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

Name of facility
SPEEDWAY #3612

Check one
☐ FSO  ☒ RFE

License number
36

Date
09/07/2018

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

Address: 100 N. DIXIE HWY.
CRIDERSVILLE, OH 45806

License holder
SPEEDWAY LLC

Inspection Time (min)  60
Travel Time (min)  30

Type of visit (check)
☒ Standard  ☐ Follow Up  ☐ Foodborne  ☐ 30 Day  ☐ Follow-up date (if required)
☐ Complaint  ☐ Prelicensing  ☐ Consultation  ☐ Sample date/result(if required)
☐ Other specify

3717-1 OAC Violation Checked

Management and Personnel

2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
☒ 2.4 Supervision

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

4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
☒ 4.3 Location and installation

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

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

7.0 Labeling and identification
7.1 Operational supplies and applications
7.2 Storage and display separation

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
8.6 Existing facilities and equipment

901:3-4 OAC
3701-21 OAC

No violations found.

Poisonous or Toxic Materials

Special Requirements

Administration

Violations/Comment(s)

3717-1-02.4 Management and personnel: supervision.

(A) Person in charge - assignment of responsibility.

(1) The license holder shall be the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or shall designate a person or persons in charge and shall ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation. This paragraph does not apply to a micro market as defined in Chapter 3717-1 of the Administrative Code.

(2) One year after the effective date of this rule, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

(3) Temporary, mobile, vending and risk level I and risk level II food service operations or retail food establishments are exempt from paragraph (A)(2) of this rule.

The person in charge was unable to locate an Ohio Department of Health certificate for level 2 training in food protection. This training certificate has been required since March 1, 2017.

3717-1-02.4 Management and personnel: supervision.

(C) Person in charge - duties.

The person in charge shall ensure that:

(1) Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;

(2) Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and...
unwrapped single-service and single-use articles are protected from contamination;
(3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering
the food preparation, food storage, and warewashing areas comply with this chapter;
(4) Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;
(5) Employees are visibly observing foods as they are received to determine that they are from approved
sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately
presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their
receipt;
(6) Employees are verifying that foods delivered to a food service operation or retail food establishment
during non-operating hours are from approved sources and are placed into appropriate storage locations
such that they are maintained at the required temperatures,
(7) Employees are properly cooking time/temperature controlled for safety food, being particularly careful in
cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats,
through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate
temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule
3717-1-04.1 of the Administrative Code and paragraph (Q) (2) of rule 3717-1-04.4 of the Administrative Code;
(8) Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are
not held hot or are not for consumption within four hours, through daily oversight of the employees' routine
monitoring of food temperatures during cooling;
(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified
under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to
ensure its safety;
(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through
routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical
concentration, pH, temperature, and exposure time for chemical sanitizing;
(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as
salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;
(12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code,
employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable
utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;
(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their
assigned duties; and
(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to
report in accordance with this chapter, to the person in charge, information about their health as it relates to
diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the
Administrative Code.
(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation
or retail food establishment, are maintained and implemented as required; and
(16) The food service operation or retail food establishment shall have written procedures for employees to
follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food
service operation or retail food establishment. The procedures shall address the specific actions employees
must take to minimize the spread of contamination and the exposure of employees, consumers, food, and
surfaces to vomitus or fecal matter.

The person in charge could not locate a vomitus/fecal release clean up procedure. Please keep a written procedure
on-site to prevent the spread of illnesses, such as norovirus, during such an event.

3717-1-03.2 Food: protection from contamination after receiving.
(Q)Food storage - preventing contamination from the premises.
Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:
(1) In a clean, dry location;
(2) Where it is not exposed to splash, dust, or other contamination; and
(3) At least six inches (fifteen centimeters) above the floor.
Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor
on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and
pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in
plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

Cardboard beverage cases were being stored directly on the floor of the walk in cooler. Absorbent packaging shall be
kept at least six inches above the floor to prevent mold growth and contamination from liquids on the floor.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

Over 20 plastic soft drink crates turned upside down were being used to keep drink packages at least six inches above the ground in the dry goods storage area and walk in cooler. Wooden pallets were being used to keep single use item boxes off the floor in the outdoor storage area. NSF or similarly approved storage racks or dunnage racks shall be used to keep food and single use items six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products while they are in place.

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.

The fronts of the reach in freezers were accumulating food debris and need cleaned at this time.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(F) Storage - prohibitions.

Cleaned and sanitized equipment, utensils, laundered linens, single-service articles, or single-use articles may not be stored:

(1) In locker rooms, except for laundered linens, single-service articles, and single-use articles that are packaged or in a facility such as a cabinet;
(2) In toilet rooms;
(3) In garbage rooms;
(4) In mechanical rooms;
(5) Under sewer lines that are not shielded to intercept potential drips;
(6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;
(7) Under open stairwells; or
(8) Under other sources of contamination.

The outdoor storage area is not keeping the single use items stored there protected from contamination. Open boxes with open sleeves of cups were observed with water and dust in them.

3717-1-06.4 Physical facilities: maintenance and operation.

(B) Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The floor under the soft drink syrup dispensing area had spilled syrup and packaging debris on it and needs cleaned at this time. The floor under the metal shelves which are placed directly on the floor are accumulating dust and debris and need cleaned at this time. The floor of the walk in cooler under the display racks has liquid spilled on it and packaging debris that needs cleaned.
(2) Litter.

The outdoor storage area has various pieces of old displays and single use items scattered throughout the area. Please organize the area and dispose of unnecessary items to prevent a harborage location for pests.

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<th>R.S./SIT #</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.