

		*											
				Check one			License Number	Date					
							1066	11/1/01019					
Ad	dress	((())) - 1	City/Zi	ry/Zip Code									
	117,750	Coshocton Rd STEH	and the same		HOWG	7/0	<i>y</i> 9	2028					
Lic	ense holder	0 1	Inspec	tio	n Time	Trav	rel Time	Category/Descriptive					
Bud & Danielk Kirk 1					mill		70 M195	C35					
7,412					LIN	-{							
Type of Inspection (check all that apply) Standard					Pallowus		Follow up date (if required)	Water sample date/result (if required)					
100		☐ Complaint ☐ Pre-licensing ☐ Consultation	100	w Carollow up	-	-	(
┝								A 1A					
-		FOODBORNE ILLNESS RISK FACTO	RS AN	D	PUBLIC HE	AL	TH INTERVENTIONS						
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: 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)									
	Constitution and described to the state of t				UIN OUT	Г							
1	OUT [] N/A	performs duties		23	N/A N/O		Proper date marking and disposition						
2	□IN □OUT □ N/A	IN □OUT □ N/A Certified Food Protection Manager			דטס 🗆 או 🗀		Time as a public health control: procedures & records						
	Employee Health				□N/A □ N/O		· · · · · · · · · · · · · · · · · · ·						
3	□IN □OUT □ N/A	Management, food employees and conditional employee;					Consumer Advisory						
<u> </u>		knowledge, responsibilities and reporting		25	II IN II OUT		Consumer advisory provide	ed for raw or undercooked foods					
4_	OIN COUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte .	LINA			Highly Susceptible Populations						
5	DIN BOOT BINA	Good Hygienic Practices	100		DIN DOUT	-		The second secon					
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	_	26	□N/A		Pasteurized foods used pi	ohibited foods not offered					
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical						
Preventing Contamination by Hands					IN DOUT								
8	DIN DOUT NO	Hands clean and properly washed	2	27	□N/A		Food additives: approved and properly used						
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approv alternate method properly followed	/ed	28	DN/A OUT	Γ	Toxic substances properly identified, stored, used						
				L,		Co	nformance with Approved	Procedures					
10	0 DIN DOUT N/A Adequate handwashing facilities supplied & accessible				IN DOUT	Oxygen Packaging, other							
Approved Source				29	⊔N/A	-	specialized processes, and HACCP plan						
11	DIN DOUT	Food obtained from approved source		30			Special Requirements: Fres	h Juice Production					
12	IN I OUT	Food received at proper temperature		-									
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		31	OUT OUT		Special Requirements: Heat Treatment Dispensing Freezer						
13	□ IN □ OUT	Required records available: shellstock tags, parasite			IN DOUT	r							
14	□N/A □ N/O	destruction		32	□N/A □ N/O		Special Requirements: Cust	Justom Processing					
		Protection from Contamination		33	TUO 🗆 NI		Special Requirements: Bulk	tulk Water Machine Criteria					
15	□ IN □ OUT	Food separated and protected		33	□N/A □ N/O		Opecial requirements: built	Trater macrime ontena					
	DN/A DN/O	1 ogg separated and protected	,		DIN DOUT	-	Special Requirements: Acid	ified White Rice Preparation					
16	ON OUT	Pood-contact surfaces: cleaned and sanitized		34	□N/A □ N/O		Criteria	•					
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT □N/A		Critical Control Point Inspec	ition					
Time/Temperature Controlled for Safety Food (TCS food)				36	□ IN □ OUT	7	Process Review						
18	□ IN □ OUT	Proper cooking time and temperatures			□N/A		1 100000 (101)011						
	□N/A □ N/O		,	37	□ IN □ OUT	-	Variance						
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□N/A								
$\vdash\vdash$													
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
\vdash				that are identified as the most significant contributing factors to									
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.									
\vdash							ventions are control me	asures to prevent foodborne					
22	□ IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

State of Ohio

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

Name of Facility	K	elly's Pizze		Fo 1/0W -	Ula	////o	70	19					
		0		7-11-60	7	//							
		GOOD RETAIL PRA	CTICES		S 18 6								
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable.													
Safe Food and Water Utensils, Equipment and Vending													
38 IN OUT I	N/A 🗆 N/O	Pasteurized eggs used where required 54	4 ☐ IN ☐ OUT Food and nonfood-contact surfaces cle designed, constructed, and used				e, pro	perly					
39 IN OUT	Fo	Water and ice from approved source od Temperature Control	55 IN OUT ON/A Warewashing facilities; installed, maintal strips					test					
	- Luke	AND THE RESIDENCE OF THE PARTY	TUCOC NI C	Nonfood-conta	ect surfaces ck	ean							
40 OIN OUT ON	I/A 🔲 N/O	for temperature control											
41	I/A 🗆 N/O	Plant food properly cooked for hot holding 57	57 IN OUT N/A Hot and cold water available; adeq				sure						
42 IN OUT IN	I/A 🗆 N/O	Approved thawing methods used 58	58 N OUT N/A Plumbing installed; proper backft										
43 OM OUT ON	I/A	Thermometers provided and accurate 59	59 IN OUT N/A Sewage and waste water property dis										
		Food Identification 60		□N/A Toilet facilities:	properly constr	ucted, supplied, c	leane	d					
44 🔲 IN 🗆 OUT		Food properly labeled; original container 61	61 IN- OUT IN/A Garbage/refuse properly disposed					d .					
	Preven	tion of Food Contamination 62	TUO UT	Physical facilitie	Physical facilities installed, maintained, and clean								
45 N D OUT		Insects, rodents, and animals not present/outer openings protected 63	DIN DOUT	Adequate ventil	Adequate ventilation and lighting; designate								
46 154N 🗆 OUT		Contamination prevented during food preparation, storage & display 64	ם וא 🗆 סטד ב	s									
47 IN OUT N OUT N	VA EL N/O	Personal cleanliness Wiping cloths: properly used and stored	Administrative										
49		Washing fruits and vegetables			JURUYE								
45 111 001 111		Proper Use of Utensils	TIN DOUTE	□N/A 901:3-4 OAC									
50 IN OUT ON	/A 🗆 N/O	In-use utensils: properly stored 66		IN/A 3701-21 OAC	'A 3701-21 OAC								
51	/A	Utensils, equipment and linens: properly stored, dried, handled											
52 IN OUT ON	/A	gle-use/single-service articles: properly stored, used											
53 IN OUT ON	/A 🗆 N/O	Slash-resistant and cloth glove use											
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation													
Item No. Code Section	on Priori	ty Level Comment	M-site during may	Pouloi It-repeat viola	HOI		cos	R					
			` a	/		/							
		CENTILIER -DEBOY-	12 - CA	1GPZ D	117501	7.							
	Deration Mechine Compliant Standards.												
Correct the Kollowith -													
9.5													
510 \$5 N/C Food Strons Strill present inside upright								X					
		Unit. Costinge to prop	erly C	UGA th									
	+	unit.											
* KEUICWER J 991, 412/41. 1214 MM CYD, WITH													
	-	Charles of Cator. Mail	7942 W/	win cw	<u> </u>								
14 Spaitizing Solution.													
Person in Charge Date: 1/-/-/9													
Sanitarian June & Hellier PS Licenson: Linx 6. HW													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of													

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)