## 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>BRETT &amp; KELLIE RIDER, LLC DBA PADRONE'S PIZZA</th>
<th>Check one</th>
<th>FSO</th>
<th>RFE</th>
<th>License Number</th>
<th>561</th>
<th>Date</th>
<th>07/17/2019</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>1114 LINCOLN HWY.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>City/Zip Code</td>
<td>WAPAKONETA 45895</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>License holder</td>
<td>BRETT &amp; KELLIE RIDER, LLC</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Inspection Code</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Inspection Time</td>
<td></td>
<td>45</td>
<td>15</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Travel Time</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Category/Descriptive</td>
<td></td>
<td>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Type of inspection (check all that apply)
- Standard
- Critical Control Point (FCO)
- Process Review (RFE)
- Variance Review
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Pre-licensing
- Consultation

### 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
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

#### Employee Health
6. **IN OUT N/O** Proper eating, tasting, drinking, or tobacco use
7. **IN OUT N/O** No discharge from eyes, nose, and mouth
8. **IN OUT N/O** Hands clean and properly washed
9. **IN OUT N/A N/O** 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

#### Preventing Contamination by Hands
11. **IN OUT** Food obtained from approved source
12. **IN OUT** Food received at proper temperature
13. **IN OUT** Food in good condition, safe, and unadulterated
14. **IN OUT N/A 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

#### Foodborne ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>IN</strong> = in compliance</td>
<td><strong>OUT</strong> = not in compliance</td>
</tr>
<tr>
<td><strong>N/O</strong> = not observed</td>
<td><strong>N/A</strong> = not applicable</td>
</tr>
</tbody>
</table>

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

1. **IN OUT** Proper date marking and disposition
2. **IN OUT** Time as a public health control: procedures & records

#### Consumer Advisory

25. **IN OUT B/A** Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

26. **IN OUT B/A** Pasteurized foods used; prohibited foods not offered

#### Chemical

27. **IN OUT B/A** Food additives: approved and properly used

#### Conformance with Approved Procedures

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

---

As per AGR 1268  The Baldwin Group, Inc. (7/18)
As per HEA 5302A  The Baldwin Group, Inc. (7/18)
### Food Inspection Report

**Name of Facility:** BRETT & KELLIE RIDER, LLC DBA PADRONE’S PIZZA  
**Type of Inspection:** Food Operation  
**Date:** 07/17/2019

#### 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>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>3717-1-03.5(D)</td>
<td>NC</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>39</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>40</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>41</td>
<td>3717-1-03.5(D)</td>
<td>NC</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>42</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Food Identification</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Food Temperature Control</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Food Temperature Control</td>
</tr>
<tr>
<td>45</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Food Temperature Control</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Food Temperature Control</td>
</tr>
<tr>
<td>47</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Food Temperature Control</td>
</tr>
<tr>
<td>48</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Food Temperature Control</td>
</tr>
<tr>
<td>49</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Food Temperature Control</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>
</table>
| 2        | 3717-1-02.4(A)(2) | NC             | Level Two Certified Manager  
The facility does not have at least one person with manager level training in food protection as required. |
| 22       | 3717-1-03.4(F)(1)(b) | C            | Time/temperature controlled for safety food - cold holding.  
BBQ sauce was being kept in a squeeze bottle on the counter at 60°F. The manufacturer requires the product to be kept refrigerated at 41°F or below. |
| 23       | 3717-1-03.4(H) | C             | Ready-to-eat, time/temperature controlled for safety food - disposition.  
A partial tub of pre-cooked chicken wings was observed in the walk in cooler with a date of 7-8 on it, which exceeds the seven day use by period. |
| 54       | 3717-1-04.4(A) | NC            | Equipment - good repair and proper adjustment.  
The pizza oven had a panel off at the time of inspection. Please put the panel in place to prevent food and grease from accumulating. |
| 56       | 3717-1-04.5(D) | NC            | Nonfood-contact surfaces - cleaning frequency.  
The interior of the microwave was accumulating food debris on the top and needs cleaned. The can opener knife was accumulating debris and needs cleaned. |

#### Person in Charge

**Name:** BRETT & KELLIE RIDER  
**Role:** Owner  
**Contact:** 0745-555-1212

**Sanitarian:** CHRISS MILLER  
**RS/SIT#:** 3139  
**License:** Auglaize County Health Department  
**Date:** 07/17/2019