

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Speedway #6327	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2089	Date 10/25/17
Address 201 Wagner Ave Greenville		Category/Descriptive C3S	
License holder Speedway Super America	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input checked="" type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input checked="" type="checkbox"/>	3.3 Destruction of organisms
<input type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

<input checked="" type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

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

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input 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

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

3.4F) Observed hot dogs, burrito wraps to be @ 103°F. PIC Stated products are held in the bullpitt until placed on the warmer. PIC turned up the unit & discarded the products at the inspection. Discussed all RTE TCS foods shall be maintained at 135°F or above to prevent bacteria growth. Critical. Corrected @ inspection.

4.14) No thermometer in the 3 bay freezer in the back storage room. Discussed all cold hold units shall be equipped with a temperature measuring device.

Inspected by <i>Alicia Schuster</i>	R.S./SIT # 164029	Licensor DCHD	Date
Received by <i>[Signature]</i>	Title GM	Phone	

State of Ohio
Continuation Report

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10/24/17

Facility name Speedway # 6327	Type of inspection Standard
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Violation(s)/Comment(s)

4.5A) Observed a build up of debris on the shelving unit, door sides and handle of the prep tables. Also a build up on the floor below units. Discussed non-food contact surfaces shall be kept free of an accumulation of dust, food residue and other debris. Please clean at a more frequent basis to prevent growth.

2.4C) An employee health policy was just sent from corporate, 6 symptoms & 13 illnesses are listed. However food and conditional employees have not be informed of the policy. Discussed food and conditional employees shall be informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

Notes:- Delivery at time of inspection.

- PIC stated 3 bay freezer has been repaired but products were lost & discarded.

- For real cleaning and sanitation log not available due to machine not functioning properly. We called the

Inspected by Yulia Schatzman	R.S./SIT # 1164029	License # DCHD
Received by [Signature]	Title GM	Phone

out during inspection