

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Woodcrest Lanes</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>194</i>	Date <i>12-5-14</i>
Address <i>100 N. Grandview Ave Union City</i>		Category/Descriptive <i>C35</i>	
License holder <i>Willie Powell</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <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

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)

- All previous violations corrected.

- Discussed level. Not reheating more than once a week.

Inspected by <i>Meghan Kasse</i>	R.S./SJT # <i>143134</i>	Licensor <i>Darke Co HW</i>	
Received by <i>Christine Powell</i>	Title	Phone	

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Woodcrest Lanes	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 196	Date 11/21/16
Address 100 N, Grandview Ave. Union City		Category/Descriptive C35	
License holder Willie Powell	Inspection time (min)	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 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)

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Administrative

<input type="checkbox"/>	901:3-4 OAC
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Violation(s)/Comment(s)

* 2.4(c)(16) - Observed no written procedure on cleaning bodily fluid spills.

3.2A4(c) - Observed no written employee health policy

3.2(h) - Observed all three ice scoop handles laying in the ice - Food dispensing utensils shall be stored with handles above the food.

* 3.1(c) - Observed mops + brooms in front of hand washing sinks in bathroom and meat prep area in back. Hand washing sinks must be kept accessible at all times

Inspected by Sophie Olan	R.S./SIT # 34165	Licensors Darke County
Received by Christine [Signature]	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Woodcrest Lanes	Type of visit Standard	Date 11/21/14
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Violation(s)/Comment(s)

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7.0(B) Observed soap bottle without the common name written on the bottle. Working containers for poisonous or toxic materials taken from bulk supply shall be clearly identified w/ common name.

4.0(F) Observed a sponge by the B-comp. sink. Sponges may not be used to clean food contact surfaces.

3.2(M) Observed a wash cloth left-out on counter. cloths used for wiping counters shall be held between uses in a chemical sanitizer solution.

* Critical Violations

Discussed w/ PIC level 2 training required by March 2017

Inspected by [Signature]	R.S./SIT # 3465	Licenser Darla Conky
Received by Christina Powell	Title	Phone