

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Triple J Double A Enterprises, LLP DBA Peppy's Pizza & Subs</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> PRFE	License number <i>456</i>	Date <i>12/27/17</i>
Address <i>112 North Main St., Fredericktown</i>		Category/Descriptive <i>C35</i>	
License holder <i>Triple J Double A Enterprises, LLP DBA Peppy's Pizza & Subs</i>	Inspection time (min) <i>105</i>	Travel time (min) <i>30</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input checked="" 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) *Manager with level 2 OPH Certification in Food Protection present.*

- Cold holding acceptable at 41F or below at time of inspection Salami 36F (pizza prep) Salami 39F (Box Air), Cheese 37F (True upright) Water 37F (Coke-True)

** Provide test strips for bleach being used as sanitizer. Ensure only plain/unscented bleach used. (50-100ppm)*

** Ensure lunch meats, mozzarella, etc are properly date marked to ensure used, consumed or discarded within 7 days of opening/preparing.*

- Hand sink, mop sink and grease trap have to be installed and approved. (Richland Public Health 12-15-17)

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3458</i>	Licensor <i>Kroy Co HD</i>
Received by <i>[Signature]</i>	Title <i>General Mgr.</i>	Phone <i>740-225-8482</i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Triple J Double A Enterprises, LLC DBA Peppy's Pizza & Subs	Standard 30-Day	12/27/17

Violation(s)/Comment(s)

- A fire walk-thru inspection was conducted, picture of report taken.
- Operators intend to install new lighting to provide 50 foot candles of light in all prep areas. Ensure work completed by certified electrician.
- Eliminate peeling paint on wall in back and on storage shelves. Properly seal, make smooth, easily cleanable and non-absorbent. - Replace stained ceiling tiles.
- Complete clean up kit.
- Provide copies of employee health policy verification for review during inspections.
- Hand sinks stocked and functional, disposable gloves present for use with ready to eat foods.
- Employees have completed Person-in-Charge training.
- Digital probe thermometer present and functional.

Inspected by <i>[Signature]</i>	R/S/SIT # 3458	Licenser KCHD
Received by <i>[Signature]</i>	Title General Mgr.	Phone 740-225-8482