

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|--|---|-------------------------------|----------------------------------|
| Name of facility <i>Domino's Pizza / Fredericktown</i> | | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number <i>1060</i> | Date <i>2/1/16</i> |
| Address <i>126 North Main St., Fredericktown</i> | | Category/Descriptive <i>C35</i> | | |
| License holder <i>Russ Mentzer</i> | | Inspection time (min) <i>60</i> | Travel time (min) | 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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify | | Follow-up date (if required) | | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

| | |
|-----|----------------------|
| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

| | |
|-----|--------------------------------------|
| 4.4 | Maintenance and operation |
| 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundering |
| 4.8 | Protection of clean items |

Poisonous or Toxic Materials

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

Food

| | |
|-----|---|
| 3.0 | Safe, unadulterated and honestly presented |
| 3.1 | Sources, specifications 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 |

Water, Plumbing, and Waste

| | |
|-----|--|
| 5.0 | Water |
| 5.1 | Plumbing system |
| 5.2 | Mobile water tanks |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables |

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 |

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 |

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 |

Administrative

| |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

6.4) observed a piece of cardboard covering a hole in the wall in employee restroom. Properly repair wall to make non absorbant, smooth and easily cleanable.

6.4) observed Cove base missing by mop sink. Replace to provide a smooth easily cleanable surface

- Quat Ammonia sanitizer present, test kit available (pre-mix 200 ppm)
- Digital probe thermometers present, Disposable gloves present
- Date marking procedures in place
- All cold holding acceptable at time of inspection 41°F or below: Ham 41°F, Sausage 36°F Pizza Prep / Sausage 30°F walk-in / chick. Apple Pie in Salad 35°F Refrigerator

| | | |
|------------------------------------|---------------------------|---|
| Inspected by <i>[Signature]</i> | R.S./SIT # <i>3458</i> | Licenser <i>Knox Co. Health Dept</i> |
| Received by <i>[Signature]</i> | Title | Phone |

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | |
|--|----------------------------------|-----------------------|
| Name of Facility <i>Dominic's Pizza / Fredericktown</i> | Type of visit <i>Standard</i> | Date <i>2/1/16</i> |
|--|----------------------------------|-----------------------|

Violation(s)/Comment(s)

- HandSinks functional and fully stocked
- Dumpster area observed clean and maintained
- Previous violations have been corrected, no plywood seen.
Bathroom has floor tile covering, provide base covering in restroom.

Correct violations prior to next standard inspection.
Overall sanitation is satisfactory at time of inspection.

| | | |
|------------------------------------|---------------------------|-------------------------|
| Inspected by <i>[Signature]</i> | R.S./SIT # <i>3458</i> | Licenser <i>KCHD</i> |
| Received by <i>[Signature]</i> | Title | Phone |