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

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Na C	me of fa	cility	1 <	peedury Ballyoum	Check		, □R	kFE.	License Number		Date 7 2 2 5				
Δ.	dress	1071	1	1	City/S	tate	Zip Co	de							
		19,0	151	18/ 118	V.C) (J		MICH U	5	308				
License holder SRRC(LU) L MC						Inspection Time		Tr			Category/Descriptive				
						(16)			30		C35				
Tv	oo of la	enocti	n (choo	k all that apply)				L	Follow up date (if require		Water sample date/re				
	Standar	•	•	Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	view	□Fo	llow up	1 Ollow up date (il reduit	eu)	(if required)	Suit			
_				☐ Complaint ☐ Pre-licensing ☐ Consultation											
				FOODBORNE ILLNESS RISK FACTO	RS AN	ND	PUBL	IC HEA	LTH INTERVENTIO	NS					
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable															
Compliance Status								Compliance Status							
Supervision								Time/Temperature Controlled for Safety Food (TCS' food)							
CALLED TO	ia lit Valorei	Person in charge present demonstrates knowledge and					The state of the s	□ OUT	JT						
1	□IN	OUT	performs duties			23	3 N/A N/O		Proper date marking and disposition						
2	ΠIN	□ OUT	□ N/A	/A Certified Food Protection Manager			□ÏN	□ OUT	Time as a public health assistant as a second						
	Employee Health						Time as a public health control: procedures & re								
3	MIN	OUT	□ N/A	Management, food employees and conditional employee	ıs;	Consumer Advisory									
3	<u> </u>		L 10/74	knowledge, responsibilities and reporting		25		□ OUT	Consumer advisory provided for raw or undercooked for			foods			
4		DOUT		Proper use of restriction and exclusion		35,000	J⊡N/A								
5	□IN		□ N/A	Procedures for responding to vomiting and diarrheal ever	its	52)	Highly Susceptible Populations				liations				
6	∕ ∐IN	TUOLIT	TI N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□ N/A	□ 001	ohlbited foods not offered	1					
7						Ghemical.									
500		CHARLES ALTONO	VALUE OF THE PARTY	eventing Contamination by Hands								PRINCIPLE.			
8						27	7 DN/A		Food additives: approv	ed ar	nd properly used				
		OUT		No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28.	□IN □N/A	□ OUT	Toxic substances prope	rly id	lentified, stored, used				
9	□N/A						i de de la como		Conformance with Appro	- 2.4					
	LTHIN	ПОПТ	□ N/A	Adequate handwashing facilities supplied & accessible			lm iki	Committee of the Commit	T	A COLOR					
10	الكان		L IWA	Approved Source		29	□IN □N/A	OUT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	□IN	BOOK AND			<u> </u>		OUT	т							
		OUT		Food received at preparations		30		□ N/O	Special Requirements:	resh	n Juice Production				
12	□N/A	□N/O		Food received at proper temperature		31	□IN	□ OUT	Special Paguirements:	Hoat	Treatment Dispensing Fre				
13	□ÍN	□out		Food in good condition, safe, and unadulterated		<u></u>	.□N/A	□ N/O	Opedial Requirements.		Treatment Dispensing Fre	702015			
14		OUT		Required records available: shellstock tags, parasite		32		OUT	Special Requirements:	Custo	om Processing	.*			
	.⊡N/A	LIMO		destruction		<u> </u>		□ N/O							
19.5			71.71	Protection from Contamination		33		□ OUT	Special Requirements:	Bulk '	Water Machine Criteria				
15		OUT N/O		Food separated and protected			LJ/1V/A	L 14/O							
16		□out		Food-contact surfaces: cleaned and sanitized		34		OUT N/O	Special Requirements:	4cidif	ified White Rice Preparatio	n			
17		□ OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □N/A	□ OUT	Critical Control Point Ins	specti	tion				
		Time	/Tempe	rature Controlled for Safety Food (TCS food)	3,77		ΠIN	OUT	5 5 1						
	□IN	□ ou		Proper cooking time and temperatures		36	□N/A		Process Review						
18	□N/A	□ N/O		Proper cooking time and temperatures			ΠIN	OUT	., .						
10		OU1		Proper reheating procedures for hot holding	-	37	□N/A		Variance						
19	N/A	□ N/O							. 3						
20		□ OU1		Proper cooling time and temperatures		Ь,	ok for	tore co-	food proporation was -11	000	and amplaces to the				
	□N/A	□ N/O				Risk factors are food preparation practices and employee behave that are identified as the most significant contributing factors to						лъ			
21		□ OU1		Proper hot holding temperatures		foodborne illness.									
22	GIN	□ OU7	· □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Date

