

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility McBo's	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1108	Date 12-28-14
Address 498 W. Main St Versailles		Category/Descriptive CBS	
License holder Orville & Norma Bohman	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundrying
	4.8	Protection of clean items

Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
<input checked="" type="checkbox"/>	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

	5.0	Water
	5.1	Plumbing system
	5.2	Mobile water tanks
	5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/>	5.4	Refuse, recyclables, and returnables

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	6.4	Maintenance and operation

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

3.4G) Observed no date marking on lettuce (cut & sliced), tomatoes, ham and taco meat. Discussed all TCS RTE foods shall be date marked for 7 days and discarded or consumed ~~within~~ by the 7th day to limit growth. Critical.

4.5B) Observed a build up on the pop nozzle gun. PIC stated it gets cleaned every 3-4 wks. Discussed to clean on a more frequent basis to limit growth. Corrected at time of inspection.

Inspected by <i>Sandra Schuiteman</i>	R.S./SIT # 164029	Licensor DCHD
Received by <i>Lois Z. Bohm</i>	Title	Phone

State of Ohio
Continuation Report

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Name of Facility M ^c Bo's	Type of visit Standard	Date 12-28-14
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Violation(s)/Comment(s)

5.4F) Observed no lids on trash receptacles. Discussed receptacles shall have tight fitting lids/covers. Please contact the village of Versailles. to repair lids.

Notes:

- Discussed employee health policy, body fluid clean up kit & manager's training.
- Please purchase containers for sauces to be stored in so single use articles can be thrown out.

Inspected by <i>Anna J. Hunter</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>Sandy Z. Boh</i>	Title	Phone