Standard Inspection Report

State of Ohio

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility
CRIDERSVILLE SPEEDWAY

Address: 19140 DIXIE HWY.
WAPAKONETA, OH 45895

License holder
KARTER’S INC.

Check one
FSO
RFE

Inspection Time (min)
0

Travel Time (min)
10

License number
308

Date
05/09/2018

Category/Descriptive
COMMERCIAL CLASS 3 <25,000 SQ. FT.

Type of visit (check)
Standard
Follow Up
Foodborne
30 Day
Complaint
Prelicensing
Consultation
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

Food

3.0 Safe, unadulterated and honestly presented
3.1 Sources, specification 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

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

Facility layout and equipment specifications
X

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 criteria
8.4 Acidified white rice preparation criteria
8.5 Facility layout and equipment specifications
20 Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(G) Kitchenware and tableware - handling.

(1) Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.
(2) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
(3) Except as specified under paragraph (G) (2) of this rule, single-service articles that are intended for food-contact or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

Storage of utensils had lip contact surfaces up. Storing silverware with handles up, prevents contamination from hands. Straws are un-wrapped at this time, but will be replaced with spoons. ALL CORRECTED BY REMOVING TO TRASH.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Interior of glass door cooler is dirty. CORRECTED DURING INSPECTION

Operation is going to use a George Foreman Grill for burgers. If they like it, the unit will replaced with a commercial unit.

Level 2 trainers, Norovirus cleanup, and employee health form were mailed to the operator today.
<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>3034</td>
<td>Auglaize County Health Department</td>
<td>1-419-645-4848</td>
</tr>
</tbody>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

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