

# Retail Food Establishment Process Review

Authority: Chapter 3717 Ohio Revised Code

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|---|-------------------------|
| Establishment Name: <b>LITTLE CAESARS</b> | License No.: <b>317</b> |
| Address: <b>413 E. EMMITT AVE</b>         | Date: <b>06/01/2011</b> |
| City / Zip Code: <b>WAVERLY, OH 45690</b> | Review Time: <b>0</b>   |

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

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

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

| Holding                             |  |
|-------------------------------------|--|
| N/A                                 | Hot TCS food held at 135 F or above  |
| N/A                                 | Roasts at 130 F or above   |
| N/A                                 | Cold TCS foods held at 41 F or less  |
| Raw Menu Item                       |  |
| N/A                                 | Approved source.   |
| N/A                                 | Records retained: <ul style="list-style-type: none"> <li>*Source.</li> <li>*Product receiving temperature</li> <li>*Product storage temperature</li> <li>*Display temp. (ambient if packaged, product if not)</li> </ul>   |
| N/A                                 | Consumer advisory (otherwise a variance).  |
| N/A                                 | Protection from contamination.   |
| <input checked="" type="checkbox"/> | <b>Time as a Public Health Control Cold/Hot Foods</b>  |
| S                                   | Used only for: <ul style="list-style-type: none"> <li>*A working supply, or ,</li> <li>*RTE TCS foods displayed or held for immediate service.</li> </ul>  |
| S                                   | Written procedures available to licensior for review.  |
| S                                   | Hot & Cold: 4 hr limitation <ul style="list-style-type: none"> <li>* Food &gt;135 F or &lt;41 F when removed from temp control</li> <li>* Food marked to indicate when time limit expires</li> <li>* Food shall be cooked/served or served within 4 hr time limit.</li> <li>* Discard food when: 4 hr time limit has expired; Containers missing time mark, or time mark to exceed 4 hr time limit.</li> </ul>   |
| S                                   | Cold Food: 6 hr limitation <ul style="list-style-type: none"> <li>* Food is &lt;41 F when removed from temp control.</li> <li>* Ensure does not exceed 70 F: Monitor food temp; or maintain ambient air at 70 F or less.</li> <li>* Mark food to indicate time when: Removed from temp control and 6 hr limit has expired.</li> <li>* Cook/serve or serve food within 6 hour time limit.</li> <li>* Discard food when: Temperature &gt;70 F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.</li> </ul> |
| 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.  |
| N/A                                 | Records of food temperatures before serving.   |

**Food Process Reviewed:**

See continuation page for specific comments.

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| Inspected By: <b>MATT BREWSTER</b>                    | Received By:                                 |
| Licensior: <b>Pike County General Health District</b> | Title/Phone: <b>MANAGER / 1-740-941-0333</b> |