on the three compartment sink. Lime build-up is present inside the dish washer and food debris is on the inside of both doors of the dishwasher, food particles are present on the drain boards of the dishwasher and the outside of the dishwasher has dirt build-up on it.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. Build-up and dirt present inside the pepsi reach-in pepsi cooler by the entry door, inside the pepsi reach-in cooler in the back storage room, grease build-up on the metal rack on the wall in the back room and the wood it is mounted to. Dust build-up on the air fins on the back side of the condenser in the walk-in cooler, on the portable rack in the walk-in cooler an on the green rack just outside the walk-in cooler to the left of the walk-in door. Food particles are laying in the grey storage bins for clean utensils across from the dishwasher and on the heating unit for the dishwasher. Dust/dirt on the shelves above the wing sauces and on the green shelves the wing bowls are stored on. Build-up is on the small metal salad dressing dispenser on the wall in the pick up window area.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Stains are on the wall behind the ice machine, dirt/trash on the floor to the left of the ice machine, on the ceiling and vents in the dish wash area. Splatter on the wall by the marinara hot hold unit and dust/dirt build-up on the wall and electric conduit lines and boxes behind the pizza oven.</td>
</tr>
<tr>
<td>63</td>
<td>3717-1-04.2(D)</td>
<td>NC</td>
<td>Ventilation hood systems - adequacy. Grease drips on the ceiling above the left side of the pizza prep cooler. Ventilation shall be adequate enough to prevent the build-up of grease on walls, ceilings and equipment in the facility.</td>
</tr>
</tbody>
</table>