### Food Inspection Report

**State of Ohio**

**Food Inspection Report**

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

#### Name of facility
SPEEDWAY LAKES, INC.

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

#### License holder
BRIAN ALIG

#### Date
02/25/2020

### Inspection Details

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPEEDWAY LAKES, INC.</td>
<td>FSO</td>
<td>89</td>
<td>02/25/2020</td>
</tr>
</tbody>
</table>

### Type of inspection

- [ ] Standard
- [X] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

### Follow-up date (if required)

Follow-up date: / / 
Water sample date/result: / / 

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

#### Compliance Status

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
<th>Risk Factors</th>
<th>Public health interventions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Supervision

1. [ ] IN  [ ] OUT  [ ] N/A  Person in charge present, demonstrates knowledge, and performs duties
2. [ ] IN  [ ] OUT  [ ] N/A  Certified Food Protection Manager

#### Employee Health

3. [ ] IN  [ ] OUT  [ ] N/A  Management, food employees and conditional employees; knowledge, responsibilities and reporting
4. [ ] IN  [ ] OUT  [ ] N/A  Proper use of restriction and exclusion
5. [ ] IN  [ ] OUT  [ ] N/A  Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

6. [ ] IN  [ ] OUT  [ ] N/A  Proper eating, tasting, drinking, or tobacco use
7. [ ] IN  [ ] OUT  [ ] N/A  No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands

8. [ ] IN  [ ] OUT  [ ] N/A  Hands clean and properly washed
9. [ ] IN  [ ] OUT  [ ] N/A  No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. [ ] IN  [ ] OUT  [ ] N/A  Adequate handwashing facilities supplied & accessible

#### Approved Source

11. [ ] IN  [ ] OUT  [ ] N/A  Food obtained from approved source
12. [ ] IN  [ ] OUT  [ ] N/A  Food received at proper temperature
13. [ ] IN  [ ] OUT  [ ] N/A  Food in good condition, safe, and unadulterated
14. [ ] IN  [ ] OUT  [ ] N/A  Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. [ ] IN  [ ] OUT  [ ] N/A  Food separated and protected
16. [ ] IN  [ ] OUT  [ ] N/A  Food-contact surfaces: cleaned and sanitized
17. [ ] IN  [ ] OUT  [ ] N/A  Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. [ ] IN  [ ] OUT  [ ] N/A  Proper cooking time and temperatures
19. [ ] IN  [ ] OUT  [ ] N/A  Proper reheating procedures for hot holding
20. [ ] IN  [ ] OUT  [ ] N/A  Proper cooling time and temperatures
21. [ ] IN  [ ] OUT  [ ] N/A  Proper hot holding temperatures
22. [ ] IN  [ ] OUT  [ ] N/A  Proper cold holding temperatures

#### Consumer Advisory

23. [ ] IN  [ ] OUT  [ ] N/A  Pasteurized foods used; prohibited foods not offered

#### Chemical

24. [ ] IN  [ ] OUT  [ ] N/A  Food additives: approved and properly used

#### Highly Susceptible Populations

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

#### Conformance with Approved Procedures

26. [ ] IN  [ ] OUT  [ ] N/A  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
27. [ ] IN  [ ] OUT  [ ] N/A  Special Requirements: Fresh Juice Production
28. [ ] IN  [ ] OUT  [ ] N/A  Special Requirements: Heat Treatment Dispensing Freezers
29. [ ] IN  [ ] OUT  [ ] N/A  Special Requirements: Custom Processing
30. [ ] IN  [ ] OUT  [ ] N/A  Special Requirements: Bulk Water Machine Criteria
31. [ ] IN  [ ] OUT  [ ] N/A  Special Requirements: Acidified White Rice Preparation Criteria
32. [ ] IN  [ ] OUT  [ ] N/A  Critical Control Point Inspection
33. [ ] IN  [ ] OUT  [ ] N/A  Process Review
34. [ ] IN  [ ] OUT  [ ] N/A  Variance

---

As per HEA 5302A The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)
### Observations and Corrective Actions

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

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

**Custom Comment # 1**  
Work has continued on improving the cleanliness of the kitchen and back room floors and the non-food contact surfaces such as gas lines, backs and sides of equipment, etc. The expectation is that the progress continues and we do not see a return to the conditions observed in the initial inspection.

**Custom Comment # 2**  
As we've discussed regarding the need to work on/replace flooring in the kitchen and back storage room, please do not purchase ANY flooring material without first checking with this department (Mr. Aaron Longsworth) so he can approve the material.