## State of Ohio Standard Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Baddores   Lanes   Dispose Charles   Dispose C		onty. Chapters 3717 and				
Compared Note   Compared Not	Name of facility		Check one	License number	Date	
Description	Woodcrest Lanes		YØ FSO □ RFE		1-29-18	
Libraries rollower   Delta   Mondress   Lanes   Delta   Delt		1				
Composite   Follow up   Foll	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Union Vity OH			<u> </u>	
Some of the control	110 10 110	, y		Travel time (min)	Other	
Standard   Prelicenting   Consultation   Other specify   1.2 Weeks		Lanes	nim CUI			
Completed   Proteoming   Consistation   Other specify   The Rel S		oorne □ 30 day			Sample date/result (if required)	
An interest and Personnel   An interest and Personnel   An interest and personnel   An interest despites and consistent and personnel   An interest despites and consistent and personnel   An interest despites and consistent and personnel   An interest and promotives and consistent and despites and des				2.2 Weeks		
Additional continues of Personnel	3717-1 OAC Violation Checked					
2.1   Engineer weekt				Poisonous or Toxic M	aterials	
22   Personal coardinates   23   Registrate process   24   Supervision   25   Superision   24   Supervision   25   Superision   25   Superision   26   Superision   26   Superision   27   Supervision   28   Superision   29   Supervision   20   Sufficient of creation and contraction and contraction and contraction of creations   20   Superision   20		4.4 Maintenance and operat	ion			
Fixed  24 Supervision  Water, Plumbing, and Weste  55 Water  32 Sources, specifications and original extrainers  33 Sources, specifications and original extrainers  34 Sources, specifications and original extrainers  35 Sources, specifications and original extrainers  36 Sources, specifications and original extrainers  37 Septimization of growth of organisms  38 Detection from contamination citer recording  39 Septimization of growth of organisms  30 Septimization of growth of organisms  30 Septimization of growth of organisms  30 Septimization of growth of organisms  31 Septimization of growth of organisms  32 Medicine and specifications of specificat	2.2 Personal cleanliness	4.5 Cleaning of equipment a	nd utensils	7.1 Operational supplies and applications		
4.8   Protection of clean items   Special Requirements			and utensils	7.2 Storage and di	splay separation	
Sources, specifications and original containers	2.4 Supervision			Special Requirements		
3.1   Softe, unscribinated and honostry presented   3.1   Soften searchifeaths and original containing   5.2   Wester   5.3	Food	4.8 Protection of clean items	<del></del>			
Survey specifications and original containers   Survey		Water, Plumbing, and Waste		<del></del>		
3.4   Unitation of organisms						
3.5   Common transmission of growth of organisms   3.5   Common transmission   3.5   Common tran		<del></del>	·-			
State   Description of premises labeling   State   Polices, respectables, and returnables 7. 2. (a)   Description and equilibrium unasis, adulticated   State   Physical Facilities			· · · · · · · · · · · · · · · · · · ·			
Solution of the control of the con					······································	
6.0   Materials for construction and repair   6.1   Design, construction, and installation   6.2   Design, construction and repair   6.3   Design, construction, and installation   6.3   Design, construction, and installation   6.3   Design and construction and repair   6.4   Design and construction   6.5   Design, construction, and installation   6.2   Design, construction, and installation   6.3   Design, construction, and installation   6.4   Design and construction   6.5   Design, construction, and installation   6.7   Design and operation   6.8   Design, construction, and installation   6.7   Design and operation   6.8   Design, construction, and installation   6.7   Design and operation   6.7   Design and operation   6.7   Design and operation   Comment   6.8   Design and operation   Comment   6.8   Design and operation   Comment   6.8   Design and operation   Comment			J. A(D)	ZU   EXISTING TACHILI	es and equipment	
Equipment, Utensils, and Linens  4.0 Materials for construction and repeir  4.1 Design construction  4.2 Numbers and capacities  4.3 Location and placement  4.3 Location and installation  Violation(s)/Comment(s)  3.2 (1) Observed multiple Catainers(ex: Salt, powdered Sugar) not labeled with the common name. Discussed that all working containers holding lood or tood ingredients that are remared from original packages shall be identified with the common name. Discussed that all common name of the food. Place label these containers.  3.4 (C) Observed home made hot and mild source lest day of 728 and Pork last day of 737. Discussed that all RTE, TCS foods shall be consumed or discarded by the seventh day. * CATTORE * CORRECTED*  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.  * Place use tood grade containers on all food storage.	3.7 Special requirements for highly susceptible populations					
