

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: GATTI'S PIZZA	License No.: 145
Address: 1658 11TH STREET	Date: 02/07/2017
City/Zip Code: PORTSMOUTH, OH 45662	Review Time: 20

Coding: U = Unsatisfactory S = Satisfactory U-PIC = Unsatisfactory - Not knowledgeable S-PIC = Person in Charge-Knowledgeable N/A= Not Applicable

Check all processes applicable to the establishment's classification as a level 4. See continuation page for specific comments.

X	Thawing
S	Under Refrigeration - food at 41° F
S	Thawing in water.
	*Sufficient water velocity. *Thawed portion of RTE food not above 41° F. *Thawed portions of food requiring cooking not above 41° F for more than 4 hrs. *Water temperature 70° F. or less.
N/A	Part of continuous cooking process.
N/A	Thawed in microwave and immediately transferred to conventional cooking equipment.
X	Cooking
N/A	Eggs - 155° F. for 15 sec. (or chart)
N/A	Comminuted fish, meat, and game animals - 155° F. for 15 sec. (or chart).
N/A	Meat roasts: 130° F. for 112 min. (or chart).
N/A	Ratites and injected meats: 155° F for 15 sec. (or chart).
N/A	Poultry; baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165° F for 15 sec.
N/A	Whole-muscle, intact beef steaks: Surface temp. of 145° F. and surfaces have a cooked color
N/A	Microwave: Raw animal foods rotated, stirred, covered, heated to 165° F, and stand 2 min after cooking.
N/A	Fish, meat, game animals: 145° F. for 15 sec.
S	Fruits and vegetables: 135° F. or above for hot holding.
	Cooling Time-Temp Control
N/A	Cooked TCS foods cooled from 135° F - 70° F in 2 hrs; and 135° F - 41° F or less in 6 hrs.
N/A	TCS food prepared with ambient air temperature ingredients cooled to 41° F or less in 4 hrs.
	Reheating
N/A	TCS foods rapidly reheated to 165° F or above for 15 sec.
N/A	Food reheated to 165° F. or above in a microwave.
N/A	Commercially processed RTE food heated to 135° F or above for hot holding.
N/A	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
N/A	Two hour maximum reheating time.
	Freezing Fish for Parasite Destruction (on premises)
N/A	Approved source.
N/A	-4° F or below for 168 hrs. (7days) in a freezer, or -31° F or below for 15 hrs in a blast freezer; or freeze at -31° F or below and hold at -4° F or below for 24 hrs.
N/A	Records retained: *Species *Freezing temperature & time. *For 90 calendar days.

X	Holding
S	Hot TCS food held at 135° F or above
N/A	Roasts at 130° F or above
S	Cold TCS foods held at 41° F or less
	Raw Menu Item
N/A	Approved source.
N/A	Records retained: *Source. *Product receiving temperature *Product storage temperature *Display temp. (ambient if packaged, product if not)
N/A	Consumer advisory (otherwise a variance).
N/A	Protection from contamination.
	Time as a Public Health Control Cold/Hot Foods
N/A	Used only for: *A working food supply, or *RTE TCS foods displayed or held for immediate service.
N/A	Written procedures available to licensor for review.
N/A	Hot & Cold Food: 4 hr limitation * Food <=41° F or >=135° F when removed from temp control * Food marked to indicate when time limit expires * Food shall be cooked/served or served within 4 hr time limit. * Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
N/A	Cold Food: 6 hr limitation * Food is <41° F when removed from temp control. * Food temp not to exceed 70° F: or maintain ambient air at 70° F or less. * Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. * Cook/serve or serve food within 6 hr time limit. * Discard food when: Temperature >70° F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.
X	Transport of Food as a Caterer
S	Method of transport and protection from contamination
S	Method of cold and hot food temperature maintenance during transport and at site.
S	Method of hand washing
S	Method of minimizing hand contact with RTE foods
S	Protection from contamination by consumers.

Food Process Reviewed:

CATERING ACTIVITIES

Inspected by: LOUIS BOERGER, R.S.	Received by:
Licensors: PCHD	Title/Phone: / 1-740-353-4000