## State of Ohio ood Inspection Reportation Authority: Chapters 3717 and 3715 Ohio Revised Code

						11.	TE:				
N	ame of facility	Check one ☐ FSO ☑ RFE			License Number	Date					
1	Soitser In	vestments UC DRA Papa Johns				1007	0/29/2020				
A	ddress	Λ	City/State/Zip Code								
18	355 Losho	cton the	111t - VP non 10H 43050								
Li	icense holder		Inspecti	on Time	Tra	vel Time	Category/Descriptive				
	William	R. Softer					120				
T	ype of Inspection (che					Follow up date (if required)	Water sample date/result				
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow up	p <sup>(+</sup> )	ronow up date (ir required)	(if required)				
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
-		FOODDODNE WINFOC BIOK FACTOR	DO AND	PUBLIC II	EAL						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
IV	nark designated compl		em: IN=in	IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable							
_		Compliance Status	Compliance Status								
100	1 2	Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	ZIN DOUT DN/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2:	DN/A D N/C	)T O	Froper date marking and d	isposition				
2	DIN OUT ON/A	Certified Food Protection Manager	24	DIN DOU		Time as a public health cont	rol: procedures & records				
	Ĭ ,	Employee Health	- e-6	ZN/A [] N/C	J	Consumer Advisor					
3	DIN DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		DIN DOII	Т	Consumer Advisor	У				
4	MIN DOUT D N/A	Proper use of restriction and exclusion	25	DIN DOU	,	Consumer advisory provide	d for raw or undercooked foods				
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible Popu	ulations				
-	I IN I OUT IN/O	Good Hygienic Practices	26	DIN DOU	Ţ	Pasteurized foods used pro	phibited foods not offered				
7	DIN DOUT NO		100	JANIA	-88	Chemical					
	The state of the s	reventing Contamination by Hands		DIN FLOU	T	Ottermezi					
8	DÍN DOUTDN/C	Hands clean and properly washed	27	, □ IN □ OU DAN/A		Food additives, approved a	nd properly used				
ŀ				ZIN DOU	T						
9	ON OUT	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ed 28	28 DN/A		Toxic substances properly identified, stored, used					
				Conformance with Approved Procedures							
10 OUT N/A Adequate handwashing facilities supplied & accessible				□IN □ OU	T	Compliance with Reduced C					
11	ZIN COUT	Food obtained from approved source	=	□N/A	-	specialized processes, and	HACCP plan				
	DIN DOUT		30			Special Requirements: Frest	Juice Production				
12	□N/A ♂ N/O	Food received at proper temperature	31	□ IN □ OU.		Sanaial Danvisson anto March					
13	ZÍN □OUT	Food in good condition, safe, and unadulterated		□N/A □ N/C	)	Special Requirements, rieat	Treatment Dispensing Freezers				
14	DIN DOUT	Required records available: shellsteck tags, parasite destruction	32			Special Requirements: Custo	om Progessing NA				
Ξ,	100	Protection from Contamination	33	□ IN □ OU		Special Requirements: Bull	Notes Machine Criteria				
15	DN/A DN/O	Food separated and protected	33	LIN/A LI N/C		/	(D)				
16	Ø IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34			Special Requirements: Acidit Criteria	ed White Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU	T	Critical Control Point Inspecti	ion				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□ IN □ OU	Т	Process Review	372-7116				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		□N/A		/Floodss Review					
19	DIN DOUT	Proper reheating procedures for hot holding	37	□N/A	`	Variance					
20	□!N □ OUT □N/A Ø N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□IN □OUT □M/A □N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
22	DIN DOUT ON/A	Proper cold holding temperatures  PEDDERS-45 F. Wing Sance-47 F									
-		Steak=410°F									

HEA 5302A Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19) 

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Name of	* 1	1 ~	1			Type of I	nspection	Date /	1			
Spit	zer nustac	ents LIC DRA	Parta Johns			Sta	ndard	6/20	<u> 1/a</u>			
								- 2				
	GOOD RETAIL PRACTICES											
Mark a	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.											
Mark	Safe Food and Water				Utensits, Equipment and Vending							
38			eurized eggs used where required 54 1N 00			Food and nonfood-contact surfaces cleanable,				prop		
	N DOUT DN/A	Water and ice from approved source			,		igned constructed and		and una	od to		
	Fo		55	E IN COUTC		Warewashing facilities installed maintained strips						
40 0	NO DANA DANO	Proper cooling methods used; adequate equipment		56	TUO EI NI EI	No	nfood-contact surfaces	clean				
-	<u>/</u>	for temperature control					Physical Facilities					
41	IN OUT ON/A N/O Plant food properly cooked for hot holding				ZIN DOUT D	N/A Ho	Hot and cold water available adequate pre					
, , ,	N OUT ON/A N/O	Approved thawing methods u	sed ,	58 IN DOUT			Plumbing installed proper backflow devices					
43 10	N □ OUT □N/A	Thermometers provided and accurate			□N/A □ N/O					_		
	3 10 5 20	Food Identification			E IN E OUT E	N/A Sev	vage and waste water pri	operly dispose	d			
44	N 🗆 OUT	Food properly labeled; original container			EIN OUTO	N/A Toil	et facilities properly cons	structed suppli	ed clea	ned		
	Preven	tion of Food Contamination		61	D IN D OUT D	N/A Gar	bage/refuse properly disp	osed facilities	maintai	ned		
45 🗂 1	N 🗖 OUT	Insects, rodents, and animals ropenings protected	not present/outer	62	OUT OUT		Physical faci ties installed maintained at			dogs		
46 1	N □ OUT	Contamination prevented during	g food preparation,		□N/A □ N/O	Othi	outdoor d ning areas					
	N 🗆 OUT 🗆 N/A	storage & display  Personal cleanliness		63	TUO 🗆 NI 🗅	Ade	Adequate ventilation and ghting designated a					
	□ IN □ OUT □N/A □ N/O Wiping cloths properly used and stored			64		N/A Exis	ting Equipment and Facili	ties				
49 🔲 1					311 - 33 - 111		Administrative		1			
50 1		roper Use of Utensils In-use utensils: properly store	ad .	65	ØIN □ OUT □	N/A 901	3-4 OAC					
-	N 🗆 OUT 🗆 N/A	Utensils, equipment and linens	: properly stored, dried.	-		,	4.04.04.0			_		
1	N D OUT DN/A	handled		66	C TUO CI NI CI	N/A 3/L	1-21 OAC			_		
	N OUT ØN/A NO	Single-use/single-service article Slash-resistant, cloth, and late.										
			ervations and Cor	re	ctive Action	ns						
		Mark "X" in appropriate box for	or COS and R: COS=correcte	d o	n-site during inspe	ection R=	repeat violation		2000			
Item No.	Code Section   Priori	ty Level Comment	tur choos no	+	1000	77 <u>-</u> 1	M Property	,	COS			
240117	977	Manager		אכ מכ	V /	1	EMPS INS	ido		-		
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11 helpo-Transfer TCS + 111												
to than Frozen pandensor												
		Coutach	- walth of	DF	A. 400	- 7	einsperti	6014				
				1		11 112 5-	1		D			
		// 1										
Person i	n Charge	11					Date:					
Sanitaria	in \	17			Licensor:	7	1 1					
	5 -	104				(1)	(					
PRIORI	TY LEVEL: C = CRIFIC	AL NC = NON-CRITICA	L			-	Page	of				
-	02B Ohio Department of											
AGR 12	68 Ohio Department of	Agriculture (10/19)										