### State of Ohio Food Inspection Report

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

**Name of facility**
SPEEDWAY LANES, INC.

**Address**
455 N. HERMAN ST.

**City/State/Zip Code**
NEW BREMEN OH 45869

**License holder**
BRIAN ALIG

**License Number**
89

**Date**
02/11/2020

**Check one**
- [ ] FSO
- [ ] RFE

**Type of inspection (check all that apply)**
- [ ] Standard
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Pre-licensing
- [ ] Consultation

**Follow-up date (if required)**
/

**Water sample date/result (if required)**
/

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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Supervision</strong></td>
<td><strong>Compliance Status</strong></td>
</tr>
<tr>
<td>1 IN OUT N/A</td>
<td>23 IN OUT N/A Proper date marking and disposition</td>
</tr>
<tr>
<td>2 IN OUT N/A</td>
<td>24 IN OUT N/A Time as a public health control: procedures &amp; records</td>
</tr>
<tr>
<td>3 IN OUT N/A</td>
<td>25 IN OUT N/A Consumer advisory provided for raw or undercooked foods</td>
</tr>
<tr>
<td>4 IN OUT N/A</td>
<td>26 IN OUT N/A Pasteurized foods used; prohibited foods not offered</td>
</tr>
<tr>
<td>5 IN OUT N/A</td>
<td>27 IN OUT N/A Food additives: approved and properly used</td>
</tr>
<tr>
<td>6 IN OUT N/O</td>
<td>28 IN OUT N/A Toxic substances properly identified, stored, used</td>
</tr>
<tr>
<td>7 IN OUT N/O</td>
<td>29 IN OUT N/A Conformance with Approved Procedures</td>
</tr>
<tr>
<td>8 IN OUT N/O</td>
<td>30 IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td>
</tr>
<tr>
<td>9 IN OUT N/A N/O</td>
<td>31 IN OUT N/A Special Requirements: Fresh Juice Production</td>
</tr>
<tr>
<td>10 IN OUT N/A</td>
<td>32 IN OUT N/A Special Requirements: Custom Processing</td>
</tr>
<tr>
<td>11 IN OUT</td>
<td>33 IN OUT N/A Special Requirements: Bulk Water Machine Criteria</td>
</tr>
<tr>
<td>12 IN OUT N/A N/O</td>
<td>34 IN OUT N/A Special Requirements: Acidified White Rice Preparation Criteria</td>
</tr>
<tr>
<td>13 IN OUT</td>
<td>35 IN OUT N/A Critical Control Point Inspection</td>
</tr>
<tr>
<td>14 IN OUT N/A N/O</td>
<td>36 IN OUT N/A Process Review</td>
</tr>
<tr>
<td>15 IN OUT N/A N/O</td>
<td>37 IN OUT N/A Variance</td>
</tr>
</tbody>
</table>

**Foodborne Standard**

- [ ] 30 Day Critical Control Point (FSO)
- [ ] Good Hygienic Practices
- [ ] Pre-process & Process Control
- [ ] Protection from Contamination
- [ ] Time/temperature controlled
- [ ] Protection of food
- [ ] Certified Food Protection Manager
- [ ] Supervision
- [ ] Good Hygienic Practices
- [ ] Preventing Contamination by Hands
- [ ] Minute Handwashing
- [ ] Proper Use of Sanitizers
- [ ] Personal Hygiene
- [ ] Food Preparation Practices
- [ ] Hand Hygiene
- [ ] Preventing Cross-Contamination
- [ ] Critical Control Point Inspection
- [ ] Time/temperature controlled
- [ ] Protection of food
- [ ] Certified Food Protection Manager
- [ ] Supervision
- [ ] Good Hygienic Practices
- [ ] Preventing Contamination by Hands
- [ ] Minute Handwashing
- [ ] Proper Use of Sanitizers
- [ ] Personal Hygiene
- [ ] Food Preparation Practices
- [ ] Hand Hygiene
- [ ] Preventing Cross-Contamination

**Risk Factors**

- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public Health Interventions**

- Control measures to prevent foodborne illness or injury.

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As per HEA 5302A The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)
## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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### Name of Facility
SPEEDWAY LANES, INC.

### Type of Inspection
flwp

### Date
02/11/2020

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### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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

#### Safe Food and Water

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
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</tr>
<tr>
<td>39</td>
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</tbody>
</table>

#### Food Temperature Control

<table>
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<th>Item No.</th>
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#### Food Identification

<table>
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<th>Item No.</th>
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<tbody>
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</table>

#### Prevention of Food Contamination

<table>
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<th>Item No.</th>
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</table>

#### Proper Use of Utensils

<table>
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<th>Item No.</th>
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#### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:  
- **COS** = corrected on-site during inspection  
- **R** = repeat violation

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| 56       | 3717-1-04.5(A)(3) | NC | Cleanliness of nonfood-contact surfaces of equipment.  
While there has been an honest effort to begin the cleaning process and progress has been made, there is additional cleaning that needs to be completed to bring the facility up to code. The gas lines in the middle of the kitchen are still covered in grease, debris and dirt. The backs of the equipment next to the gas lines show an accumulation of grease and need to be cleaned and degreased at this time. The right and left most sides of the fryers need cleaned (Exterior) |
| 62       | 3717-1-06.4(B) | NC | Cleaning - frequency and restrictions.  
The floors in the center of the kitchen area have been cleaned but the coving area along the walls needs additional attention. The floor under the cold holding units located in front of the fryers is dirty and has food waste under the units. The floor under the fryers needs cleaned as well. The floor in the walk-in cooler was sticky with some food debris noted. |

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### Person in Charge

Sanitarian: CURT ANDERSON  
RS/SIT# 1704  

Licensor: Aeglaize County Health Department  

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**PRIORITY LEVEL:**  
- **C** = CRITICAL  
- **NC** = NON-CRITICAL

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As per AGR 1268 The Baldwin Group, Inc. (11/19)

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**Custom Comment # 1**

As per AGR 1268 The Baldwin Group, Inc. (11/19)

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**Date:** 02/11/2020

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