State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

	1									
N	lame of facility		Check o			License Number	Date			
5	Spitzer Inves	Trient LLC DBA Papar John	□ FSC	C	D'RFE	1087	7/13/2020			
A	Address	TO LATE OF THE	Clty/Zip	City/Zip Code						
	355 Cost	ortion ALE	M+	Mt Vernon OH 43050						
h	icense holder	TOVE TIVE	Inspecti	оп			Category/Descriptive			
-	William	0 = 1					(35			
-										
	ype of Inspection (cher Standard D Critical	ck all that apply)	ance Revie	au/	D Follow up	Follow up date (if required)	Water sample date/result (if required)			
0		☐ Complaint ☐ Pre-licensing ☐ Consultation	anco Mavio	344	T CINOW UP					
		FOODBORNE ILLNESS RISK FACTO		-						
L	Mark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered	tem IN=in	IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable						
		Compliance Status		Compliance Status						
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2:	3	□ IN □ OUT □N/A □ N/O	Proper date marking and di	sposition			
2	POUT ONA	Certified Food Protection Manager	24	4	□ IN □ OUT □ N/O	Time as a public health cont	rol: procedures & records			
F		Employee Health Management, food employees and conditional employees		٠.,	DIVA DIVO	Consumer Advisory				
3	DIN DOUT D N/A	knowledge, responsibilities and reporting		T	□ IN □ OUT	Consumer advisory provided for raw or undercooked foo				
4		Proper use of restriction and exclusion	25	1	□N/A					
5	OUT N/A	Procedures for responding to vomiting and diarrheal eve	nts	T		Highly Susceptible Popu	lations			
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	- 1	□ IN □ OUT □ N/A	Pasteurized foods used; pri	phibited foods not offered			
7		No discharge from eyes, nose, and mouth	1	h		Chemical				
	P	reventing Contamination by Hands		T	DIN DOUT					
8	□IN □ OUT □ N/O	□ N/O Hands clean and properly washed		71	□N/A	Food additives: approved and properly used				
9	□ IN □ OUT □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	RI .	□ IN □ OUT □N/A	Toxic substances properly identified, stored, used				
L		The state of the s			C	Procedures				
10	OUT N/A	Adequate handwashing facilities supplied & accessible	29	OII .	□ IN □ OUT)xygen Packaging, other				
4.0	Approved Source IN OUT Food obtained from approved source				DN/A	specialized processes, and HACCP plan				
11	I IN I OUT		30		□ IN □ OUT □N/A □ N/O	Special Requirements: Fresh	Juice Production			
12	2	Food received at proper temperature	31	,	□ IN □ OUT	Canada Daguian magta Hast	Treatment Dispensing Freezers			
13	3 DIN DOUT	Food in good condition, safe, and unadulterated		1	□N/A □ N/O	Special Requirements, Heat	Treatment Dispensing Freezers			
14	IN COUT	Required records available: shellstock tags, parasite destruction	32	21	□ IN □ OUT □N/A □ N/O	Special Requirements: Custo	om Processing			
	400-1-1-1-1-1-1-1	Protection from Contamination	33		□ IN □ OUT	Special Requirements: Bulk	Water Machine Criteria			
15	UN/A LI N/O	Food separated and protected		╀	□N/A □ N/O □ IN □ OUT	Special Requirements: Acidia				
16	ON/A ON/O	Food-contact surfaces: cleaned and sanitized	34		□N/A □ N/O	Criteria Criteria	ted White Most reparation			
17	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	S	□ N/A □ OUT	Critical Control Point Inspect	on			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		□ IN □ OUT	Process Review				
18	IN OUT	Proper cooking time and temperatures		H	□N/A □ IN □ OUT					
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding	37		DN/A	Variance				
20	IN OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
21	DIN DOUT	Proper hot holding temperatures	fc							
22	Z Z IN D OUT DN/A	Proper cold holding temperatures								

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State of Ohio

Food Inspection Report

					Authorit	y: Chapter	rs 3717 and	371	5 Ohio Rev	ised	Code				
Nar		Facility					0				e of inspection	Date			
	50	itzerI	MVe	5/11/6	ant LIC	DBA	Papa	Jo	ohns	15	ollow up	13	20	7	
												12	top to		
			52.0		mve-	GOO	OD RETAIL	PRA	CTICES				- 13		
											micals, and physical object				
М	ark d	lesignated comp	liance s	status (IN	OUT, N/O, N/A	for each nur	nbered item: If	N=in co	ompliance OU1	Γ=not i	n compliance N/O=not obse	erved N/A=not	applic	able	
	_			Safe Foo	d and Water			1		U	tensils, Equipment and Veni				
38								54	OUT OUT		Food and nonfood-contact designed, constructed, and		ble, pro	perl	
39 DIN OUT Water and ice from approved source								55	S □ IN □ OUT □N/A Warewashing facilities, installed, mainta					test	
40		N 🖸 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment perature control			56	D IN D OUT		Nonfood-contact surfaces clean Physical Eacilities				
41					od properly cooke	d for hot holdi	ing	57	D IN D OUT	□N/A	Hot and cold water available	e; adequate pro	essure		
42	- · · · · · · · · · · · · · · · · · · ·				red thawing methods used			58			Plumbing installed; proper	oper backflow devices			
43	3 □ IN □ OUT □N/A Ther				ometers provided and accurate			59	☐ IN ☐ OUT ☐N/A Sewage and waste water pro			operly disposed			
	Fo				Identification				☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed			tructed, supplied	cted, supplied, cleaned		
44		N 🗆 OUT		Food pr	d properly labeled; original container			61	1 IN OUT NA Garbage/refuse property disposed		osed facilities m	ed facilities maintained			
			Preven	tion of F	on of Food Contamination				Physical facilities installed, maintain			aintained, and cl	ntained, and clean		
45					rodents, and anima	als not present	/outer	63	DIN DOUT		Adequate ventilation and ligh	ting; designated	ar e as u	sed	
46	Contan			Contam storage	ination prevented during food preparation,				Existing Equipment and Facilit	ies					
47	☐ IN ☐ OUT ☐ Personal cleanli				il cleanliness cloths: properly us	and eterod		-			A desta totantico	3334			
49	_	N OUT ON/A			fruits and vegeta		,				Administrative		-		
					e of Utensils			65	□ IN □ OUT	□N/A	901:3-4 OAC				
50	□ IN □ OUT □N/A □ N/O In-use utensils; properly stored							66	□ IN □ OUT	□N/A	3701-21 OAC				
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled														
52							y stored, used								
53	01	N 🗆 OUT 🗆 N/A	□ N/O	Slash-re	sistant and cloth g										
				Mark "					ctive Actio	And in case of the last	R=repeat violation				
Iten	ı No.	Code Section	Priori	ty Level		OX 107 GOO III.	1. 000-0011	, ,	A daming in	poulo	N-1000at Violation		COS	R	
					Painspec	tion.	tinels t	he	to/1014	inc	1				
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Pen	son ii	n Charge		5	-						Date: 715-2	· U			
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PRI	ORIT	Y LEVEL: C =	CRITIC	AL/N	C = NON-CRITI	CAL					Page_	of	-		

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