

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 20-Jul-2023
Address 417 Market ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Percelli's Pizza	Inspection Time 40	Travel Time 5	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Follow-up		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	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

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.

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

Corrected Violations				
Item No.	Code Section	Priority Level	Comment	
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.	
55	3717-1-04.2(J)	NC	Observations: Cleaning agents and/or sanitizers not available in the FSO or RFE.	

Person in Charge kelsie hatfield	Date 20-Jul-2023
Sanitarian MacKenzie Oakley	Licenser Vinton County Health Department

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