## State of Ohio Standard Inspection Report

Autho	rity: Chapters 3/17 an	id 3/15 Onio Revise	ed Code		
Name of facility Check one		Check one Li	License number		Date
1 Woodcrest Lanes	) )	FSO □ RFE	190	P	12-5-14
Woodcrest Lanes From RFE 194 12-5-14  Address 100 N. Grandview Ave Union City C35					
100 N. Grandvieu	I TIVE IIVI	100 CITY	U3	S	
License holder	Δ	Inspection time (min) Tr	avel time (min	)	Other
Willies Howels					
Type of visit (check)	·	Fo	ollow-up date (	(if required)	Sample date/result (if required)
☐ Standard X Follow up ☐ Foodb					
☐ Complaint ☐ Prelicensing ☐ Consu	Iltation	/	· · · · · · · · · · · · · · · · · · ·		
3717-1 OAC Violation Checked					
Management and Personnel	Tariba:		Poisonous or Toxic Materials		
2.1 Employee health	4.4 Maintenance and opera		7.0 Labeling and identification 7.1 Operational supplies and applications		
2.2 Personal cleanliness	4.5 Cleaning of equipment 4.6 Sanitizing of equipment				
2.3 Hygienic practices 2.4 Supervision	4.6 Sanitizing of equipment 4.7 Laundering	[ [7.2] 8	Storage and dis	play separation	
	4.8 Protection of clean item	35	Special Requirements		
Food		10	8.0 Fresh juice production		
3.0 Safe, unadulterated and honestly presented 3.1 Sources, specifications and original containers	Water, Plumbing, and Waste				dispensing freezers
3.1 Sources, specifications and original containers 3.2 Protection from contamination after receiving	5.0 Water		<del>                                   </del>	Custom process	
3.3 Destruction of organisms	5.1 Plumbing system			Bulk water mac	
3.4 Limitation of growth of organisms	5.2 Mobile water tanks 5.3 Sewage, other liquid w	nata and rainwater			rice preparation criteria
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid w 5.4 Refuse, recyclables, and				nd equipment specifications is and equipment
3.6 Discarding or reconditioning unsafe, adulterated		u returnables	20 [	zisting raciiitie	s and equipment
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative		
Equipment, Utensils, and Linens	6.0 Materials for constructi		901:3-4 OAC		
4.0 Materials for construction and repair	6.1 Design, construction, and installation		3701-	-21 OAC	
4.1 Design and construction	6.2 Numbers and capacities 6.3 Location and placement	_ ·			
4.2 Numbers and capacities	<del>   -</del>				
4.3 Location and installation	6.4 Maintenance and operation				
Violation(s)/Comment(s)					
	· · · · · · · · · · · · · · · · · · ·				
All Orachious	Walnet and	7 0 0 0 0			
- MI DREVIOUS	V1010170175	Correct	EA.		
Discourse and to		10/10/1	1	naa	10.4
1-1115CU55EU 1EC	ree Not	Muan	14	TY/()1	
Than ana	A MIROK				£.
INICOT OFFICE	U WCCII	•			
					, , , ,
with the second of the second					
					<u> </u>
					<del>_</del>
	·				
Lind KooroN her	\  DC/birrul	(m) / liannat			7
I WASAM STATE	01) R.S./SIT # 3/	(3/) Licensof	1111	Ψ	10 HI
Received by	1 / / / / / / / / / / / / / / / / / / /	-4 1)		Phor	
Received by A Markon The	/// // Ittle			FIIOI	io.
LIFA F202 2/12 Ohio Donodove to fill to like	Dioteillusion, Toronomic Co.	restor Dotton I	boolth dames	mant	<del></del>
HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture	Distribution: Top copy—Ope	erator, Bottom copy—Local	neaith depart	ment	pg / of /

