

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>GATTI'S PIZZA</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>145</b>	Date <b>02/07/2017</b>
Address: <b>1658 11TH STREET PORTSMOUTH, OH 45662</b>		Category/Descriptive <b>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</b>	
License holder <b>TIM &amp; LISA KNAUFF</b>	Inspection Time (min) <b>60</b>	Travel Time (min) <b>20</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"/> Precicensing <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**

2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
2.4 Supervision

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

**Poisonous or Toxic Materials**

7.0 Labeling and identification
7.1 Operational supplies and applications
7.2 Storage and display separation

**Food**

3.0 Safe, unadulterated and honestly presented
3.1 Sources, specification 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

**Water, Plumbing, and Waste**

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

**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

**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
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

**Administration**

901:3-4 OAC
3701-21 OAC

**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

**Violations/Comment(s)**

Observed debris build up on floor under equipment/table in dough prep area.

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 prevent possible bacteria growth, clean and maintain dough prep area floors free of debris by next inspection.

Observed trash can without a lid in employee restroom.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.

(H)Toilet room receptacle - covered.

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Corrective Action: To prevent possible contamination, provide a cover for trash can for employee restroom.

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Inspected by <b>LOUIS BOERGER, R.S.</b>	R.S./SIT # <b>3614</b>	Licensors <b>PCHD</b>
Received by <i>[Signature]</i>	Title <i>Shift Leader</i>	Phone <b>1-740-353-4000</b>

As per HEA 5302 4/10 CHC Software, Inc.  
As per AGR 1268 4/10 CHC Software, Inc.