

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

Name of facility Percelli's Pizza	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number JZUN-9UFP68	Date 6-Jul-2023
Address 417 Market ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Percelli's Pizza	Inspection Time 60	Travel Time 5	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	Follow up date (if required) 20-Jul-2023		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	N/O	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	OUT	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	IN	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	OUT	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	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	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> 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			

HEA 5302A Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)

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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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable		
Safe Food and Water		
38	N/A	Pasteurized eggs used where required
39	IN	Water and ice from approved source
Food Temperature Control		
40	IN	Proper cooling methods used; adequate equipment for temp control
41	N/O	Plant food properly cooked for hot holding
42	N/O	Approved thawing methods used
43	OUT	Thermometers provided and accurate
Food Identification		
44	IN	Food properly labeled; original container
Prevention of Food Contamination		
45	IN	Insects, rodents, and animals not present/outer openings protected
46	OUT	Contamination prevented during food preparation, storage & display
47	OUT	Personal cleanliness
48	N/O	Wiping cloths: properly used and stored
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/O	Slash-resistant, cloth, and latex glove use
Utensils, Equipment and Vending		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55	OUT	Warewashing facilities: installed, maintained, used; test strips
56	OUT	Non-food contact surfaces clean
Physical Facilities		
57	IN	Hot and cold water available; adequate pressure
58	IN	Plumbing installed; proper backflow devices
59	IN	Sewage and waste water properly disposed
60	IN	Toilet facilities: properly constructed, supplied, cleaned
61	IN	Garbage/refuse properly disposed; facilities maintained
62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63	IN	Adequate ventilation and lighting; designated areas used
64	IN	Existing Equipment and Facilities
Administrative		
65	IN	901:3-4 OAC
66	N/A	3701-21 OAC

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
10	3717-1-06.2(C)	NC	Observations: No towels or drying device at the handwashing sink(s).		
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed cold holding temps. high in prep cooler across from fryer. Shredded Cheese at 63F		
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked.		
43	3717-1-04.1(Y)	NC	Observations: Hot and cold holding equipment thermometer was missing, located incorrectly, or not easily readable. Observed no thermometer in the prep coolers.		
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed cans of tomato sauce on the floor.		
47	3717-1-02.3(C)	NC	Observations: Food employee(s) not wearing a hair restraint.		
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed seals broken on both refrigerators and seal broken on freezer.		
55	3717-1-04.2(J)	NC	Observations: Cleaning agents and/or sanitizers not available in the FSO or RFE.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed debris on the seal and front of the fridge by the fryer and debris on/in the prep cooler by fryer.		

Person in Charge	Date 6-Jul-2023
Sanitarian MacKenzie Oakley	Licenser Vinton County Health Department

HEA 5302B Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)