

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

Name of facility Mama Renie's Pizza Diner	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JZUN-9UGKLD	Date 30-Jan-2024
Address 100 W Main ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Mama Renie's Pizza & Diner	Inspection Time 60	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point	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	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	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	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	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	IN	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	IN	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	IN	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	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			Physical Facilities		
40	IN	Proper cooling methods used; adequate equipment for temp control	57	IN	Hot and cold water available; adequate pressure
41	N/O	Plant food properly cooked for hot holding	58	IN	Plumbing installed; proper backflow devices
42	IN	Approved thawing methods used	59	IN	Sewage and waste water properly disposed
43	IN	Thermometers provided and accurate	60	IN	Toilet facilities: properly constructed, supplied, cleaned
Food Identification			61	IN	Garbage/refuse properly disposed; facilities maintained
44	IN	Food properly labeled; original container	62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
Prevention of Food Contamination			63	IN	Adequate ventilation and lighting; designated areas used
45	IN	Insects, rodents, and animals not present/outer openings protected	64	IN	Existing Equipment and Facilities
46	OUT	Contamination prevented during food preparation, storage & display	Administrative		
47	IN	Personal cleanliness	65	N/A	901:3-4 OAC
48	IN	Wiping cloths: properly used and stored	66	IN	3701-21 OAC
49	N/O	Washing fruits and vegetables			
Proper Use of Utensils					
50	IN	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	N/A	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
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed container of olives dated "1/28" stored in prep fridge. PIC discarded when notified.	X	
46	3717-1-03.2(R)	NC	Observations: Food stored in prohibited area. Observed green peppers to be sitting in three compartment sink. PIC informed me they would be moved.		
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed an accumulation of ice build-up in reach in freezer.		

II - P - Good Hygienic Practices: Food employee was demonstrating good hygiene practices.

IV - P - Demonstration of Knowledge: The person in charge is Certified in Food Protection.

X - P - Chemical: Toxic materials are properly identified and stored.

Person in Charge Irene Fee	Date 30-Jan-2024
Sanitarian Justin Sargent	Licenser Vinton County Health Department