## Food Inspection Report

**State of Ohio**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
PIZZA HUT OF ST. MARYS

### Address
1590 CELINA RD.

### License holder
GARY & NANCY COOMER

### License Number
106

### Date
02/07/2019

### Type of inspection (check all that apply)
- [x] Standard
- [ ] Critical Control Point (FSC)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

### Inspection Time

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>IN</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/O</td>
<td>N/O</td>
<td>N/O</td>
<td>N/O</td>
</tr>
</tbody>
</table>

### Travel Time

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### Date

<table>
<thead>
<tr>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>= not observed</td>
</tr>
</tbody>
</table>

### Address/Zip Code
ST. MARYS 45885

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

### Follow-up date (if required)
/

### Water sample date/result (if required)
/

### Compliance Status

#### Supplementation
1. [x] IN | O | OUT | O | N/A
   Person in charge present, demonstrates knowledge, and performs duties

2. O | IN | O | OUT | O | N/A
   Certified Food Protection Manager

#### Employee Health
3. [x] IN | O | OUT | O | N/A
   Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. [x] IN | O | OUT | O | N/A
   Proper use of restriction and exclusion

5. [x] IN | O | OUT | O | N/A
   Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices
6. [x] IN | O | OUT | O | N/A
   Proper eating, tasting, drinking, or tobacco use

7. [x] IN | O | OUT | O | N/A
   No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
8. [x] IN | O | OUT | O | N/A
   Hands clean and properly washed

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

10. [x] IN | O | OUT | O | N/A
    Adequate handwashing facilities supplied & accessible

#### Approved Source
11. [x] IN | O | OUT | O | N/A
    Food obtained from approved source

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

13. [x] IN | O | OUT | O | N/A
    Food in good condition, safe, and unadulterated

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

#### Protection from Contamination
15. O | IN | O | OUT | O | N/A
    Food separated and protected

16. [x] IN | O | OUT | O | N/A
    Food-contact surfaces: cleaned and sanitized

17. [x] IN | O | OUT | O | N/A
    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. [x] IN | O | OUT | O | N/A
    Proper date marking and disposition

24. [x] 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
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.

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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.

#### Safe Food and Water
- **38** IN OUT N/A N/O Pasteurized eggs used where required
- **39** IN OUT Water and ice from approved source

#### 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 N/O Thermometers provided and accurate

#### Food Identification
- **44** IN OUT N/A N/O Food properly labeled; original container

#### Prevention of Food Contamination
- **45** IN OUT N/A N/O Insects, rodents, and animals not present/outer openings protected
- **46** IN OUT N/A N/O Contamination prevented during food preparation, storage & display
- **47** IN OUT N/A N/O 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 N/O Utensils, equipment and linens: properly stored, dried, handled
- **52** IN OUT N/A N/O Single-use/single-service articles: properly stored, used
- **53** IN OUT N/A N/O Slash-resistant and cloth 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>PIC - Level Two Certified Manager  No Ohio Department of Health level 2 certificate onsite</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>22</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. Chicken wings in refrigerator were at 45F. Wings were moved to a different unit to correct.</td>
<td>y</td>
<td>o</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. The following pieces of equipment are dirty: breadstick sauce hot unit, wing table, wing sticker dispenser, proofing rack.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing, ceiling is leaking by dishwasher</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The following areas are dirty: wall by breadstick station, wall by fryer basket, wall at cutting table.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Nonfood-contact surfaces clean</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>57</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Hot and cold water available; adequate pressure</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>58</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Plumbing installed; proper backflow devices</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>59</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Sewage and waste water properly disposed</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>60</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>61</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Physical facilities installed, maintained, and clean</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Adequate ventilation and lighting; designated areas used</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>64</td>
<td>3717-1-04.5(A)(3)</td>
<td>N/A</td>
<td>Existing Equipment and Facilities</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>65</td>
<td>3701-21 OAC</td>
<td>N/A</td>
<td>901:3-4 OAC</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>66</td>
<td>3701-21 OAC</td>
<td>N/A</td>
<td>3701-21 OAC</td>
<td>o</td>
<td></td>
</tr>
</tbody>
</table>

**Sanitarian:** AARON LONGSWORTH  RS/SIT# 3034  Auglaize County Health Department

**Person in Charge:**

**Date:** 02/07/2019

**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)