

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |  |   |                                   |                                  |
|---|--|---|-----------------------------------|----------------------------------|
| Name of facility<br><b>BMI Indoor Speedway</b>  |  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>147</b>      | Date<br><b>6/15/14</b>           |
| Address<br><b>791 E. Main St. Versailles</b>  |  | Category/Descriptive<br><b>C3S</b>  |                                   |                                  |
| License holder<br><b>Steve Barhost</b>  |  | Inspection time (min)<br><b>45min</b>   | Travel time (min)<br><b>20min</b> | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |  | Follow-up date (if required)  |                                   | Sample date/result (if required) |

### 3717-1 OAC Violation Checked

#### Management and Personnel

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

#### Food

|     |   |
|-----|---|
| 3.0 | Safe, unadulterated and honestly presented              |
| 3.1 | Sources, specifications and original containers         |
| 3.2 | Protection from contamination after receiving           |
| 3.3 | Destruction of organisms                                |
| 3.4 | Limitation of growth of organisms                       |
| 3.5 | Identity, presentation, on premises labeling            |
| 3.6 | Discarding or reconditioning unsafe, adulterated        |
| 3.7 | Special requirements for highly susceptible populations |

#### Equipment, Utensils, and Linens

|     |                                       |
|-----|---------------------------------------|
| 4.0 | Materials for construction and repair |
| 4.1 | Design and construction               |
| 4.2 | Numbers and capacities                |
| 4.3 | Location and installation             |

|     |                                      |
|-----|--------------------------------------|
| 4.4 | Maintenance and operation            |
| 4.5 | Cleaning of equipment and utensils   |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundrying                           |
| 4.8 | Protection of clean items            |

#### Water, Plumbing, and Waste

|     |  |
|-----|--|
| 5.0 | Water                                    |
| 5.1 | Plumbing system                          |
| 5.2 | Mobile water tanks                       |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables     |

#### Physical Facilities

|   |  |
|---|--|
| <input checked="" type="checkbox"/> 6.0 | Materials for construction and repair  |
| 6.1                                     | Design, construction, and installation |
| 6.2                                     | Numbers and capacities                 |
| 6.3                                     | Location and placement                 |
| 6.4                                     | Maintenance and operation              |

#### Poisonous or Toxic Materials

|     |                                       |
|-----|---------------------------------------|
| 7.0 | Labeling and identification           |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation        |

#### Special Requirements

|     |  |
|-----|--|
| 8.0 | Fresh juice production                       |
| 8.1 | Heat treatment dispensing freezers           |
| 8.2 | Custom processing                            |
| 8.3 | Bulk water machine criteria                  |
| 8.4 | Acidified white rice preparation criteria    |
| 9.0 | Facility layout and equipment specifications |
| 20  | Existing facilities and equipment            |

#### Administrative

|             |
|-------------|
| 901:3-4 OAC |
| 3701:21 OAC |

### Violation(s)/Comment(s)

(6.0) Observed absorbent ceiling tiles in the restrooms. Discussed ceiling tiles shall be installed to be nonabsorbent for areas subject to moisture such as toilet rooms. Darke County Health Dept will give 3 months to replace tiles in restroom areas where food employees use.

(6.0) Observed a ceiling tile in the kitchen area with water damage. Please replace as soon as possible.

NOTES: Discussed employee health policy, body fluid spill clean-up kit and manager's training. Documents given

|                                       |                             |                          |
|---------------------------------------|-----------------------------|--------------------------|
| Inspected by<br><b>Anna Schuitema</b> | R.S./SIT #<br><b>164029</b> | Licensors<br><b>DCHD</b> |
| Received by<br><b>Kyle C. Har</b>     | Title                       | Phone                    |