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

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Na				kone SO □ RFE		License Number		Date			
1	Woodcrest Lanes			50	□ RFE	190		1/4/14			
A	Woodcrest Lanes Address 100 N Grand view U				ty/State/Zip Code						
$\int_{\mathbb{R}^{n}}$	100 N Grand View				Inion City OH 45390						
Li	License holder Insp				n Time T	ravel Time	Cr	ategory/Descriptive			
11 C Bous LLC/OBA Woode 185T 14Mes			4	13	,	20		C45			
Type of Inspection (check all that apply)						Follow up date (if requ	ired)	Water sample date/result			
-	☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				/ □ Follow up	Ì		(if required)			
H	1 codborne Li 30 Day	Constitution									
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
N	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										
Compliance Status				Compliance Status							
	Supervision,				Time/Temperature Controlled for Safety Food (TCS food)						
1	□IN □OUT □ N/A	performs duties	nd	23	□ N/A □ N/O	Proper date marking a	and dis	position			
2	.⊠ÍN □OUT□N/A	Certified Food Protection Manager		24 N/A N/O Time as a public health control: procedures & records							
		Employee Health Management, food employees and conditional employees;			Gonsumer Advisory						
3	OUT ON/A	knowledge, responsibilities and reporting			□IN □ OUT			STATE OF THE STATE			
4	J⊟IN □OUT □ N/A	· · · · · · · · · · · · · · · · · · ·			J⊒N/A		PERMISSIONALITY	for raw or undercooked foods			
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hyglenic Practices:	nts Viit (1		DIN DOUT	Highly Susceptible	Popul	ations			
6	,□IN □OUT □N/O			26	OIN OUT	Pasteurized foods use	d; prol	hibited foods not offered			
7	□IN □OUT □N/O		THE STREET			Chemic	al esse				
	1	reventing Contamination by Hands		27	DIN DOUT	Food additives: appro	ved an	d properly used			
8	DIN DOUT DN/O	Hands clean and properly washed			□·N/Ā			a property acces			
9 -	□ No bare hand contact with ready-to-eat foods or approved alternate method properly followed		ved	28	28 N/A Toxic substances properly identified, stored, used						
		The state of the s				Conformance with Appr	oved [Procedures			
10	DUT □ N/A	Adequate handwashing facilities supplied & accessible	77.50	29	DIN DOUT	Compliance with Reduspecialized processes		xygen Packaging, other			
11	□IN □OUT	Approved Source Food obtained from approved source			DIN DOUT	specialized processes	, and r	TACCP plan			
12	OIN OUT	Food received at proper temperature		30	N/A N/O	Special Requirements:	Fresh	Juice Production			
		8.		31	DIN DOUT	Special Requirements: Heat Treatment Dispensing Freeze					
13	□IN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite			.□N/A □ N/O □IN □ OUT						
14	,⊡N/A □N/O	destruction		32	N/A DN/O	Special Requirements:	Custo	m Processing			
		Protection from Contamination		33	□IN □OUT	Special Requirements:	Bulk V	Vater Machine Criteria			
15	DIN DOUT	Food separated and protected	ł		,□N/A □ N/O			Tator Macrimo Officina			
16		Food-contact surfaces: cleaned and sanitized		34	UIN DOUT	Special Requirements: Criteria	Acidifi	ed White Rice Preparation			
17	,⊡N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	.⊒IN □ OUT □N/A	Critical Control Point Ir	spectic	on ·			
	Time/Tempe	rature Controlled for Safety, Food (TCS food)		36	□IN □OUT	Process Review	-				
18	□N □ OUT □N/A □-N/O	Proper cooking time and temperatures			.⊒N/A □IN □ QUT						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	EN/A	Variance					
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	DIN DOUT DN/A DON/O	Proper hot holding temperatures	36°	that are identified as the most significant contributing factors to foodborne illness.							
22	DIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Woodcrest Lanes	STANJAVA/ (C) 1/4/)	<i>(.</i> j								
(VP OOM CPP) Lor Offil!)	Diamerol 1/ 1/ 3	!								
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										
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN: Safe Food and Water	Utensils, Equipment and Vending	cable								
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	54 .☑ IN ☐ OUT Food and nonfood-contact surfaces cleanable, p designed, constructed, and used	roperly								
39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source		Warewashing facilities: installed, maintained, used; test								
Food Temperature Control	strips									
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 ☑ ÎN ☐ OUT Nonfood-contact surfaces clean Physical Facilities									
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 OUT OUT N/A Hot and cold water available; adequate pressure	э								
42 ☐ IN ☐ OUT ☐N/Ā-☐ N/O Approved thawing methods used	58 □ IN □OUT Plumbing installed; proper backflow devices									
43 ☐ ÎN ☐ OUT ☐N/A Thermometers provided and accurate		····								
Food Identification	59									
44 ,⊒ IN □ OUT Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied, clear	ned								
Prevention of Food Contamination	61 1 OUT IN/A Garbage/refuse properly disposed; facilities maintain	ned								
45 ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 TIN OUT Physical facilities installed, maintained, and clean; outdoor dining areas	logs in								
46										
47 ☐ ÍN ☐ OUT ☐N/A Personal cleanliness	63 ZTN DOUT Adequate ventilation and lighting; designated areas	usea								
48 □ IN □ OUT □ N/A □ N/O Wiping cloths: properly used and stored 49 □ IN □ OUT □ N/A □ N/O Washing fruits and vegetables .	64 ZIN D-OUT DN/A Existing Equipment and Facilities									
Proper Use of Utensils	. Administrative									
50 EN IN OUT OUT N/A N/O In-use utensils: properly stored	65 IN IN OUT IN/A 901:3-4 OAC									
51 ZI'IN COUT CIN/A Utensils, equipment and linens: properly stored, dried, handled	66 ☑1N □ OUT □N/A 3701-21 OAC									
52 ☑ ÎN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used										
53 ☐ IN ☐ OUT ☐N/A ☐ Ń/O Slash-resistant, cloth, and latex glove use										
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation.										
Item No. Code Section Priority Level Comment Satisfactory at T	imp of Inspection 0									
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NO CCP VI	olations of Time of Imercia									
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		-0								
Person in Charge Date:										
Environmental Health-Specialist Licensor:										
PRIORITY EVEN CORRECTION NO. NON CRITICAL PROPERTY AND PR										

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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