

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Speedway #9454</i>	Check one <input checked="" type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>2092</i>	Date <i>08/13/15</i>
Address <i>1350 Switzer St. Greenville</i>		Category/Descriptive <i>C35</i>	
License holder <i>Speedway, LLC</i>	Inspection time (min) <i>00</i>	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify <i>complaint #2015068</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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7	Laundrying
<input type="checkbox"/>	4.8	Protection of clean items

Poisonous or Toxic Materials

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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification 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

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

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

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

Physical Facilities

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(4.4A) Observed numerous seals on cooler doors in "COOL OFF" section to be broken. The seals shall be repaired to maintain equipment ~~equip~~ in good repair & proper adjustment to properly seal cooler doors to help maintain cooler ↓ 41°F. Repeat.

(4.5A) Observed a build up of growth on the top of the ice machine above the club chill drink machine. Discussed equipment shall be clean to sight and kept free of debris to protect from contamination.

Inspected by <i>Megan Kaiser</i>	R.S./SJT # <i>143136</i>	Licensor <i>Darke (D) HD</i>
Received by <i>GM</i>	Title <i>GM</i>	Phone <i>937-548-9893</i>



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Speedway # 9654</i>	Type of inspection <i>Standard</i>
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Violation(s)/Comment(s)

(4.5A continued.) PIC contacted maintenance and they will have machine cleaned within the hour.

(p. I) Observed a light bulb in the dry storage area without a shield. Discussed all light bulbs shall have a shield to protect from contamination from the bulb if it shatters.

NOTE: The Frozen Freezer full of pizzas and icecream have a sign stating the products are not for sale. PIC stated the machine was not holding proper temperature so all products will be discarded. Freezer fixed at time of inspection.

Inspected by <i>Megan Kasey</i>	R.S./SJT # <i>143130</i>	Licensor <i>Patricia Cofer</i>
Received by <i>[Signature]</i>	Title <i>GM</i>	Phone <i>937-548-9893</i>