

**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 2-Mar-2023
Address 417 Market ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Percelli's Pizza	Inspection Time 30	Travel Time 0	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
<b>Employee Health</b>		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	<b>Consumer Advisory</b>	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
<b>Good Hygienic Practices</b>		<b>Highly Susceptible Populations</b>	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	<b>Chemical</b>	
<b>Preventing Contamination by Hands</b>		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	<b>Conformance with Approved Procedures</b>	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
<b>Approved Source</b>		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
<b>Protection From Contamination</b>		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	<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.	
<b>Time/Temperature Controlled for Safety Food (TCS food)</b>			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

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

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Percelli's Pizza	Type of Inspection Follow-up	Date 2-Mar-2023
--------------------------------------	---------------------------------	--------------------

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

<b>Observations and Corrective Actions</b>					
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:		

<b>Corrected Violations</b>					
Item No.	Code Section	Priority Level	Comment	COS	R
52	3717-1-04.4(S)(1)	NC	Observations: Re-use of single-service or single-use articles. Observed single use containers being used as bulk containers for salt, sugar, etc.		
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed water at the bottom of the fridge, broken seals on the fridge and the white freezer, and both lids broken from the prep table.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed a substance buildup and debris inside and along the seal of the fridge.		
62	3717-1-06(A)(1)	NC	Observations: Floors, walls, and/or ceilings not constructed of approved materials. Observed damaged ceiling tiles.		

Person in Charge Teresa Snider	Date 2-Mar-2023
Sanitarian Brittany Riley	Licensors Vinton County Health Department

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