Type of Inspection

Nar	ne of Facility	10 Speedway Bank	CSC 3A/)	Type of Inspection	Date
	S 1(1)	101 21 May 1 139/1/	CONVI	Stand are	11/21/60)
1.372		GOOD RETAIL	DDACTICES		
	Good Petail Pract	ices are preventative measures to control the intro	Dudmar WOOD 11 To DESCRIPTION OF THE ARREST AND ARREST ARREST ARREST AND ARREST ARRE	shaminals and physical chica	
l _M		status (IN, OUT, N/O, N/A) for each numbered item:			
9-11		Safe Food and Water	in-in compliance Odi-	Utensils, Equipment and Vend	
38	□ IN □ OUT □N/A □ N/O	ESSENTING TO SERVICE TRANSPORT OF THE PROPERTY	54 🗆 IN 🗆 OUT	Food and nonfood-contact sidesigned, constructed, and to	surfaces cleanable, properly
39	□ IN □ OUT □ N/A	Water and ice from approved source	55 D IN D OUT D	Warewashing facilities in the	
	Fo	od Temperature Control	55 1311 13 001 1	strips	
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 DIN DOUT	Nonfood-contact surfaces c	lean
41		Plant food properly cooked for hot holding	57 🗆 IN 🗆 OUT 🗈	Physical Facilities N/A Hot and cold water available	e; adequate pressure
42		Approved thawing methods used	58 🗆 IN 🗆 OUT	Plumbing installed; proper	hackflow dovices
				r lambing installed, proper	Jacknow devices
43		Thermometers provided and accurate		TALIA O	
		Food Identification	59 DIN DOUTE		, .,,
44	□ OUT □ OUT	Food properly labeled; original container		N/A Toilet facilities: properly consi	ructed, supplied, cleaned
	Preven	ition of Food Contamination	61 DIN DOUTE	N/A Garbage/refuse properly dispo	sed; facilities maintained
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62 PIN DOUT	Physical facilities installed, m outdoor dining areas	aintained, and clean; dogs in
46	□/IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O		
47	□.IN □ OUT □N/A	Personal cleanliness	63 🗆 ÎN 🗆 OUT	Adequate ventilation and light	ing; designated areas used
48	OUT OUT ON/A ON/O	Wiping cloths: properly used and stored	64 DIN DOUT D	□N/A Existing Equipment and Faciliti	es
49		Washing fruits and vegetables Proper Use of Utensils		Administrative	
50	2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1]N/A 901:3-4 OAC	
50	. IN OUT ON/A N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,		11/// 001/0 / 0//0	
51	□ IN □ OUT □N/A	handled	66 ☑ÎN ☐ OUT ☐]N/A 3701-21 OAC	
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used	_		
53	□ IŃ □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use			
		Observations and C Mark "X" in appropriate box for COS and R: COS=cor			
lten	No. Code Section Priori	ity Level Comment	rected on-site during insp	pection K =repeat violation	COS R
		5005 6006	-6	1500017	
		- 7/44 2/07/07/2/		17 7 (())	
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		a PICHE MANDS	X OR	- 1400 163 NJ	, <u>()</u>
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Pers	son in Charge			Date:	A continue.
	Kov	Wenn -		7-2-2	<u>S</u>
Env	ironmental Health Specialist		Licensor:		
				1	2- mg
PR	ORITY LEVEL: C- (CRITICAL NC- NON-CRITICAL		Page	\supset of \supset

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

Name of Facility