## State of Ohio

## **Standard Inspection Report**

Autho	rity: Chapters 3717 a	nd 3715 Ohio Rev	ised Cod	е			
Name of facility		Check one			Date 11/21/16		
Woodcrest Lanes	p FSO □ R						
100 N, Grandvie	m. Aug 11	nian City	Category/D	escriptive C35			
100 N, Grandout	co rive. O	Hanna ation ations (mails)	Transal time a		Toutes		
License holder		Inspection time (miศ์)	Travel time	(min)	Other		
Willie Powell			E. II	1			
Type of visit (check)  Standard Follow up Foods	oorne 🗌 30 day		Follow-up o	late (if required)	Sample date/result (if required)		
	ultation	fy					
3717-1 OAC Violation Checked							
Management and Personnel		······		nous or Toxic Ma			
2.1 Employee health	4.4 Maintenance and ope		_   <u> </u>	7.0 Labeling and identification			
2.2 Personal cleanliness	4.5 Cleaning of equipmen		$\dashv \vdash \vdash$	7.1 Operational supplies and applications			
2.3 Hygienic practices		4.6 Sanitizing of equipment and utensils			7.2 Storage and display separation		
2.4 Supervision	4.7 Laundering	Speci	Special Requirements				
Food	4.8 Protection of clean ite	ms		8.0 Fresh juice production			
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		-		t dispensing freezers		
3.1 Sources, specifications and original containers	5.0 Water			3.2 Custom proces	sing		
X 3.2 Protection from contamination after receiving	5.1 Plumbing system			3.3 Bulk water mad			
3.3 Destruction of organisms	5.2 Mobile water tanks		1	3.4 Acidified white	e rice preparation criteria		
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid	vaste and rainwater		3.0 Facility layout a	and equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, a	nd returnables		20 Existing faciliti	es and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities		Δdmir	nistrative			
3.7   Special requirements for highly susceptible populations	6.0 Materials for construc	tion and renair		901:3-4 OAC			
Equipment, Utensils, and Linens	6.1 Design, construction,		$\dashv \vdash \vdash$	3701-21 OAC			
4.0 Materials for construction and repair	6.2 Numbers and capaciti			5701 ZT 0A0			
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			!				
Violation(s)/Comment(s)					7 7.1		
2.40(16)- Observedno	extitlen a	procedure	Gn	clean	ing bodily.		
		· · · · · · · · · · · · · · · · · · ·					
fluid spills.				9			
13,244(c) - Observe	d no Wi	itten e	mple	yle 1	realth policy		
			1	1	· <del></del>		
0.0/1/ 01 1.1	1 1144 100	- 1000	0 110	1	1/10		
3id(h)-Observed al	I three Ice	scoop hai	Male:	> layi	ng in the		
ice - Food disc	ensing uter	isils che	111 /	1 Star	od with		
	· / / .		( American	2 31014			
hondles above	the food	<u> </u>					
3,1(0)-Dogerund long	anc I has	oms in f	ront	of h	and washing		
311(0) -1/200 100 101 (1)	7/13 4 1310				· , 1		
sinks in buth	ioom and	meat p	NP	area 1	h buck-		
Hand washing.	sinks mu	st be 10	2010	ut cossi	ble at all fin		
Inspected by	R.S./SIT #	Licensor		_	1		
COOMIC KA	1236	165		Daylo	o COUNTY !		
Received by	Title	. w j	•	Pho	ine /		
The sale	1/1/			1.10	•••		
HEA 5302 2/12 Ohio Department of Health	Distribution: Top copy—Op	erator Bottom conv. I o	real health d	enartment	1 0		
AGR 1268 2/12 Onio Department of Health VO	ывшыршоп, тор сору—Ор	отакот, поскотт сору	wai nealth a	sparintont	pgof		

## State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Woodcrest Canes	Type of visit Standard	11/21/14
Violation(s)/Comment(s)		(
70(B) Observed soap bottle wit	hout the co	mmon
hame written on the ho	+tle: Workin	9 confaire.
for poisonous or toxic materials	talan from b	JIK
supply shall be clearly ident	itied w/ com	mon name
4.0(+) Observed a spange by the	2 B-compi	SINK.
Sponges may not be used to surfaces.	clear food con	rtact
3.2 (M) Observed a wash cloth cloths used for wiping coun- between uses in a chemical su	ters shall be	held
* Critical Violations		
Discussed w/ PIC Level 2 tracin March 2017	ing required	6 by
		· · · · · · · · · · · · · · · · · · ·
Inspected by  R.S./SIT #  License  Received by  Title	Phone	hy
HEA 5351 2/12 Ohio Department of Health Distribution: Top copy—Operator, Bottom copy—	Local health department	2
AGR 1268 Cont. 2/12 Ohio Department of Agriculture	pg	<u>of</u> <u>d</u>