State of Ohio

Standard Inspection Report

Autho	ority: Chapters 3717 and 3715	Ohio Revise	d Code					
Name of facility	Check one		ense numbe	er	Date			
Eldora Speedway	((1/andstang) \$60 pre		- [[]]	5	7-15-16			
ddress			tegory/Desc	rintive	111119			
13880 Ct PH 118	May 1 1/10ston		120	- TIDUVO	·			
17009 Ol- KI-1/0	VEW MENON		<u>(')</u>	>				
License holder Inspection time (min)		on time (min) Trav	Travel time (min)		Other			
HIGORA SpeedWay, MC								
Type of visit (check)			low-up date	(if required)	Sample date/result (if required)			
Standard 🔲 Follow up 🔲 Foodborne 🖂 30 day			•					
Complaint Prelicensing Cons	ultation							
3717-1 OAC Violation Checked								
Management and Personnel			Poisonou	s or Toxic Ma	terials			
2.1 Employee health	4.4 Maintenance and operation		7.0 Labeling and identification					
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils				plies and applications			
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils			Storage and dis	 			
2.4 Supervision	4.7 Laundering				play doparation			
	4.8 Protection of clean items		Special Requirements					
Food	<u> </u>		8.0 Fresh juice production					
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		8.1	Heat treatment	dispensing freezers			
3.1 Sources, specifications and original containers	5.0 Water		8.2	Custom process	ing			
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3	Bulk water mac	hine criteria			
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4	Acidified white	rice preparation criteria			
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rain	water	9.0	Facility layout a	nd equipment specifications			
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables		20	Existing facilitie	s and equipment			
3.6 Discarding or reconditioning unsafe, adulterated	Dhariad Facilities		<u> </u>					
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administ		· · · · · · · · · · · · · · · · · · ·			
Equipment, Utensils, and Linens	6.0 Materials for construction and repai			:3-4 OAC	, '			
4.0 Materials for construction and repair	6.1 Design, construction, and installatio	n	370	1-21 OAC				
4.1 Design and construction	6.2 Numbers and capacities							
4.1 Design and construction 4.2 Numbers and capacities	6.3 Location and placement							
4.3 Location and installation	6.4 Maintenance and operation							
4.5 Eucation and installation								
Violation(s)/Comment(s)								
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AGR 1268 2/12 Ohio Department of Agriculture					pgof			

State of Ohio Standard Inspection Report

Autho	ority: (una	apters 3/1/ and 3/15 Ohio Rev	ised Co	ode		
Name of facility			Sheck one	License number		ber	Date
Flora Bosedulo	///	P	randstar Zzsb - RFE	//	9.	5	3-28-16
Address	1	<u>(/</u>	, , , , , , , , , , , , , , , , , , , ,	Category/Descriptive			J -0 / K
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License holder	W		Inspection time (min)	Travel tin	<u>ン</u>	oin)	Other
Tilla a Carlina	,)		inspection time (min)	Havel till	116 (11	111117	Otriei
tIdora Speedway	(,//	170	100				
Type of visit (check) Standard ☐ Follow up ☐ Foodborne ☐ 30 day			Follow-up date (if required)			Sample date/result (if required)	
	ultation	1	Other specify				
				L			
3717-1 OAC Violation Checked							
Management and Personnel				Poi		us or Toxic Ma	
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2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils				7.2	Storage and dis	play separation
2.4 Supervision	ļ		Laundering	- Spe	ecial	Requirements	
Food		4.8	Protection of clean items		8.0 Fresh juice production		
3.0 Safe, unadulterated and honestly presented	Wate	er, Pl	umbing, and Waste		8.1		dispensing freezers
3.1 Sources, specification and original containers		5.0	Water		8.2		
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3.6 Discarding or reconditioning unsafe, adulterated	Phys	leai	Facilities	^	ninia	trative	
3.7 Special requirements for highly susceptible populations			Materials for construction and repair	- Au		1:3-4 OAC	
Equipment, Utensils and Linens	-		Design, construction and installation			01-21 OAC	
4.0 Materials for construction and repair	 		Numbers and capacities		3/	01-21 DAG	
4.1 Design and construction			Location and placement				
4.2 Numbers and capacities	-		Maintenance and operation				
4.3 Location and installation		0.7	Triantonanio and oporation				
Violation(s)/Comment(s)	<u> </u>	[/	red.				
Satisfacto	DV	l)	1 at time		7) //	gspe chior
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