

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 12/12/17
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 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"/> Preclicensing <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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	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, specifications and original containers	
3.2	Protection from contamination after receiving	
3.3	Destruction of organisms	
<input checked="" type="checkbox"/>	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	
<input checked="" type="checkbox"/>	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

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	
<input checked="" type="checkbox"/>	6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701:21 OAC

Violation(s)/Comment(s)

937-548 4196 x 225

3.4F) Observed a chipotle, applewood smoked bacon Chcesberger to be at 115°F. All other sandwiches ranged from 140°F - 154°F. PIC voluntarily discarded the sandwich at time of inspection. Discussed all TCS RTE foods shall be maintained at 135°F or above. Critical. Corrected.

4.4A) Observed twist ties holding ~~the~~ the donut case doors together. PIC stated they are looking for a new hinge or getting unit replace. Discussed Equipment shall be maintained in a state of good repair.

Inspected by <i>Tanya Johnston</i>	R.S./SIT # 116.4029	Licensor DC+10
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/12/17

Facility name Speedway #1327	Type of inspection Standard
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Violation(s)/Comment(s)

4.5A) Observed build up of debris on the doors and handles to the prep table, freezer and refrigerator units and on the sides of the speedy freeze and fountain pop machines. Discussed all non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

4.1P) Observed a leak between the speedy freeze and fountain pop machine. PIC stated both companies have come out and work order is still open to have leak repaired. Discussed dispensing equipment shall be maintained in good repair.

6.4D) Observed a build up of debris on the ceiling vents. Discussed intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt and other materials.

NOTES: PIC called for fire alarm machine sanitation & cleaning log was not ^{accessible} ~~available~~ cleaning log will be emailed to our department.

Inspected by Anna Schuster	R.S./SIT # X16-41029	Licenser DCHO
Received by	Title	Phone