

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Speedway #6327</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>2089</i>	Date <i>8-16-18</i>
Address <i>221 Wagner Ave. Greenville OH</i>		Category/Descriptive <i>C35</i>		
License holder <i>Speedway LLC</i>		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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		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

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	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
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
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
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

*Reinspect 8-20-18
Garnie Winton R.S.
8-21-18 Mike D*

Violation(s)/Comment(s)

4.5 Cabinets under iced coffee and speedy freeze were in need of cleaning at the time of inspection. 8-21-18 corrected

6.4 B Floor of walk-in pop cooler, back wash room, and kitchen area were in need of cleaning at the time of inspection - especially under equipment and hard to reach areas. 8-21-18 improved

4.8 Chemicals on floor under 3 compartment sink. Keep items 6" off floor to facilitate ease of cleaning. 8-21-18 corrected

6.2 E Shield lights in back dry storage room. 8-21-18 maintenance request submitted. - Should be ~~done~~ ^{add ess-day} 10-1-18

Note: Have Employee health policy + Mike Deal has DDH certification.

Inspected by <i>Garnie Winton</i>	R.S./SIT # <i>2534</i>	Licensors <i>DCHD</i>
Received by <i>Mike Deal</i>	Title <i>Manager</i>	Phone <i>547 1039</i>

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

8-16-18

Facility name <i>Speedway # 6327</i>	Type of inspection <i>Standard</i>
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Violation(s)/Comment(s)

Good Temperatures

<i>relish 40°F</i>	<i>cold topping unit</i>	<i>cold case 39°F</i>
<i>hot dog 150°F</i>		<i>self serve shakes 7°F</i>
<i>port roll 139°F</i>	<i>Roller Warmers</i>	<i>self serve sandwich case 143°F</i>
<i>pepperoni tornado 153°F</i>		<i>pop/milk walk-in 38°F</i>
<i>chicken nachos 192°F (in drawer)</i>		<i>pizza warmer 140°F</i>

daily Schedule for cleaning all coffee/machin pop machines
 • Frappe machine cleaning labels

Sandwiches are held 4 hours
pizza held 1 1/2 hours then food is discarded
Chicken nuggets held 3 hr.

Temperature log is provided for employees to monitor food temperatures

Everything is datemarked properly.

Inspected by <i>[Signature]</i>	R.S./SIT # <i>2534</i>	Licenser <i>DCHD</i>
Received by <i>[Signature]</i>	Title <i>Manager</i>	Phone <i>8-16-18</i>