

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Triple J Double A Enterprises, LLP</i> <i>DBA Peppy's Pizza &amp; Subs</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>456</i>	Date <i>5/24/15</i>
Address <i>113 North Main St., Fredericktown</i>		Category/Descriptive <i>C35</i>		
License holder <i>Triple J Double A Enterprises, LLP</i> <i>DBA Peppy's Pizza &amp; Subs</i>		Inspection time (min) <i>60</i>	Travel time (min) <i>15</i>	Other
Type of visit (check) <sup>L</sup> <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

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input checked="" 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 type="checkbox"/>	901 3-4 OAC
<input type="checkbox"/>	3701-21 OAC

**Violation(s)/Comment(s)** *Person-in-charge (PIC) present 1 Owner/manager has food certification*

- *Hand sink functional and stocked, disposable gloves present*
  - *Quat dispenser with test strips present as sanitizer.*
  - *Cold holding acceptable at 41F or below during inspection: Peppers 35F, Sauce 38F Pizza prep; Mozzarella cheese 36F True lupstaus*
  - *Date marking observed, ensure frozen TCS foods are date marked again when thawed to reflect what's remaining of 7 days.*
  - *New lighting does not appear to have been installed.*
  - *Employee health policy present for review. Ensure new employees sign as they are hired.*
- 2.3) Observed open pop cans by dough on table beside dough roller. Note: Provide*

Inspected by <i>[Signature]</i>	R/S/SIT # <i>3458</i>	Licensors <i>Knox @ HD</i>
Received by <i>News Day</i>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name	Type of inspection
Triple J Double A Enterprises, LLP DBA Peppy's Pizza & Subs	Standard 3/24/18

**Violation(s)/Comment(s)**

closed beverage container for drinks (i.e. lidded cup with straw)

6.4) Eliminate peeling paint in the room furthest back, replace stained ceiling tiles in restroom etc. Maintain ~~the~~ facility clean ~~and~~.

- Dumpster area clean and maintained at time of inspection

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