4.0 Meterials for construction and repair  4.1 Design and construction  4.2 Numbers and capacities  4.3 Location and placement  4.3 Location and placement  4.4 Numbers and capacities  5.3 Numbers and capacities  5.4 Numbers and capacities  5.5 Numbers and capacities  5.6 Numbers and capacities  5.7 Numbers and capacities  5.8 Numbers and capacities  5.9 Numbers and capacities  5.0 Numbers and capacities  5.1 Numbers and capacities  5.2 Numbers and capacities  5.3 Location and placement  5.4 Maintenance and operation  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 local or tood ingredients that are remarked from griginal packings shall be identified with the common name of the food. Place label these containers.  3.4 (0) Observed home made for that food. Place label these containers.  3.4 (1) Observed home made too and mild source last day of Y28 and Pork last day of Y27. Discussed that all RTE, TCS foods shall be consumed or discarded by the seventh day. ** CRITICAL ** CORRECTED  **Place use food-grade containers on all food storage.  **Place use food-grade containers on all food storage.  **Plaminder that day of preparation shall be counted as day one and food shall then be used or discarded by the seventh day.  **Plaminder that day of preparation shall be counted as day one and food shall then be used or discarded by the seventh day.  **Plaminder that day of preparation shall be counted as day one and food shall then be used or discarded by the seventh day.  **Plaminder that day of preparation shall be counted as day one and food shall then be used or discarded by the seventh day.  **Plaminder that day of preparation shall be counted as day one and food shall then be used or discarded by the seventh day.  **Plaminder that do the shall be contained as day one and food shall be used or discarded by the seventh day.	Equipment, Utensils, and Linens					
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42   Numbers and capacities     43   Location and installation     54   Maintenance and operation     64   Maintenance and operation     63   Maintenance and operation     63   Maintenance and operation     64   Maintenance and operation     63   Maintenance and operation     64   Maintenance and operation     63   Maintenance and operation     63   Maintenance and operation     64   Maintenance and operation     63   Maintenance and operation     63   Maintenance and operation     64   Maintenance and operation     63   Maintenance and operation     64   Maintenance and operation     65   Maintenance     65	4.1 Design and construction					
Violation(s)/Comment(s)  3.2 (D) Observed Multiple Containers(ex: Salt, powdered Sugar) not labeled with the common name. Discussed that all working containers holding load or bod ingredients that are remared from original pachages shall be identified with the common name of the food. Place label these containers.  3.4 (C) Observed house-made hot and mild savce last day of Y28 and Pork last day of Y27. Discussed that all RTE, TCS foods shall be consumed or discarded by the seventh day. * CRITICAL * CORRECTED  * Place use load-grade containers on all food storage.  * Aminder the day of preparation shall be counted as day one and food shall then be list or discorded by the seventh day.  * Chittany Westwell  * Place Use food-grade containers on all food storage.  * Aminder the day of preparation shall be counted as day one and food shall then be list or discorded by the seventh day.  * Place Use food-grade containers on all food storage.  * Aminder the day of preparation shall be counted as day one and food shall then be list or discorded by the seventh day.  **Distribution: Top copy—Operator, Bottom copy—Local health department	4.2 Numbers and capacities	<del></del>	on			
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## State of Ohio

## **Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility			C	heck one	License numb	er	Date	
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Address  Address  License holder  Maderest Lanes  License holder				7100	Category/Desc	riptive	2/8/18	
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License holder			Union I	ita (M) ispection time (min)	Travel time (m	C3S_	Other	
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Type of visit (check)  Type of visit (check)	VIS			40	Follow-up date (if required)		Consula da la Consula de Consula	
Standard Follow up Foodb	orne		☐ 30 day		rollow-up date	(it required)	Sample date/result (if required)	
☐ Complaint ☐ Prelicensing ☐ Consu	Iltation	)	☐ Other specify					
3717-1 OAC Violation Checked								
Management and Personnel					Poisonou	s or Toxic Ma	terials	
2.1 Employee health		4.4	Maintenance and operation	1	7.0	7.0 Labeling and identification		
2.2 Personal cleanliness		4.5	Cleaning of equipment and	utensils	7.1	7.1 Operational supplies and applications		
2.3 Hygienic practices		4.6	Sanitizing of equipment and	d utensils	7.2	7.2 Storage and display separation		
2.4 Supervision		4.7	Laundering		Special Requirements			
Food		4.8	Protection of clean items			Fresh juice prod	uction	
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste						dispensing freezers	
3.1 Sources, specifications and original containers	-		Water		<b>—</b>	Custom process		
3.2 Protection from contamination after receiving		5.1	Plumbing system	-		Bulk water mach	<del></del>	
3.3 Destruction of organisms		5.2	Mobile water tanks		8.4	Acidified white	rice preparation criteria	
3.4 Limitation of growth of organisms		5.3	Sewage, other liquid waste	and rainwater	9.0	Facility layout a	nd equipment specifications	
3.5 Identity, presentation, on premises labeling	!	5.4	Refuse, recyclables, and ret	urnables	20	Existing facilitie	s and equipment	
3.6 Discarding or reconditioning unsafe, adulterated     3.7 Special requirements for highly susceptible populations	Physi	cal	Facilities		Administ	rative		
	· -		Materials for construction a	nd repair	901:3-4 OAC			
Equipment, Utensils, and Linens	<del> </del>	$\rightarrow$	Design, construction, and in	<u> </u>		1-21 OAC		
4.0 Materials for construction and repair	6.2 Numbers and capacities							
4.1 Design and construction	6.3 Location and placement							
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4.3 Location and installation								
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Violation(s)/Comment(s)								
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GR 1268 2/12 Ohio Department of Agriculture			•	, ,			pgof	