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

Na	ame of facility		Chec	k one		_	License Number		Date /		
	Specton	64 J. G. 54	🗆 F	SO	D.RFE		7007		5/20/20		
Ac	ddress		City/	State/2	Zip Code		(3-4) (1	of Care from	_	
Speedowy 59654 Address 1350 Sucence Shoet			LEAD ALLICO OH USBY								
License holder ins			Inspe	Inspection Time		Trav	Travel Time		Category/Descriptive		
License holder Inst				45			$ \mathcal{O} $		(3)		
Type of Inspection (check all that apply)						<u> </u>	Follow up date (if required	d) [Water sample date/result		
☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation				eview	☐ Follow up	p	•	·	(if required)		
E	1000001110 = 00 = -,			<u> </u>				_			
FOODBORNEUU-NESS-RISK-FACTORS AND PUBLIC HEALTH INTERVENTIONS											
_ M	lark designated compli	lance status (IN, OUT, N/O, N/A) for each numbered in	l=in co	mpliance O	UT=r	not in compliance N/O=no	ot ob	served N/A=not applicabl	0		
Compliance Status					Compliance Status Time/Temperature Controlled (Or Safer) Pood (TLOS (Ood))						
		Supervision Person in charge present, demonstrates knowledge, a	24	! !	JIN □ OU	Tem	perature Controlled for Sa	afety)	Foxol (TOS: /dou));	*	
1	DIN DOUT DN/A	performs duties		23	JN/A □ N/C	, ,	Proper date marking and	disp	osition		
2 漢字	□IN □ OUT □ N/A				JIN □ OU JN/A □ N/C		Time as a public health co	ntroi:	procedures & records	_	
26.20H		Employee Health Management, food employees and conditional employee	14.		JIVA LI NAC						
3	ØN □OUT □ N/A	knowledge, responsibilities and reporting			JIN □ OU	The same	Consumer advisory provided for raw or undercooked foods				
<u>4</u> 5		Proper use of restriction and exclusion Procedures for responding to vomiling and diarrheal even	-10		⊒N/A		Highly Susceptible Populations			8	
		Good: Ayorenic Precices 2	lis		JIN □ OU	T				No.	
6		Proper eating, tasting, drinking, or tobacco use	20.000		JN/A	2000000	Pasteurized foods used;				
7		No discharge from eyes, nose, and mouth					Öhemical				
8	1	Hands clean and properly washed	10000	127 L	⊒N/A ⊒N/A	Т	Food additives; approved	land	properly used		
		No bare hand contact with ready-to-eat foods or approvalternate method properly followed			⊒iN □ OU	т				_	
9	□IN □ OUT □N/A □ N/O		ved	128 F	□N/A		Toxic substances properly	/ ideni	tified, stored, used		
	TIN COUT CONTA						Conjormance Willi-Approved Propegures (
10	OIN OUT ON/A	Adequate handwashing facilities supplied & accessible Approved Source		120 1	⊒N □ OUT ∄N/A	T	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan				
11	ON DOUT	Food obtained from approved source	240	l r	TUO II NIE	T				_	
12	IDIN DOUT DN/A IZÍN/O	Food received at proper temperature			IN/A N/O	$\overline{}$	Special Requirements: Fre	esii Ji	uice Production	_	
13	□IN □OUT	Food in good condition, safe, and unadulterated		31		,	Special Requirements: He	: Heat Treatment Dispensing Freezers			
14	□IN □OUT .□N/A □N/O	Required records available: shellstock tags, parasite destruction			ועס 🗆 אוב		Special Requirements: Cu	stom	Processing	_	
	<u> </u>	Destruction Protection from Contentination							Troopening	_	
15	□IN DOUT	Food separated and protected			JN/A DN/O		Special Requirements: But	ik Wa	ater Machine Criteria		
	□N/A □N/O □IN □OUT	From separated and protected		34	TUO 🗀 OUT	r	Special Requirements: Act	idified	White Rice Preparation	_	
16		Food-contact surfaces: cleaned and sanitized		34	N/A □ N/O)	Criteria		, , , , , , , , , , , , , , , , , , ,		
17	,□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		138	IN DOUT	Т	Critical Control Point Inspe	ection		_	
	Time/Tempe	isture controlled for Safaty (Food (It CS (Food))	22.5		IN/A IN □ OUT	,	· ·		· · · · · · · · · · · · · · · · · · ·	_	
18	☑IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			N/A		Process Review				
	·· ,			37	IN DOUT	г	Variance				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		<u> </u>] N/A					_	
20	DIN DOUT	Proper cooling time and tomogratures	\dashv								
20	□N/A □ N/O					re foo ed as	ood preparation practices and employee behaviors as the most significant contributing factors to				
21	ON DOUT	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	DÍN □ OUT □N/A	Proper cold holding temperatures									

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 5-20-27 4 11 1ª 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 Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly 38 □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required ☐ IN ☐ OUT designed, constructed, and used ☑ÎN □OUT □N/A 39 Water and ice from approved source Warewashing facilities; installed, maintained, used; test |☑′IN □ OUT □N/A Food Temperature Control 56 □ IN □ QUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment Î IN □ OUT □N/A □ N/O 40 for temperature control Physical Facilities Ó IN OUT ON/A C' N/O 41 Plant food properly cooked for hot holding Hot and cold water available; adequate pressure ☑ IN ☐ OUT ☐N/A 42 O/N 🗌 A/N 🗎 TUO 🖺 NÎ 🖭 Approved thawing methods used .□IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 AND TUO IT NO P Thermometers provided and accurate □ IN □ OUT □N/A Food Identification Sewage and waste water properly disposed T IN □ OUT □N/A 60 44 ☐ IN ☐ OUT Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container ∠∐ IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer Î IN 🗆 OUT IN COUT Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, TUO 🗆 NI 🖺 46 storage & display -□'IN □ OUT Adequate ventilation and lighting; designated areas used 47 d in □ out □n/a Personal cleanliness 48 .□ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored III II OUT IIIN/A Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O 49 Washing fruits and vegetables Administrative Proper Use of Utensils ÍN □ OUT ïN/A 901:3-4 OAC 50 IN IN OUT IN/A IN N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, I'IN II OUT IIN/A 51 □ IN □ OUT □Ñ/A 3701-21 OAC ☑ IN ☐ OUT ☐N/A 52 Single-use/single-service articles: properly stored, used ☑ IN □ OUT □N/A □ N/O 53 Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate prrected on site during inspection. R≓repeat violation Item No Code Section . cos o п П m Person in Charge Date:

Licensor

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Environmental Health Specialist