

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: C.T.A. PIZZA INC., DBA DOMINO'S	License No.: 20140141
Address: 1200 JACKSON PIKE	Date: 11/13/2014
City/Zip Code: GALLIPOLIS, OH 45631	Review Time: 60

Coding: U = Unsatisfactory S = Satisfactory U-PIC = Unsatisfactory - Not knowledgeable S-PIC = Person in Charge-Knowledgeable N/A= Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments.

	Thawing	
N/A	Under Refrigeration - food at 41 ^o F	
N/A	Thawing in water.	
	<ul style="list-style-type: none"> *Sufficient water velocity. *Thawed portion of RTE food not above 41^o F. *Thawed portions of food requiring cooking not above 41^o F for more than 4 hrs. *Water temperature 70^o F. or less. 	
N/A	Part of continuous cooking process.	
N/A	Thawed in microwave and immediately transferred to conventional cooking equipment.	
	Cooking	
N/A	Eggs - 155 ^o F. for 15 sec. (or chart)	
N/A	Comminuted fish, meat, and game animals - 155 ^o F. for 15 sec. (or chart).	
N/A	Meat roasts: 130 ^o F. for 112 min. (or chart).	
N/A	Ratites and injected meats: 155 ^o F for 15 sec. (or chart).	
N/A	Poultry; baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165 ^o F for 15 sec.	
N/A	Whole-muscle, intact beef steaks: Surface temp. of 145 ^o F. and surfaces have a cooked color	
N/A	Microwave: Raw animal foods rotated, stirred, covered, heated to 165 ^o F, and stand 2 min after cooking.	
N/A	Fish, meat, game animals: 145 ^o F. for 15 sec.	
N/A	Fruits and vegetables: 135 ^o F. or above for hot holding.	
	Cooling Time-Temp Control	
N/A	Cooked TCS foods cooled from 135 ^o F - 70 ^o F in 2 hrs; and 135 ^o F - 41 ^o F or less in 6 hrs.	
N/A	TCS food prepared with ambient air temperature ingredients cooled to 41 ^o F or less in 4 hrs.	
	Reheating	
N/A	TCS foods rapidly reheated to 165 ^o F or above for 15 sec.	
N/A	Food reheated to 165 ^o F. or above in a microwave.	
N/A	Commercially processed RTE food heated to 135 ^o F or above for hot holding.	
N/A	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.	
N/A	Two hour maximum reheating time.	
	Freezing Fish for Parasite Destruction (on premises)	
N/A	Approved source.	
N/A	-4 ^o F or below for 168 hrs. (7days) in a freezer, or -31 ^o F or below for 15 hrs in a blast freezer; or freeze at -31 ^o F or below and hold at -4 ^o F or below for 24 hrs.	
N/A	Records retained: <ul style="list-style-type: none"> *Species *Freezing temperature & time. *For 90 calendar days. 	

	Holding	
N/A	Hot TCS food held at 135 ^o F or above	
N/A	Roasts at 130 ^o F or above	
N/A	Cold TCS foods held at 41 ^o F or less	
	Raw Menu Item	
N/A	Approved source.	
N/A	Records retained: <ul style="list-style-type: none"> *Source. *Product receiving temperature *Product storage temperature *Display temp. (ambient if packaged, product if not) 	
N/A	Consumer advisory (otherwise a variance).	
N/A	Protection from contamination.	
X	Time as a Public Health Control Cold/Hot Foods	
S-PIC	Used only for: <ul style="list-style-type: none"> *A working food supply, or *RTE TCS foods displayed or held for immediate service. 	
S-PIC	Written procedures available to licenser for review.	
N/A	Hot & Cold Food: 4 hr limitation <ul style="list-style-type: none"> * Food $\leq 41^{\circ}$ F or $\geq 135^{\circ}$ F when removed from temp control * Food marked to indicate when time limit expires * Food shall be cooked/served or served within 4 hr time limit. * Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit. 	
S-PIC	Cold Food: 6 hr limitation <ul style="list-style-type: none"> * Food is $\leq 41^{\circ}$ F when removed from temp control. * Food temp not to exceed 70^o F: or maintain ambient air at 70^o F or less. * Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. * Cook/serve or serve food within 6 hr time limit. * Discard food when: Temperature $>70^{\circ}$ F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit. 	
	Transport of Food as a Caterer	
N/A	Method of transport and protection from contamination	
N/A	Method of cold and hot food temperature maintenance during transport and at site.	
N/A	Method of hand washing	
N/A	Method of minimizing hand contact with RTE foods	
N/A	Protection from contamination by consumers.	

Food Process Reviewed:

PIZZA SAUCE

Inspected by:	Received by:
Licenser: Gallia County Health District	Title/Phone: / 1-740-446-4040