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

| Name of facility | | | Check one | | | | License Number | Date | | |
|---|--|---|--------------|---|-------------------|-------|-------------------------------|---|--|--|
| Speed 201 # 9193 | | | ☐ FS | FSO DERFE 10 | | | 1077 | 10/3/18 | | |
| Address Ro- | | | Cltv/Zlp | City/Zip Code | | | | | | |
| | | | 4.1 | | | | | | | |
| I lalumbus 150- | | | [V] | † } | Verno | | 43050 | | | |
| License holder | | | Inspecti | 101 | n ilme | Trav | rel Time | Category/Descriptive | | |
| Speedwar LLC | | | | 6 | 00 | | 15 | C45 | | |
| Type of inspection (check all that apply) | | | | | | | Follow up date (if required |) Water sample date/result | | |
| ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varian | | | nce Revi | ew | v 🏚 Follow up | , | , , , | (if required) | | |
| | Foodborne 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consultation | | | | | | | | |
| FOODBOOME HUMBOO DISK PLATORS AND SUBJECT HUMBOURF TO AND | | | | | | | | | | |
| | FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | |
| M | ark designated complia | ance status (IN, OUT, N/O, N/A) for each numbered in | em; IN=ir | N=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 | Person in charge present, demonstrates knowledge, a performs duties | nd 2 | 23 | | | Proper date marking and | disposition | | |
| 2 | OUT OUT N/A | Certified Food Protection Manager Employee Health | 2 | 24 | | | Time as a public health cor | strol: procedures & records | | |
| | | Management, food employees and conditional employee | | | | | Consumer, Adviso | ory | | |
| 3 | DIN OUT N/A | knowledge, responsibilities and reporting | | Ţ | □IN □ OU | Т | Gd | last for your or underscaled founds | | |
| 4 | □IN □OUT □ N/A | Proper use of restriction and exclusion | 2 | .5 | □N/A | | Consumer advisory provid | led for raw or undercooked foods | | |
| 5 | □IN □OUT □ N/A | Procedures for responding to vomiting and diarrheal eve | nts | 1 | | 10-10 | Highly Susceptible Pop | ulations | | |
| | | Good Hygienic Practices | | 6 | □N □ OU | T | Pasteurized foods used; p | rohibited foods not offered | | |
| 6 | | Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth | _ _ | | LINIA | | Chemical | | | |
| 7 | □ IN □ OUT □ N/O | reventing Contamination by Hands | | Т | | | Chemical | | | |
| | | | 2 | 27 | □ IN □ OU | T | Food additives: approved | and properly used | | |
| В | DIN DOUT NO | nailus cieati alio property wasned | — - | 4 | | - | | | | |
| 9 | □ IN □ OUT □N/A □ N/O | No bare hand contact with ready-to-eat foods or approvaltemate method properly followed | ved 2 | 28 | □ IN □ OU □N/A | Т | Toxic substances properly | stances properly identified, stored, used | | |
| | | | | | | Co | nformance with Approve | l Procedures | | |
| 10 | □IN □OUT □ N/A | Adequate handwashing facilities supplied & accessible | | 29 | □ IN □ OU | Т | Compliance with Reduced | | | |
| | | Approved Source | | _ | □N/A | | specialized processes, an | d HACCP plan | | |
| 11 | | Food obtained from approved source | — з | 30 | | | Special Requirements: Fre | sh Juice Production | | |
| 12 | DNA DNO | Food received at proper temperature | | + | DIN DOU | - | | | | |
| 13 | □IN □OUT | Food in good condition, safe, and unadulterated | 3 | 31 | N/A N/O | | Special Requirements: Hea | at Treatment Dispensing Freezers | | |
| 14 | DIN DOUT | Required records available; shellstock tags, parasite | | | טס 🗆 או 🗅 | Т | Special Beautements: Our | tom Processing | | |
| 14 | □N/A □ N/O | destruction | 3 | 2 | □N/A □ N/C |) | Special Requirements: Cus | tom Frocessing | | |
| | | Protection from Contamination | 3 | 33 | טס 🗆 או 🗅 סט | | Special Requirements: Bull | k Water Machine Criteria | | |
| 15 | □ IN □ OUT □N/A □ N/O | Food separated and protected | - | + | | | , , | tified White Rice Preparation | | |
| 16 | ON DOUT | Food-contact surfaces; cleaned and sanitized | 3 | 34 | | 2 | Criteria | mad vinta (table) reputation | | |
