State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Crenos Pizza	☐ FSO ☑ RFE	250	1/19/17
Address: 500-B South Main St., Mt. Vernon		Category/Descriptive: C35	
License holder: Macmad LLC	Inspection time (min): 75	Travel time (min): 15	Other
Type of visit (check): ☑ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ 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	Laundering
	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)

- Handsinks functional and stocked, disposable gloves present. Ensure gloves are used with any pizza topping that could be used for salad topping.
- TCS foods observed cold holding at 41F or below at time of inspection. Ham 35F pizza prep, breaded chicken chunks 33F reach-in, sliced tomatoes 42F small prep, cooked/cooked sausage 37F walk-in.
- Quat Ammonia sanitizer and test strips present. Proper concentration observed in 3-compartment sink.
- Ensure any ready to eat time/temperature controlled for safety (TCS) foods are datemarked if held for more than 24 hours. Must be used/discarded within 7 days of prep or opening.

Inspected by	R.S.?/SIT #	Licensor
[signature]	3458	Knox
Received by	**Title**	**Phone**
[signature]		

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

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State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Crenos Pizza	Standard	1/19/17

Violation(s)/Comment(s)

6.4) Observed damaged ceiling tile in Kitchen area above 3-compartment sink and by walk-in/pizza oven, also in hallway area by restroom. Repair leak/replace ceiling tiles

4.4) Observed small cutting board with missing corner and deep scoring that can no longer be properly cleaned. Provide a cutting board that's easily cleanable and in good repair

6.4) Observed paint peeling from walls by drying side of 3 compartment sink and at shelf above pizza prep. Repair to prevent contamination. Make smooth and easily cleanable

6.4) Observed dirt/debris buildup on wire rack/shelving. Clean and maintain.

4.5) Observed food debris build up on back side of slicer guard. Properly wash-rinse-sanitize and maintain. Not in use at time of inspection.

- Provided handouts for Food Code Updates
- Repair wall in 3 compartment sink area (corner)

Correct violations prior to next standard inspection.

Inspected by	R.S./SIT #	Licensor
[signature]	3458	Knox

Received by	Title	Phone
[signature]		

HEA 5351 2/12 Ohio Department of Health
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