

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Dominos Pizza / Fredericktown</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1060</i>	Date <i>12/19/2017</i>
Address <i>126 North Main Street, Fredericktown</i>		Category/Descriptive <i>C35</i>		
License holder <i>Russ Mentzer</i>		Inspection time (min) <i>60</i>	Travel time (min) <i>20</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required)		Sample date/result (if required)
<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing		<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation		<input type="checkbox"/> 30 day <input type="checkbox"/> Other specify

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

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

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Food

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

Water, Plumbing, and Waste

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

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input checked="" type="checkbox"/>	6.4 Maintenance and operation

Administrative

<input checked="" type="checkbox"/>	901:3-4 OAC <i>License</i>
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

Level II Food Safety Manager Present

Hand sink functional and fully stocked.

All time/temperature controlled for safety foods being maintained at 41°F or below.

Metal stem probe thermometer present for temperature.

Acceptable temperatures - Bacon - pizza prep - 41°F, Feta Cheese (walk-in) - 34°F

Employee Health Policy documentation present.

Routine pest control company in place.

Approved wall covering has been provided in employee restroom.

Inspected by <i>Leni L. Huber, PI</i>	R.S./SIT # <i>2084</i>	Licensor <i>Knox County HQ</i>
Received by <i>Mal Ruby</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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Violation(s)/Comment(s)

*6.4 - COUL base has not been installed in employee
bathroom (Repeat Violator). Open seams are
required to be closed between floor and
walls. Provide before next routine inspection.*

*+ License for Operator being stored inside
Notebook. Be advised license is required ~~to~~ to
be displayed for public view.*

*ensure all refrigeration units are
equipped with refrigeration thermometers.*

*A standard inspection will be conducted
by March 1, 2018.*

Inspected by <i>Leticia J. Heller</i>	R.S./SIT # <i>2084</i>	Licensor <i>Knox County HD</i>
Received by <i>M. Rudy</i>	Title	Phone