

State of Ohio
Food Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | | |
|--|---|---|---|
| Name of facility Mia's Big Country Pizza, LLC | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License Number ECON-B2KQ9Q | Date 1-Feb-2024 |
| Address 28161 State Route 327 | | City/State/Zip Code Londonderry OH 45647 | |
| License holder Angela Robinson | Inspection Time 30 | Travel Time 0 | Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III |
| Type of Inspection Standard | Follow up date (if required) | | Water sample date/result (if required) |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

| Supervision | | | Time/Temperature Controlled for Safety Food (TCS food) | | |
|--|-----|---|---|-----|---|
| 1 | N/A | Person in charge present, demonstrates knowledge, and performs duties | 21 | N/O | Proper hot holding temperatures |
| 2 | IN | Certified Food Protection Manager | 22 | N/A | Proper cold holding temperatures |
| Employee Health | | | 23 | N/O | Proper date marking and disposition |
| 3 | N/A | Management, food employees and conditional employees; knowledge, responsibilities and reporting | 24 | N/A | Time as a public health control: procedures & records |
| 4 | N/A | Proper use of restriction and exclusion | Consumer Advisory | | |
| 5 | IN | Procedures for responding to vomiting and diarrheal events | 25 | N/A | Consumer advisory provided for raw or undercooked foods |
| Good Hygienic Practices | | | Highly Susceptible Populations | | |
| 6 | N/O | Proper eating, tasting, drinking, or tobacco use | 26 | N/A | Pasteurized foods used; prohibited foods not offered |
| 7 | N/O | No discharge from eyes, nose, and mouth | Chemical | | |
| Preventing Contamination by Hands | | | 27 | N/A | Food additives: approved and properly used |
| 8 | N/O | Hands clean and properly washed | 28 | N/A | Toxic substances properly identified, stored, used |
| 9 | N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | Conformance with Approved Procedures | | |
| 10 | N/A | Adequate handwashing facilities supplied & accessible | 29 | N/A | Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan |
| Approved Source | | | 30 | N/A | Special Requirements: Fresh Juice Production |
| 11 | IN | Food obtained from approved source | 31 | N/A | Special Requirements: Heat Treatment Dispensing Freezers |
| 12 | N/O | Food received at proper temperature | 32 | N/A | Special Requirements: Custom Processing |
| 13 | IN | Food in good condition, safe, and unadulterated | 33 | N/A | Special Requirements: Bulk Water Machine Criteria |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | 34 | N/A | Special Requirements: Acidified White Rice Preparation Criteria |
| Protection From Contamination | | | 35 | N/A | Critical Control Point Inspection |
| 15 | N/O | Food separated and protected | 36 | N/A | Process Review |
| 16 | N/A | Food-contact surfaces: cleaned and sanitized | 37 | N/A | Variance |
| 17 | IN | Proper disposition of returned, previously served, reconditioned, and unsafe food | Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public Health Interventions are control measures to prevent foodborne illness or injury. | | |
| Time/Temperature Controlled for Safety Food (TCS food) | | | | | |
| 18 | N/O | Proper cooking time and temperatures | | | |
| 19 | N/O | Proper reheating procedures for hot holding | | | |
| 20 | N/O | Proper cooling time and temperatures | | | |

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|--|--------------------------------|--------------------|

| GOOD RETAIL PRACTICES | | | | | | |
|---|-----|--|-----------------------|-----|--|-------------|
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable | | | | | | |
| Safe Food and Water | | Utensils, Equipment and Vending | | | | |
| 38 | N/A | Pasteurized eggs used where required | 54 | IN | Food and non-food contact surfaces cleanable, proper designed, constructed, and used | |
| 39 | IN | Water and ice from approved source | 55 | N/A | Warewashing facilities: installed, maintained, used; test strips | |
| Food Temperature Control | | Physical Facilities | | | | |
| 40 | N/O | Proper cooling methods used; adequate equipment for temp control | 56 | IN | Non-food contact surfaces clean | |
| 41 | N/O | Plant food properly cooked for hot holding | 57 | N/A | Hot and cold water available; adequate pressure | |
| 42 | N/O | Approved thawing methods used | 58 | N/A | Plumbing installed; proper backflow devices | |
| 43 | N/A | Thermometers provided and accurate | 59 | IN | Sewage and waste water properly disposed | |
| Food Identification | | Administrative | | | | |
| 44 | IN | Food properly labeled; original container | 60 | N/A | Toilet facilities: properly constructed, supplied, cleaned | |
| Prevention of Food Contamination | | Existing Equipment and Facilities | | | | |
| 45 | IN | Insects, rodents, and animals not present/outer openings protected | 61 | N/A | Garbage/refuse properly disposed; facilities maintained | |
| 46 | IN | Contamination prevented during food preparation, storage & display | 62 | IN | Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas | |
| 47 | N/A | Personal cleanliness | 63 | IN | Adequate ventilation and lighting; designated areas used | |
| 48 | N/O | Wiping cloths: properly used and stored | 64 | N/A | Existing Equipment and Facilities | |
| 49 | N/O | Washing fruits and vegetables | Administrative | | | |
| Proper Use of Utensils | | 65 | | IN | 901:3-4 OAC | |
| 50 | N/O | In-use utensils: properly stored | 66 | | N/A | 3701-21 OAC |
| 51 | N/A | Utensils, equipment and linens: properly stored, dried, handled | | | | |
| 52 | N/A | Single-use/single-service articles: properly stored, used | | | | |
| 53 | N/O | Slash-resistant, cloth, and latex glove use | | | | |

| Observations and Corrective Actions | | | | | |
|---|--------------|----------------|---------------|---|---|
| Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL | | | | | |
| Item No. | Code Section | Priority Level | Comment | COS | R |
| | | NC | Observations: | | |
| Tried to perform inspection during regular business hours, but the facility was closed, so a closed inspection was done. | | | | | |
| Person in Charge Angela Robinson | | | | Date 1-Feb-2024 | |
| Sanitarian Justin Sargent | | | | Licensor Vinton County Health Department | |