

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LITTLE CEASAR'S PIZZERIA #4937	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 272	Date 01/25/2012
Address: 1470 NORTH BRIDGE STREET CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder KMART CORPORATION	Inspection Time (min) 30	Travel Time (min) 10	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <i>//</i>	Sample date/result(if required) <i>//</i>

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

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

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

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
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Cold food sampled in proper temperature of 41 °F or below. Hot food appeared to be cooked to proper temperature and held above 135 °F. Sanitizer, thermometers, test strips, and hair restraints in use. Food prep surfaces kept clean. Hot water adequate.

04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(C) Cooking and baking equipment - cleaning frequency.

Pizza and baking pans encrusted with grease and do not appear to be cleaned and sanitized daily. The food-contact surfaces of cooking and baking equipment shall be cleaned at least every twenty-four hours. Correct today.

06.4 Physical Facilities: Maintenance and Operation(B) Cleaning - frequency and restrictions.

Floor under equipment and hard to reach areas dirty with debris. Clean daily. The physical facilities shall be cleaned as often as necessary to keep them clean.

05.1 Water, Plumbing, and Waste: Plumbing System(O) Using a handwashing sink - operation and maintenance.

Observed a spray bottle and plate of food stored on handsink. Use handsink for handwashing only. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. Corrected.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licenser Ross County Health District
Received by	Title	Phone - - -