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

Name of facility
PIZZA HUT OF ST. MARYS

Address: 1590 CELINA RD.
ST. MARYS, OH 45885

License holder
GARY & NANCY COOMER

Check one
[ ] FS0 [ ] RFE

License number
106

Date
10/03/2018

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

Inspection Time (min)
60

Travel Time (min)
30

Type of visit (check)
[ ] Standard [ ] Follow Up [ ] Foodborne [ ] 30 Day [ ] Other specify

Follow-up date (if required)
10/04/2018

Sample date/result(if required)
/

3717-1 OAC Violation Checked

Management and Personnel

Food

2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
2.4 Supervision

[ ] Safe, unadulterated and honestly presented
[ ] Sources, specification and original containers
[ ] Destruction of organisms
[ ] Limitation of growth of organisms
[ ] Identity, presentation, on premises labeling
[ ] Discarding or reconditioning unsafe, adulterated

[ ] Special requirements for highly susceptible populations

2.5 Maintenance and operation

2.6 Cleaning of equipment and utensils

2.7 Sanitizing of equipment and utensils

2.8 Laundering

2.9 Protection of clean items

Foodborne Complaint

[ ] Prelicensing
[ ] Consultation

Other

3717-1-02.4 Management and personnel: supervision.
(A)Person in charge - assignment of responsibility.
(1) The license holder shall be the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or shall designate a person or persons in charge and shall ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation. This paragraph does not apply to a micro market as defined in Chapter 3717-1 of the Administrative Code.

(2) One year after the effective date of this rule, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

(3) Temporary, mobile, vending and risk level I and risk level II food service operations or retail food establishments are exempt from paragraph (A)(2) of this rule.

Physical Facilities

6.0 Materials for construction and repair
6.1 Design, construction and installation
6.2 Numbers and capacities
6.3 Location and placement
6.4 Maintenance and operation

Equipment, Utensils and Linens

4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation

Poisonous or Toxic Materials

7.0 Labeling and identification
7.1 Operational supplies and applications
7.2 Storage and display separation

Special Requirements

8.0 Fresh juice production
8.1 Heat treatment dispensing freezers
8.2 Custom processing
8.3 Bulk water machine criteria
8.4 Acidified white rice preparation criteria
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3717-1-02.4 Management and personnel: supervision.

Person in charge was unable to locate a vomitus/fecal release clean up procedure at the time of inspection. This form is required to prevent the spread of Norovirus during such an event. Person in charge was unable to locate an Ohio Department of Health certificate for at least one employee with level II training in food protection. This certificate was required since March 1, 2017.

*CRITICAL VIOLATION*

3717-1-03.2 Food: protection from contamination after receiving.

(C)Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:

(1) Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display from:

(a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish,
or other raw ready-to-eat food such as fruits and vegetables; and
(b) Cooked ready-to-eat food.
(c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or
above frozen, commercially processed and packaged, ready-to-eat food.
(2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef,
fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
(a) Using separate equipment for each type; or
(b) Arranging each type of food in equipment so that cross contamination of one type with another is
prevented; and
(c) Preparing each type of food at different times or in separate areas.
(3) Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the
Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative
Code;
(4) Cleaning hermetically sealed containers of food of visible soil before opening;
(5) Protecting food containers that are received packaged together in a case or overwrap from cuts when the
case or overwrap is opened;
(6) Storing damaged, spoiled, or recalled food being held in the food service operation or retail food
establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;
(7) Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule
from ready-to-eat food; and
(8) Storing the food in packages, covered containers, or wrappings. This provision does not apply to:
(a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before
consumption;
(b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or
placed on clean, sanitized racks;
(c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on
clean, sanitized racks;
(d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code;
(e) Shellstock.

Open boxes of pizza crust were observed in the walk in freezer. With the large amount of condensation in the unit, the
crust shall be kept covered to prevent potential contamination from condensation. A RE-INSPECTION WILL BE
PERFORMED.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01
of the Administrative Code.]
(A) Equipment - good repair and proper adjustment.
   (1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified
under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.
   (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight,
and adjusted in accordance with manufacturer's specifications.
   (3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments
that can contaminate food when the container is opened.

The walk in freezer is accumulating a large amount of ice. Please repair the unit to prevent the ice build up.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil
residues.

The interior of the proofer was accumulating food debris in the corners of the unit. Please keep these corners clean to
prevent food sources for pests.

3717-1-05.1 Water, plumbing, and waste: plumbing system.
(S) Plumbing system - maintained in good repair.
A plumbing system shall be:
During the inspection, water was observed covering the floor of the food prep side of the kitchen area. Please locate the source of the leak to prevent potential contamination of food from water splashing on it when working in the kitchen. A RE-INSPECTION WILL BE PERFORMED.

3717-1-06.1 Physical facilities: design, construction, and installation.
(A)Floors, walls, and ceilings.
Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

The wall near the floor between the mop sink and water heater is breaking apart and becoming rough. Coving was missing behind the ice machine and the wall near the ice machine was missing panel seams with wood exposed. The top of the partial wall between the dishwashing machine and the three compartment sink had exposed wood that was not covered by FRP material. Please repair these areas to make them smooth and easily cleanable.

3717-1-06.4 Physical facilities: maintenance and operation.
(A)Repairing.
The physical facilities shall be maintained in good repair.

The attic door above the servers station has a large gap in the corners of the door and needs repaired to prevent debris from falling down out of the openings. The HVAC vent above the clean side of the dishwashing machine is accumulating condensation, which is dripping down onto the clean side of the conveyer track. Please repair to prevent potential contamination of clean items from the condensation.

3717-1-06.4 Physical facilities: maintenance and operation.
(B)Cleaning - frequency and restrictions.
(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The floor of the walk in freezer was accumulating food debris and ice and needs cleaned. The floor of the kitchen had accumulating water that needs removed and cleaned. The floor of the kitchen beyond normal mop lines (around equipment legs and in corners) was dirty and needs cleaned. The floor behind the soft drink dispenser has syrup on it and needs cleaned at this time.

3717-1-06.4 Physical facilities: maintenance and operation.
(F)Drying mops.
After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

The mop was being stored in the bottom of the mop sink at the time of inspection. The mop shall be air dried between use.

3717-1-06.4 Physical facilities: maintenance and operation.
(L)Removing dead or trapped birds, insects, rodents, and other pests.
Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

Dead insects were observed near the proofer. Please ensure dead insects are removed when seen and precautions are taken to prevent a potential infestation.
Inspected by
CHRIS MILLER

R.S./SIT #
3139

Licensor
Auglaize County Health Department

Received by
Title

Phone
1-419-394-3329

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Name of facility: PIZZA HUT OF ST. MARYS