## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

### Name of facility

PIZZA HUT

### Address

03872 AMSTERDAM RD.

### City/State/Zip Code

NEW BREMEN OH 45869

### License holder

GARY & NANCY COOMER

### License Number

105

### Date

01/30/2020

### Time/Travel Time

**Inspection Time**

| 0 | 0 |

**Travel Time**

| 0 | 0 |

### Compliance Status

**Inspection Time**

[ ] OUT

[ ] IN

[ ] N/O

**Travel Time**

[ ] OUT

[ ] IN

[ ] N/O

### Follow-up date (if required)

/ /

### Type of inspection (check all that apply)

[ ] Standard

[ ] Critical Control Point (FSS)

[ ] Process Review (RFE)

[ ] Pre-licensing

[ ] Consultation

[ ] Foodborne

[ ] 30 Day

[ ] Complaint

[ ] Variance Review

[ ] Follow Up

### Category/Descriptive

COMMERCIAL CLASS 3 <25,000 SQ. FT.

### Inspection Report

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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

#### Supervision

<table>
<thead>
<tr>
<th></th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
</tr>
<tr>
<td>2</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Certified Food Protection Manager</td>
</tr>
</tbody>
</table>

#### Employee Health

<table>
<thead>
<tr>
<th></th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Management, food employees and conditional employees; knowledge, responsibilities and reporting</td>
</tr>
<tr>
<td>4</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper use of restriction and exclusion</td>
</tr>
<tr>
<td>5</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
</tr>
</tbody>
</table>

#### Good Hygienic Practices

<table>
<thead>
<tr>
<th></th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
</tr>
<tr>
<td>7</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>No discharge from eyes, nose, and mouth</td>
</tr>
</tbody>
</table>

#### Preventing Contamination by Hands

<table>
<thead>
<tr>
<th></th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>Hands clean and properly washed</td>
</tr>
<tr>
<td>9</td>
<td>N/A</td>
<td>OUT</td>
<td>N/O</td>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
</tr>
<tr>
<td>10</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
</tr>
</tbody>
</table>

#### Approved Source

<table>
<thead>
<tr>
<th></th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>11</td>
<td>IN</td>
<td>OUT</td>
<td></td>
<td>Food obtained from approved source</td>
</tr>
<tr>
<td>12</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Food received at proper temperature</td>
</tr>
<tr>
<td>13</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>Food in good condition, safe, and unadulterated</td>
</tr>
<tr>
<td>14</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Required records available: shellstock tags, parasite destruction</td>
</tr>
</tbody>
</table>

#### Protection from Contamination

<table>
<thead>
<tr>
<th></th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>Food separated and protected</td>
</tr>
<tr>
<td>16</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Food-contact surfaces: cleaned and sanitized</td>
</tr>
<tr>
<td>17</td>
<td>IN</td>
<td>OUT</td>
<td></td>
<td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th></th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>18</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>Proper cooking time and temperatures</td>
</tr>
<tr>
<td>19</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>20</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper cooling time and temperatures</td>
</tr>
<tr>
<td>21</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>22</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Proper cold holding temperatures</td>
</tr>
</tbody>
</table>

### Food Received at Proper Temperature

- Pasteurized foods used; prohibited foods not offered

### Chemical

- Food additives: approved and properly used

### Conformance with Approved Procedures

- Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

### 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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As per HEA 5302A  The Baldwin Group, Inc. (11/19)

As per AGR 1268  The Baldwin Group, Inc. (11/19)
**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

**Name of Facility**
PIZZA HUT

**Type of Inspection**
flwup

**Date**
01/30/2020

---

### GOOD RETAIL PRACTICES

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/ Obs</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant, cloth, and latex glove use</td>
<td>OUT</td>
<td></td>
</tr>
</tbody>
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### Observations and Corrective Actions

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

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<tr>
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<th>Code Section</th>
<th>Comment/ Obs</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
</table>
| 62       | 3717-1-06.4(A) | Custom Comment # 1  
There has been notable improvement in the cleaning of the floors and ceilings though they are not yet acceptable. Considering your improvement since the last inspection and with your promise to continue to work on the floors, I will put your operation back on a regular inspection schedule and hold off on any board of health enforcement actions at this time. | X | X |
| 62       | 3717-1-06.4(B) | Repairing. Covering tile is still missing at locations throughout the kitchen. Management has indicated that a work order has been started and maintenance will correct the violation. | X | X |
| 62       | 3717-1-06.4(B) | Cleaning - frequency and restrictions. The wall/floor behind the dish sink has not been cleaned since the last re-inspection. There has been improvement in the cleaning of the floors but there's still a significant amount of work left to be completed. The cleaning of the ceiling tiles is removing the majority of the grease/dirt but they still show some discoloring. A rapid re-deposit of the grease may be caused by the fact that the new pizza oven extends farther than the hood system. That issue may need to be addressed in the future if cleanliness cannot be maintained. | X | X |

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**Person in Charge**

**Date**
01/30/2020

**Sanitarian**
CURT ANDERSON  
RS/SIT# 1704

**Licensor**
Auglaize County Health Department

---

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