State of Ohio

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| Name of facility | Check one | License number | Date |
|---|---|---|---|
| Kelly's Pizza | ☐ FSO ☒ RFE | 1066 | 12/12/17 |
| Address: 21735 Coshocton Rd. Ste A, Howard | | Category/Descriptive: C35 | |
| License holder: Bud & Danielle Kirk | Inspection time (min): 60 | 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 |
| X | 3.2 | Protection from contamination after receiving |
| | 3.3 | Destruction of organisms |
| X | 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 |
| X | 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 |
| X | 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 has Level 2 Certification in Food Protection: Person-in-charge (PIC) present.

-Cold holding acceptable at 41F or below at time of inspection: Ham/Sausage 41F pizza prep; ham 41F upright

-Bleach present as sanitizer, test kit present

* Repeat 3.4) Observed ready to eat time/temperature controlled for safety (TCS) foods not properly date marked like ham (sliced and open/uncut), sausage, etc. Ready to eat TCS foods must be date marked for use, consumption or discarded within 7 days of opening/preparing when held at 41F or below (not frozen). Correct procedure/provide date mark immediately

* 4.2) PIC unable to locate a food probe thermometer. Provide a thermometer to ensure TCS foods are held at proper temperature. Provide immediately

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| [signature] | 3453 | KCHD |
| Received by: [signature] | Title: | Phone: |

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 |
|---|---|---|
| Kelly's Pizza | Standard | 12/12/17 |

**Violation(s)/Comment(s)**

3.2) Observed bagged flour (2 unopened) sitting directly on the floor by upright cooler. Ensure all food and food equipment is stored at least 6" off the floor to prevent contamination and aid in cleaning. Correct

6.4) Observed debris build up and cobwebs on walls and shelving above 3-compartment sink, prep areas, etc. Maintain with regular routine cleaning. Eliminate cobwebs and debris off walls and at prep sink.

- Ensure food contact surfaces are properly cleaned at least every 4 ~~3~~ hours during operation.

- Leak repaired at 3-comp sink
- Store plastic forks handle side up for customer self grab.

2.4) Provide clean up kit and verifiable employee health policy.

Corrected criticals (✓) prior to re-inspection on or after 12/14/17
Contact Health Dept once thermometers are located or replaced.

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| [signature] | 3453 | Knox Co HD |
| **Received by** | **Title** | **Phone** |
| [signature] | | |

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