State of Ohio

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| Name of facility | Check one | License number | Date |
|---|---|---|---|
| CA Davis Holding Co dba Amatos | ☒ FSO ☐ RFE | 475 | 6/20/2017 |

| Address | Category/Descriptive |
|---|---|
| 664-68 North Sandusky St. Mt Vernon Woodfired Pizza of Mt Vernon | C4S |

| License holder | Inspection time (min) | Travel time (min) | Other |
|---|---|---|---|
| CA Davis Holding Co. | 90 | 15 | |

| Type of visit (check) | Follow-up date (if required) | Sample date/result (if required) |
|---|---|---|
| ☒ Standard ☐ Follow up ☐ Foodborne ☒ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify* | 6/23/17 Friday | |

## 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 |
| 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 |
| | 4.2 | Numbers and capacities |
| | 4.3 | Location and installation |
| X | 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 |
| X | 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)**

The 30 Day inspection finds the following

- All handsinks functional and fully stocked.
- Metal stem probe thermometer present.
- Chlorine residual present at low temperature Diswasher.
- Door sweeps/caulking has been completed.
- Dividers have been provided in required locations.
- 3.4 - Salad prep food items like lettuce, feta and cooked ham not holding at 41°F or below! Ham - 46°F - Feta - 48°F, lettuce - 54°F - Discard

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| [signature] RS/Suzanne Dapprich | 2084 | Knox County HD |

| Received by | Title | Phone |
|---|---|---|
| [signature] | OWNER | 850 607 3402 |

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 |
|---|---|---|
| CJ Davis Holding Co dba Amatos | 30 Day | 6/20/2017 |

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

product immediately. Product to be used directly from walk-in.

4.4 - Repair prep unit for salad making to ensure all TCS foods are kept at 41°F or below. Person in-charge is aware of critical.

6.1 / 6.4 Accumulation of food items in corner outside bar area and mop room area. provide additional shelving for items. Also ensure all personal items like coats and purses are properly stored from food items.

6.1 - provide divider on end of dishroom table to prevent contamination of clean items.

Correct violations before next routine inspection. Critical items before Friday 6/23/17.

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| Terry Hetzler RS / Suzanne Dapprich | 2004 | Knox County HD |

| Received by | Title | Phone |
|---|---|---|
| [signature] | OWNER | 850-607-3402 |

HEA 5351 2/12 Ohio Department of Health
AGR 1268 Cont. 2/12 Ohio Department of Agriculture

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