

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>FRED'S PIZZA EXPRESS, INC.</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>88</b>	Date <b>01/11/2017</b>
Address: <b>1920 11TH STREET PORTSMOUTH, OH 45662</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b>		
License holder <b>GREG HALLER</b>	Inspection Time (min) <b>100</b>	Travel Time (min) <b>15</b>	Other	
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>	

**3717-1 OAC Violation Checked**

**Management and Personnel**

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

**Poisonous or Toxic Materials**

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

**Water, Plumbing, and Waste**

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

**Special Requirements**

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

**Physical Facilities**

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

**Administration**

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

**Equipment, Utensils and Linens**

<input checked="" type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

**Violations/Comment(s)**

Observed debris build up on the following: walkin freezer floor, can opener and base, shelving racks in warewashing area, deep fryer and associates rack, deep fryer exhaust hood, deep fryer prep reachin freezer and sandwich prep side table.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(D)Nonfood-contact surfaces - cleaning frequency.

Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Corrective Action: To prevent possible contamination, clean all above mentioned equipment to be free of accumulation of debris by next inspection.

Observed debris build up on floors under equipment, along base cove and hard to reach areas throughout facility.

3717-1-06.4 Physical facilities: maintenance and operation.

(B)Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean.

(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.

This requirement does not apply to cleaning that is necessary due to a spill or other accident.

Corrective Action: To limit bacteria growth, clean all floor and base cove areas to by next inspection.

Observed dressing and pizza sauce in bulk containers stored on floor in walkin cooler.

3717-1-03.2 Food: protection from contamination after receiving.

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(Q) Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least six inches (fifteen centimeters) above the floor.

Corrective Action: To prevent possible contamination, manager place food items on shelves and dunnage rack during inspection.

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Observed plywood shelf being used in walkin cooler.

3717-1-04.0 Equipment, utensils, and linens: materials for construction and repair.

(I) Nonfood-contact surfaces - materials.

Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Corrective Action: To limit bacteria growth, remove plywood from walkin cooler and prevent the future use of wood material by next inspection.

Inspected by <b>LOUIS BOERGER, R.S.</b>	R.S./SIT # <b>3614</b>	Licensors <b>PCHD</b>
Received by <i>Courtney McCowan</i>	Title <i>Mgr.</i>	Phone <b>1-740-353-1218</b>

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.