## Food Inspection Report

### State of Ohio

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>PIZZA HUT OF ST. MARYS</td>
<td>RFE</td>
<td>106</td>
<td>11/01/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1590 CELINA RD.</td>
<td>ST. MARYS  45885</td>
</tr>
</tbody>
</table>

### Inspection Information

- **Inspection Time:**
  - IN
  - OUT

- **Travel Time:**
  - IN
  - OUT

### Complaints

- **Complaint:**
  - RFE

### License Type

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

### Type of Inspection

- **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

### Follow-up Date

- **Follow-up date (if required):**
  - / /

### Water Sample Date/Result

- **Water sample date/result (if required):**
  - / /

### Foodborne Illness Risk Factors and Public Health Interventions

- **FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**
  
  **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

  - **Employee Health**
    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

  - **Good Hygienic Practices**
    6. IN OUT N/A Proper eating, tasting, drinking, or tobacco use
    7. IN OUT N/O No discharge from eyes, nose, and mouth

  - **Preventing Contamination by Hands**
    8. IN OUT N/O Hands clean and properly washed
    9. N/A N/O 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

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

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

### Compliance Status

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

### Consumer Advisory

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

### Highly Susceptible Populations

- **Highly Susceptible Populations**
  26. IN OUT Pasteurized foods used; prohibited foods not offered

### Conformance with Approved Procedures

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

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

**Public health interventions** are control measures to prevent foodborne illness or injury.

As per HEA 5302A The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
## Observations and Corrective Actions

<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)(2)</td>
<td>NC</td>
<td>Level Two Certified Manager</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. Observed a large puddle of water in the warewashing area. Employee stated they have a water leak in the ceiling and are in the process of locating where it is coming in at.</td>
</tr>
</tbody>
</table>

The violations listed in the following items have been corrected: Item 16, 51, 52, 56 and 58.

Still missing/broken floor tile and multiple screw holes in the walls throughout the kitchen.