## State of Ohio Standard Inspection Report

		Author	rity:	Cha	pters 3717 an	d 3715 Ohio Rev	ised Co	de			
Na	me	of, facility		. Check one		umb	er	Date			
Eldora Speedwau (Ballroom					n	FSO □ RFE		14	9	7-15-16	
Ac	dres	3 00 04 01 110 1/a				Desc	criptive				
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Lic	License holder					Inspection time (min) Travel			in)	Other	
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果	Type of visit (check)  Standard   Follow up   Foodborn				ne 🔲 30 day		Follow-up date (if required)		(if required)	Sample date/result (if required)	
		mplaint	_ ,								
37	17-	1 OAC Violation Checked								·	
Ma	nage	ement and Personnel					Pois	onou	ıs or Toxic Ma	terials	
	2.1	Employee health		4.4 Maintenance and operation				7.0	Labeling and id	entification	
	2.2	Personal cleanliness		4.5 Cleaning of equipment and utensils				7.1 Operational supplies and applications			
	2.3				4.6 Sanitizing of equipment and utensils			7.2	Storage and dis	splay separation	
	2.4	Supervision	4.7 Laundering					• • •			
Foo	d			4.8 Protection of clean items			Spe	Special Requirements			
1,00	-	Cofe unadultarated and horsetty systemated	L	L			-	8.0 Fresh juice production			
-	3.0		Wat		umbing, and Waste		_	8.1	Heat treatment	dispensing freezers	
	3.1	Sources, specifications and original containers		I	Water			8.2	Custom process	sing	
_	3.2	<u> </u>		5.1	Plumbing system			8.3	Bulk water mac	hine criteria	
	3.3				Mobile water tanks		$\neg \vdash$	-		rice preparation criteria	
L	3.4	Limitation of growth of organisms			Sewage, other liquid wa	aste and rainwater	7  -			and equipment specifications	
	3.5	Identity, presentation, on premises labeling			Refuse, recyclables, and			_		es and equipment	
	3.6	Discarding or reconditioning unsafe, adulterated	Ь			. roturnablob		120	Existing racintic	23 and equipment	
	3.7	Special requirements for highly susceptible populations	Phy	sical	Facilities		Administrative				
L	L.			6.0	Materials for construction	on and repair	901:3-4 OAC				
Equ	Equipment, Utensils, and Linens			6.1 Design, construction, and installation			_	3701-21 OAC			
	4.0	Materials for construction and repair		6.2 Numbers and capacities				1			
	4.1				6.3 Location and placement						
	4.2	Numbers and capacities	Coodion			· · · · · · · · · · · · · · · · · · ·					
	4.3	Location and installation	L	0.7	Maintenance and opera	CIOII					
L	1	Essential metallicitist								•	
Vie	olat	tion(s)/Comment(s)									
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## State of Ohio Standard Inspection Report

	rity: Chapters 3717 a												
Name of facility	- \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Check one	License number		Date								
Fldora Soldway (1	Pallroom)	je jFSO □ RFE	1040	7	3-28-16								
Address		1	Category/Descriptive										
1.13889 St. Qt. 11X	New West	. <i>Cas</i>											
License holder		Inspection time (min)	Travel time (min)		Other								
FLADRA SOPPALLALL	Inn												
Type of visit (check)	(//(/a		Follow-up date (i	if required)	Sample date/result (if required)								
Standard		i.e.,	·										
3717-1 OAC Violation Checked													
Management and Personnel			Poisonous or Toxic Materials										
2.1 Employee health	4.4 Maintenance and ope			<del>-</del>	eling and identification								
2.2 Personal cleanliness 2.3 Hygienic practices	4.5 Cleaning of equipmer 4.6 Sanitizing of equipme		7.1 Operational supplies and applications										
2.3 Hygienic practices 2.4 Supervision	4.7 Laundering	1.2 5	7.2 Storage and display separation										
	4.8 Protection of clean ite	— Special Re	Special Requirements										
Food	<u> </u>			8.0 Fresh juice production									
3.0 Safe, unadulterated and honestly presented 3.1 Sources, specification and original containers	Water, Plumbing, and Waste	<b>)</b>			dispensing freezers								
3.2 Protection from contamination after receiving	5.0 Water			ustom processi									
3.3 Destruction of organisms	5.1 Plumbing system 5.2 Mobile water tanks			ulk water mach									
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid	weste and rainwater			rice preparation criteria								
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, a				nd equipment specifications s and equipment								
3.6 Discarding or reconditioning unsafe, adulterated		TRA TOTAL MADIO			s and equipment								
3.7 Special requirements for highly susceptible populations	Physical Facilities	Administrative											
Equipment, Utensils and Linens	6.0 Materials for construc			901:3-4 OAC									
4.0 Materials for construction and repair	6.1 Design, construction a 6.2 Numbers and capaciti		3701-21 OAC										
4.1 Design and construction	6.3 Location and placeme												
4.2 Numbers and capacities	6.4 Maintenance and ope												
4.3 Location and installation													
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Violation(s)/Comment(s)													
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