| 17 | □ IN □ OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 3 | 35 | □ IN □ OU | T | Critical Control Point Inspec | ction | | |
| | Time/Tempe | rature Controlled for Safety Food (TCS food) | 34 | 8 | | Ŧπ | Process Review | | | |
| 18 | DIN DOUT | Proper cooking time and temperatures | | 4 | □N/A | | | | | |
| \vdash | □N/A □ N/O | , , | ₃ | 17 | | Т | Variance | | | |
| 19 | □ IN □ OUT □N/A □ N/O | Proper reheating procedures for hot holding | | 1 | □N/A | | | | | |
| 20 | □ IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | | 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. | | | | | | |
| 21 | □ IN □ OUT □N/A □ N/O | Proper hot holding temperatures | 1 | | | | | | | |
| 22 | □ IN □ OUT □N/A | Proper cold holding temperatures | | | | | | | | |

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| GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods, Murik designated compliance status (IX, OUT, NX), MX) for each numbered item. Nen compliance OUT-mcI in compliance NO-mot observed. MX-most applicable. Safe Teach and Water 30 □ IN □ OUT □ INA □ INO Presentation of pathods used a social control in the introduction of pathogens, chemicals, and physical objects into foods. Water and ice from approved source Feed Teachmannian Chemical Status (IX, OUT, NX), MX for each numbered item. Nen compliance OUT-mcI in compliance NO-mot observed. MX-most applicable. Feed Teachmannian Chemical Status (IX, OUT, NX), MX for an observation of properties. Prevention of Pack Centermannian Chemical Status (IX, OUT, IX), MX for an observation of properties. Chemical Status (IX, OUT, IX, OUT, | 1 | Sacral + | 910.7 | | | Follow-Up | 10/2/10 | | | | | | | |
|--|--|--|--|---|--|--|--|----------|-----------|--|--|--|--|--|
| Good Relail Practices are prevential via measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance above the No. OUT. No. No. No. No. You each numbered item. Nivin compliance and compliance Microsian delivers of No. | | Specol Way + | | | | TOHOW-UP | 11/6/01 | | | | | | | |
| Month designated compliance status (IN, OUT, NO, NIA) for each numbered litem Nimb compliance out recombined. No more clearred NIA-nect applicable | GOOD RETAIL PRACTICES | | | | | | | | | | | | | |
| Month designated compliance status (IN, OUT, NO, NIA) for each numbered litem Nimb compliance out recombined. No more clearred NIA-nect applicable | | | | | | | | | | | | | | |
| 39 N OUT NA NI OVT Water and ice from approved source So N OUT OVT Water and ice from approved source So N OUT OVT OVT | 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 | | | | | | | | | | | | | |
| Section Count Co | Safe Food and Water Utensils, Equipment and Vending | | | | | | | | | | | | | |
| Second Properties Cohrol. | 38 | □ ŧN □ OUT □N/A □ N/O | Pasteurized eggs used where required | 54 | □ ІИ 🗖 ОИТ | | | , prop | perly | | | | | |
| 40 IN OUT ONA NO Proper cooling methods used; adequate explanent for temperature control for | 39 | | | 55 | | | | | | | | | | |
| Prevention of Food Contamination Food prepared during food preparation, statistical proper backflow devices Food Identification Food properly labeled, original container Food Identification Food Contamination Food Contaminatio | | T | | 150 | DE IN MOUT | | close | | | | | | | |
| 42 IN OUT INA NO Approved thanking methods used 58 IN OUT INA Plumbing installed; proper backflow devices 59 IN OUT INA Sewage and waste vater properly disposed 50 IN OUT INA Sewage and waste vater properly disposed 50 IN OUT INA Total facilities: properly constructed, supplied, cleaned 50 IN OUT INA Could properly labeled; original container 50 IN OUT Provided in different properly during food preparable of the properly deposed 50 IN OUT Provided and animals not present/outer 50 IN OUT Provided and animals not present/outer 50 IN OUT Provided and intends not present/outer 50 IN OUT Preparable during food preparable, 50 IN OUT Preparable during food preparable, 50 IN OUT INA No Washing further and vegetables 50 IN OUT INA No Washing further and vegetables 50 IN OUT INA No Washing further and vegetables 50 IN OUT INA No Washing further and vegetables 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single-uselfined-service anticles: properly stored, dired, 50 IN OUT INA Single | 40 | □ IN □ OUT □N/A □ N/O | | 30 | AP IIA PI COL | | Citali | | | | | | | |
