

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Speedway # 9654</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>2092</b>	Date <b>6/19/17</b>
Address <b>1350 Sweitzer St. Greenville</b>	Category/Descriptive <b>C3S</b>		
License holder <b>Speedway, LLC</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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 checked="" type="checkbox"/> 2.4	Supervision

<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

#### 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

#### 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 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

#### 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

#### 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

#### Equipment, Utensils, and Linens

<input 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

#### 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

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

### Violation(s)/Comment(s)

2.4C) No health policy available. Discussed food and conditional employees shall be informed in a verifiable manner of their responsibility to report to PIC information about their health as it relates to diseases that are transmissible through food. Repeat.

4.5B) Observed a build-up of debris on the pop nozzles. Discussed to clean at a more frequent basis to prevent bacteria build-up. PIC cleaned nozzles at time of inspection.

Inspected by <b>Lama Schunterma</b>	R.S./SIT # <b>164029</b>	Licenser <b>DCMD</b>
Received by <b>Gregory Romanek</b>	Title	Phone

State of Ohio  
Continuation Report

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Name of Facility Speedway #9654	Type of visit Standard	Date 6/19/17
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Violation(s)/Comment(s)

(6.11) Observed light shields missing on light bulbs in the dry storage room. Discussed light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is exposed food, linens, or single use articles. Please repair.

Notes: the health department will fax over the example document for the employee health policy & respiratory form.

Fax #: 937.548 1345

Inspected by Lana Schulerma	R.S./SIT # 164029	Licensors DCMD
Received by Koumfonand	Title	Phone