

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>McBo's</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1108</b>	Date <b>8/30/17</b>
Address <b>498 W Main St. Versailles</b>		Category/Descriptive <b>C3S</b>	
License holder <b>Orville ? Norma Bohman</b>	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**

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

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

**Poisonous or Toxic Materials**

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

**Food**

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

**Water, Plumbing, and Waste**

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

**Special Requirements**

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

**Equipment, Utensils, and Linens**

<input type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

**Physical Facilities**

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

**Administrative**

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

**Violation(s)/Comment(s)**

2.4A) No level two certification available at time of inspection. Discussed at least 1 employee that has Supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level 2 certification in food protection. Certification was supposed to be acquired by March 1, 2017.

2.4C) Observed no employee health policy at time of inspection. Discussed food and conditional employees

Inspected by <i>Laura Schuterman</i>	R.S./SIT # <b>116-4029</b>	Licenser <b>DCHD</b>
Received by <i>Sandy Z. Bohne</i>	Title	Phone

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Facility name McBois	Type of inspection Standard
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Violation(s)/Comment(s)

2.4 C cont) are informed in a verifiable manner of their responsibility to report to PIC information ~~as it relates~~ about their health as it relates to diseases that are transmissible through food.

2.4C) No written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation. Document given.

4.1Y) No thermometers available in ice cream freezer, 3 stand up freezer units. Discussed all cold hold units shall be equipped with a temperature measuring device.

5.1C) Observed handsink water turned off PIC stated sink has not been operating for at least the last month. Discussed handsinks shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. PIC called Arhens at time of inspection. Please repair.

Inspected by Anna Schutena	R.S./SIT # 164029	Licensors DCHD
Received by Judy L. Boh	Title	Phone

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Violation(s)/Comment(s)

5.19) Observed 3 way sink faucet leaking. Discussed a plumbing system shall be maintained in good repair.

5.4F) Observed no doors on trash receptacle, Discussed trash receptacles shall be maintained in good repair. so receptacle has tight fitting lids, doors or covers.  
Repeat.

Notes: Remember all food shall be purchased from an approved source.

Inspected by Amanda Whitener	R.S./SIT # 164029	Licensors DCHD
Received by John F. Boh	Title	Phone