

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 1-29-18
Address 100 N Grandview Ave. Union City, OH			Category/Descriptive C3S	
License holder UC Boys LLC, DBA Woodcrest Lanes		Inspection time (min) 105 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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) 2-2 Weeks		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

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

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
<input checked="" type="checkbox"/> 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 3.2(0)
5.4	Refuse, recyclables, and returnables 3.2(0)

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
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
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.2(0) Observed multiple containers (ex: salt, powdered sugar) not labeled with the common name. Discussed that all working containers holding food or food ingredients that are removed from original packages shall be identified with the common name of the food. Please label those containers.

3.4(0) Observed home-made hot and mild sauce last day of 1/28 and Pork last day of 1/27. Discussed that all RTE, TCS foods shall be consumed or discarded by the seventh day. *CRITICAL* CORRECTED

* Please use food-grade containers on all food storage.

* Reminder the day of preparation shall be counted as day one and food shall then be used or discarded by the seventh day.

Inspected by Brittany Wetzel	R.S./SIT # 16-4147	Licensors DCHO
Received by Aimee Krice	Title manager	Phone