## Food Inspection Report

**Name of facility:** CRIDERSVILLE SPEEDWAY  
**Check one:** [x] FSO  [ ] RFE  
**License Number:** 308  
**Date:** 07/11/2020

### Address
19140 DIXIE HWY.  
**City/State/Zip Code:** WAPAKONETA OH 45895

### License holder
KARTER'S INC.

### Inspection Time
- **15**  
- **15**  

### Travel Time
- **15**  

### Type of inspection (check all that apply)
- [x] Standard  
- [x] Critical Control Point (FCO)  
- [ ] Process Review (RFE)  
- [ ] Variance Review  
- [ ] Follow Up  
- [ ] Foodborne  
- [ ] 30 Day  
- [ ] Complaint  
- [ ] Pre-licensing  
- [ ] Consultation

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

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

### Compliance Status

#### Supervision

1. [x] IN  [ ] OUT  [ ] N/A  
   - Person in charge present, demonstrates knowledge, and performs duties

2. [x] IN  [ ] OUT  [ ] N/A  
   - Certified Food Protection Manager

3. [x] IN  [ ] OUT  [ ] N/A  
   - Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. [x] IN  [ ] OUT  [ ] N/A  
   - Proper use of restriction and exclusion

5. [x] IN  [ ] OUT  [ ] N/A  
   - Procedures for responding to vomiting and diarrheal events

#### Employee Health

6. [ ] IN  [x] OUT  [ ] N/A  
   - Proper eating, tasting, drinking, or tobacco use

7. [x] IN  [ ] OUT  [ ] N/A  
   - No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands

8. [x] IN  [ ] OUT  [ ] N/A  
   - Hands clean and properly washed

9. [x] IN  [ ] OUT  [ ] N/A  
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [x] IN  [ ] OUT  [ ] N/A  
    - Adequate handwashing facilities supplied & accessible

#### Approved Source

11. [x] IN  [ ] OUT  [ ] N/A  
    - Food obtained from approved source

12. [ ] IN  [x] OUT  [ ] N/A  
    - Food received at proper temperature

13. [x] IN  [ ] OUT  [ ] N/A  
    - Food in good condition, safe, and unadulterated

14. [x] IN  [ ] OUT  [ ] N/A  
    - Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. [x] IN  [ ] OUT  [ ] N/A  
    - Food separated and protected

16. [x] IN  [ ] OUT  [ ] N/A  
    - Food-contact surfaces: cleaned and sanitized

17. [x] IN  [ ] OUT  [ ] N/A  
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)

18. [x] IN  [ ] OUT  [ ] N/A  
    - Proper cooking time and temperatures

19. [x] IN  [ ] OUT  [ ] N/A  
    - Proper reheating procedures for hot holding

20. [x] IN  [ ] OUT  [ ] N/A  
    - Proper cooling time and temperatures

21. [x] IN  [ ] OUT  [ ] N/A  
    - Proper hot holding temperatures

22. [x] IN  [ ] OUT  [ ] N/A  
    - Proper cold holding temperatures

23. [x] IN  [ ] OUT  [ ] N/A  
    - Proper date marking and disposition

24. [x] IN  [ ] OUT  [ ] N/A  
    - Time as a public health control: procedures & records

25. [x] IN  [ ] OUT  [ ] N/A  
    - Consumer advisory provided for raw or undercooked foods

26. [x] IN  [ ] OUT  [ ] N/A  
    - Pasteurized foods used; prohibited foods not offered

27. [x] IN  [ ] OUT  [ ] N/A  
    - Food additives: approved and properly used

28. [x] IN  [ ] OUT  [ ] N/A  
    - Toxic substances properly identified, stored, used

29. [x] IN  [ ] OUT  [ ] N/A  
    - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. [x] IN  [ ] OUT  [ ] N/A  
    - Special Requirements: Fresh Juice Production

31. [x] IN  [ ] OUT  [ ] N/A  
    - Special Requirements: Heat Treatment Dispensing Freezers

32. [x] IN  [ ] OUT  [ ] N/A  
    - Special Requirements: Custom Processing

33. [x] IN  [ ] OUT  [ ] N/A  
    - Special Requirements: Bulk Water Machine Criteria

34. [x] IN  [ ] OUT  [ ] N/A  
    - Special Requirements: Acidified White Rice Preparation Criteria

35. [x] IN  [ ] OUT  [ ] N/A  
    - Critical Control Point Inspection

36. [x] IN  [ ] OUT  [ ] N/A  
    - Process Review

37. [x] IN  [ ] OUT  [ ] N/A  
    - Variance

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  
**Public health interventions** are control measures to prevent foodborne illness or injury.
## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

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

<table>
<thead>
<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRIDERSVILLE SPEEDWAY</td>
<td>sta</td>
<td>07/11/2020</td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 IN OUT N/A</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>40 IN OUT N/A N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41 IN OUT N/A N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42 IN OUT N/A N/O</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43 IN OUT N/A</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>44 IN OUT</td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>45 IN OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46 IN OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47 IN OUT N/A</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48 IN OUT N/A N/O</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49 IN OUT N/A N/O</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
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<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th>Observations and Corrective Actions</th>
</tr>
</thead>
<tbody>
<tr>
<td>50 IN OUT N/A N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51 IN OUT N/A</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52 IN OUT N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53 IN OUT N/A N/O</td>
<td>Slash-resistant, cloth, and latex glove use</td>
</tr>
</tbody>
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<tr>
<th>Code Section</th>
<th>PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>3717-1-03.4(F)(1)(a)</td>
<td>C</td>
</tr>
<tr>
<td>3717-1-03.2(K)</td>
<td>NC</td>
</tr>
<tr>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
</tr>
</tbody>
</table>

**Observations and Corrective Actions**

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

<table>
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<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
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</table>
| 21       | 3717-1-03.4(F)(1)(a) | C | Time/temperature controlled for safety food - hot holding.  
Sausage hot hold temperature was 125 degrees. Minimum temperature for hot hold is 135 degrees to prevent the growth of pathogens.  
PRODUCTS HAD NOT BEEN IN THE UNIT FOR OVER AN HOUR AND WERE REHEATED TO 165 DEGREES. |
| 50       | 3717-1-03.2(K) | NC | In-use utensils - between-use storage.  
Pop corn scoop was laying in the popping machine.  
Scoop was placed with the handle above the pop corn. |
| 51       | 3717-1-04.8(E)(2) | NC | Clean equipment and utensils stored in a self-draining position and covered or inverted.  
Knives stored on the shelf above the three compartment sink not inverted to protect the food contact surface.  
CORRECTED DURING THE INSPECTION. |

**Person in Charge**

**Sanitarian**

KENT MARTZ  RS/SIT# 2937

**Licensor:**

Auglaize County Health Department

**Date:** 07/11/2020

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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