

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Mazzas Restaurant DTV LLC</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>501</i>	Date <i>7/17/18</i>
Address <i>11597 Upper Gilchrist</i>		Category/Descriptive <i>C45</i>	
License holder <i>Travis Maza Michael Maza / Tony Maza</i>	Inspection time (min) <i>45</i>	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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	Laundrying
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

*servsafe  
Aug 15, 22, 27*

### Violation(s)/Comment(s) *re-inspection finds the following:*

*Walk-in cooler maintaining acceptable temperatures. Marinara sauce 36°F, Meatballs 34°F.*

*Drkin conducted a service today, to install attract devices.*

*3.4) Observed pasta in ice bath, sitting on counter at 72°F, 64°F and 62°F that did not meet the cooling parameters. Operator voluntarily discard at time of re-inspection. Reviewed proper cooling procedures.*

*Gaskets and repairs scheduled for prep unit, ice bath in use until repair.*

*Cleaning has significantly improved and flies are minimal.*

*Local plumbing has been contacted regarding hot water repairs.*

Inspected by <i>Suzanne</i>	R.S./SIT # <i>3458</i>	Licensor <i>KNOX CO HD</i>
Received by <i>[Signature]</i>	Title <i>[Signature]</i>	Phone