

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Pizza Burg</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1044</i>	Date <i>6/27/18</i>
Address <i>108 North Hartford St., Centerburg</i>	Category/Descriptive <i>C35</i>		
License holder <i>Judith D. Shuff</i>	Inspection time (min) <i>45</i>	Travel time (min) <i>15</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Preclicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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

**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

**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

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

**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

**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

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**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

**Administrative**

901-3-4 OAC
3701-21 OAC

**Violation(s)/Comment(s)** *owner/manager with OAH level 2 certification present*

*- Hand sink functional and stocked, disposable gloves present*

*3.4) Observed 3-door Bev Air refrigerator not maintaining TCS foods at 41°F or below (Ghost Pepper sauce 46°F) Note: Today is buffet day and this unit was primarily filled with pizzas ready to go into the oven. Monitor this unit to ensure it maintains TCS foods at 41°F or below during normal operation.*

*- Pizza at buffet 164°F at time of inspection. Sneeze guard in place and utensils stored properly.*

*- Previous violations have been corrected*

*- Cold holding in other refrigeration acceptable at time of inspection. Taco meat 42°F, Sausage 43°F, Pico de Pasa 42°F, Sealed prep*

Inspected by <i>Judith D. Shuff</i>	R/S/ST # <i>3458</i>	Licensors <i>Knox Co HD</i>
Received by <i>Judith D. Shuff</i>	Title <i>Owner</i>	Phone <i>740-625-5800</i>