| 43 IN OUT | 41 | IN OUT ON/A ON/O | Plant food properly cooked for hot holding | 57 | | N/A Hot and cold water availab | ole; adequate pressi | ure | | | | | | |
| Food Identification So | 42 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Approved thawing methods used | 58 | 58 ☐ IN ☐ OUT ☐N/A Plumbing installed; proper backflow devices | | | | | | | | | |
| 44 IN OUT Food property labeled: original container 51 ON QOUT DNA Garbagerefuse property disposed; facilities maintained 52 IN QUT Physical facilities installed, maintained and clean 52 IN QUT Physical facilities installed, maintained, and clean 53 IN QUT Physical facilities installed, maintained, and clean 53 IN QUT Physical facilities installed, maintained, and clean 53 IN QUT Physical facilities installed, maintained, and clean 53 IN QUT Question ventilation and lighting: designated areas used 54 IN QUT DNA Adequate ventilation and lighting: designated areas used 54 IN QUT DNA Adequate ventilation and lighting: designated areas used 54 IN QUT DNA Adequate ventilation and lighting: designated areas used 55 IN QUT DNA DUT DNA | 43 | □ IN □ OUT □N/A | Thermometers provided and accurate | 59 | 59 IN OUT N/A Sewage and waste water properly disposed | | | | | | | | | |
| Prevention of Food Contamination So IN OUT Insects, rodents, and animate not present/outer So IN OUT Adequate ventilation and lighting: designated areas used | | | Food Identification | 60 | □ IN □ OUT □ | N/A Toilet facilities: properly cons | structed, supplied, cle | anec | d | | | | | |
| 45 | 44 | □ IN □ OUT | Food properly labeled; original container | 61 | п ја ја | N/A Garbage/refuse properly disp | oosed; facilities maint | ained | d | | | | | |
| S IN OUT Openings protected Openings protected Openings protected Opening protected Opening protected Opening protected Opening of display Opening of displ | | Preven | tion of Food Contamination | -/62 | TUO N N D | Physical facilities installed, n | naintained, and clean |) | | | | | | |
| 46 | 45 | □ IN □ OUT | , · · · · · · · · · · · · · · · · · · · | - | | Adequate ventilation and ligh | hting; designated area | as us | sed | | | | | |
| Administrative Admi | 46 | IN I OUT | Contamination prevented during food preparation, | 64 | | N/A Existing Equipment and Facili | ilies | | | | | | | |
| 49 IN OUT IN NIO Washing fruits and vegetables 65 IN OUT IN S01:34 OAC Proper Use of Utensite 66 IN OUT IN S01:34 OAC | | | | - | | | | - 1 | | | | | | |
| Proper Use of Utensile 50 | | | | - 100 | | Administrative | | | | | | | | |
| 50 IN OUT DNA NO In-use utensitis: property stored. 51 IN OUT DNA Utensitis, equipment and linens: property stored, dried, handled 52 IN OUT DNA Single-user/single-service articles: property stored, used 53 IN OUT DNA Single-user/single-service articles: property stored, used 53 ON OUT DNA Single-user/single-service articles: property stored, used Cobservations and Corrective Actions Mark X in appropriate box for COS and R: COS-corrected on-alte during inspection Re-respect violation Re-inspection finds the following: Cos R Out DNA Single-user/single-service articles: property stored, used Re-inspection finds the following: Cos R Out DNA Single-user/single-service articles: property stored, used Re-inspection finds the following: Cos R Out DNA Single-user/single-service articles: property stored, used Re-inspection finds the following: Cos R Out DNA Single-user/single-service articles: property stored, used Re-inspection finds the following: Cos R Out DNA Single-user/single-service articles: property stored, used in