# State of Ohio
## Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
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<tbody>
<tr>
<td>BM1 Indoor Speedway</td>
<td>■ FSO □ RFE</td>
<td>147</td>
<td>8-2-18</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>License holder</th>
<th>Type of visit (check)</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>291 E Main St, Versailles</td>
<td>Steve Barhorst</td>
<td>Standard</td>
<td></td>
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</tbody>
</table>

**3717-1 OAC Violation Checked**

### Management and Personnel
- 2.1 Employee health
- 2.2 Personal cleanliness
- 2.3 Hygienic procedures
- 2.4 Supervision

### 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
- 3.4 Limitation of growth of organisms
- 3.5 Identity, presentation, on promises labeling
- 3.6 Discarding or reconditioning unsafe, adulterated
- 3.7 Special requirements for highly susceptible populations

### 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

### 4.4 Maintenance and operation
- 4.5 Cleaning of equipment and utensils
- 4.6 Sanitizing of equipment and utensils
- 4.7 Laundering
- 4.8 Protection of clean items

### 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

### 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

### Poisonous or Toxic Materials
- 7.0 Labeling and identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

### Special Requirements
- 8.0 Fresh juice production
- 8.1 Heat treatment dispensing freezers
- 8.2 Custom processing
- 8.3 Bulk water machine crite
- 8.4 Acidified white rice preparation criteria
- 8.5 Mayonnaise manufacture
- 9.0 Facility layout and equipment specifications
- 20 Existing facilities and equipment

### Administrative
- 991-3-4 OAC
- 3701-21 OAC

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**Violation(s)/Comment(s)**

- **Note:** Preparing to open for the weekend at the time of inspection.
- Menu consists of pizza, hotdogs, hamburgers.
- **4 Violations:**
  - Improper water heater. Battery drain detected at the time of inspection.
  - ODH Certification, Elizabeth Hines.
  - Employee health policy available and documentation provided.
  - Spill procedure in place.

**Inspected by:**

**R.S./SIT #** 2534 | **Licensor** DC&HD

**Issued by:**

**Title** | **Phone**

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HEA 5302 212 Ohio Department of Health
AGR 1268 212 Ohio Department of Agriculture

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