property of the finds the following: Cos R Out DNA Single-user/single-service articles: property stored, used in property of the finds the following: Cos R Out DNA Single-user/single-service articles: property stored, used in property of the finds the following: Cos R Out DNA Single-user/single-service articles: property stored, used in property of the finds the following: Cos R Out DNA Single-user/single-service articles: property stored on alteredung in property of the following: Cos R Out DNA Single-user/single-service articles: property stored on alteredung in property of the following: Cos R Out DNA Stored on alteredung in property of the following: Cos R Out DNA Stored on alteredung in property of the following: Cos R Out DNA Stored on alteredung in property of the following: Cos Out DNA Out DNA Out DNA Out DNA | 49 | | | 65 | | N/A 901:3-4 OAC | | | | | | | | |
| 51 IN OUT IN Ultersits, equipment and linens: properly stored, dried, final out IN OUT IN Single-service articles: properly stored, used 52 IN OUT IN Single-service articles: properly stored, used 53 IN OUT IN NO Stash-resistant and cloth glove use Ce-inspection finals the following: Observations and Corrective Actions | 50 | | | 88 | | N/A 3701-21 OAC | | - 11:5 V | ui. | | | | | |
| 52 IN OUT N/A Single-use/single-service articles: properly stored, used 53 IN OUT N/A N/O Siash-resistant and cloth glove use Observations and Corrective Actions | | | Utensils, equipment and linens: properly stored, dried, | | | | | | | | | | | |
| Observations and Corrective Actions Mark 'x' in appropriate box for GOS and R: GOS-corrected on-site during inspection Rerepeat violation Nem No. Code Section Priority Level Comment Light Conditions Mark 'x' in appropriate box for GOS and R: GOS-corrected on-site during inspection Rerepeat violation New York Food debris present baild up present under Shelving And equipment on retail floor, walk in cooler, and storage area. Floors that throughout faculting are during area. Thorse throughout faculting are during area. Unside of Sorke foundain northles and Rispussion area. Unside of Sorke foundain northles and Repute of Sorke foundain northless and Repute of Sorke foundain | <u> </u> | | | - | | | | | | | | | | |
| Observations and Corrective Actions Mark "x" in appropriate box for COS and R: COS-corrected on-alter during inspection Re-repeat violation Nem No. Code Section Priority Level Comment On the Code Section Priority Level Code Section Code on the Code of the | <u> </u> | | | 12 | -insporting | a finds the follow | 1.0 | | | | | | | |
| Hem No. Code Section Priority Level Comment Comment | | Observations and Corrective Actions | | | | | | | | | | | | |
| and equipment on retail floor, walk in cooler, and storage areas. Floors from throughout facility are dirity are dirity area. (Inside of sock fountain nextles and dispuser area. (Inside of sock fountain nextles) 4.56 4.1 Card hourd (soiled) Still present in walk in access on a least ship wine. 6.4 — Pehris huldry on wall and conduit lines above from a preparen. 6.1 5.4 — Lids not present on dumpster. Provide lids. Due to continued refert violations the Environmental and week. Person in Charge Person in Charge Date: Date: | | | | | | | | | | | | | | |
| and equipment on retail floor, well in conter, and storked areas. Hours their throughout facility are diring areas. Hours their throughout facility are diring and dispussive of such facilities and dispussive of the area. (Inside of such facilities and dispussive of the area. (Inside of such facilities) 4.56 4.1 Card hourd (soiled) Still present in wealk in cooke on the shelving. 6.2 6.4 Pehris huild up on wall and conduit lines above form the area area. 6.1 5.4 Lids not present on dumpster. Provide lids the present of the environmental of the area of the present of t | _ | | Mark "X" in appropriate box for COS and R: COS=co | Corre | ctive Action | ns | ing | | | | | | | |
| area. Flors they throughout facility are direct on the facility observed on state to indicate and dispussion of the facility o | Iten | n No. Code Section Priori | Mark "X" in appropriate box for COS and R: COS=co | Corre | ectivé Action on-site during inspe | ns action Rerepeat violation | c | | | | | | | |
| 16 4.5 - Buildup observed on state fountain notates and dispuser A area. Inside of social fountain notates and dispuser Description of the social of social still present in walk in cooker on Description D | Iten | n No. Code Section Priori | Mark "X" in appropriate box for COS and R: COS=co ty Level Comment Dirt Food debris ares | Corre | ective Action on-site during Inspe | ns action Rerepeat violation Ovesers under 5 | helving ! | |)Xį | | | | | |
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| Due to Continued reject violations the Envircamental Health Present on the present at the re-inspection Person in Charge Date: Sanitarism Licensor: | 71 | 6.4 | Mark "X" in appropriate box for COS and R: COS=coty Level Comment - Dirt Food dehris pres and equipment on recorded to the second of the sec | ent tail | baildup Harring insperior | ns ection R=repeat violation Oresent under S Liky are dirig in hordes and it | helving ! d storage ! | | X D D X D | | | | | |
| Sanitartan Orep asea. Orep asea. Orep asea. Orep asea. Ore to Continued repeat violetions the Environmental Orepassed in the present at the VI-Inspection Orep asea. O | 71 | 6.4 | Mark "X" in appropriate box for COS and R: COS=coty Level Comment - Dirt Food dehris pres and equipment on recorded to the second of the sec | ent tail | baildup Harring insperior | ns ection R=repeat violation Oresent under S Liky are dirig in hordes and it | helving ! d storage ! | | X D D X D | | | | | |
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| Due to Continued reject violations the Environmental Health Director with he present at the re-inspection In week. Date: Sanitarian Licensor: Licens | 71 4.5 | 6.4 | Mark "X" in appropriate box for COS and R: COS=coty Level Comment - Dirt Food debris pres and equipment on recovered or such as a love observed or arm. Inside of Second of Se | corrected tail tought 560 541 | paile up pailed | ns ection R=repeat violation Oresent under S Liky are dirig in hordes and it | helving is al storage is ispenser is | | | | | | | |
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| Person in Charge Sanitarian Licensor: Lic | 110 | 6.4 6.4 6.4 7.5 7.6 7.6 7.6 7.6 7.6 7.6 7.6 7.6 7.6 7.6 | Mark "X" in appropriate box for COS and R: COS=coty Level Comment - Dirt Food dehris pres and equipment on reconserved or areas. Floors Front to Buildup onserved or arm. (Inside of St. Cardhrard (soiled) Shelving Pehris huildup on | corrected tail tought 560 541 | paile up pailed | ns ection R=repeat violation Oresent under S Liky are dirig in hordes and it | helving ! d storage ! ispuser ! oher on ! ve ford ! | | | | | | | |
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| Person in Charge Date: Sanitarian Licensor: Knox a Ho | 110 | 6.4 6.4 6.4 7.5 7.6 7.6 7.6 7.6 7.6 7.6 7.6 7.6 7.6 7.6 | Mark "X" in appropriate box for COS and R: COS=coty Level Comment - Dirt Food debris pres and equipment on recards. Floors there to areas. Floors there to areas. (Inside of Se - Carabrard (soiled) Shelving - Debris buildup on preparea. Lids not present on Due to Continued rec | corrected entrail tail sola fa still una du entrail | posite during inspections and present | ns ection R=repeat violation Present under Si CUK-in cooler, and liky are dirily in natures and it is in walk in coo provide lids The Environment | helving is a storage is purser in the storage is the storage is the storage is the storage is the storage in the storage in the storage in the storage is the storage in the storage in the storage in the storage is the storage in th | | | | | | | |
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HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)