

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>McDonalds</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1109</i>	Date <i>12-30-16</i>
Address <i>1337 Sweitzer St Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Ben Scott</i>	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

#### 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
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

#### Equipment, Utensils, and Linens

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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

#### Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

#### 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

#### Poisonous or Toxic Materials

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

#### 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

#### Administrative

901:3-4 OAC
3701-21 OAC

### Violation(s)/Comment(s)

*(4.14) No thermometer available in pass through cold holding unit by grills. Discussed all holding units shall have a thermometer to accurately monitor the temperature for food safety. PIC stated they should be extra thermometers in the safe.*

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke Co #10</i>
Received by <i>J. April Skinninger</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>McDonald's</i>	License number <i>1109</i>	Date <i>12-30-16</i>
Address <i>1237 Switzer St. Greenville</i>	Category/Descriptive <i>045</i>	
License holder <i>Ben Scott</i>	Inspection time (min)	Travel time (min)

**Comments:**

*An employee vomitted in trash can by drive thru window. Manager advised the employee to go home and instructed a different employee to follow the cleaning & disinfecting procedures. Food was discarded in area.*

*Level 2 certificate available.*

**Temperature Log**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>Chicken</i>	<i>Hot Hold</i>	<i>145 °F</i>	<i>CORN MIX</i>	<i>Cold Hold</i>	<i>32 °F</i>
<i>Eggs Scrambled</i>	<i>Hot Hold</i>	<i>147 °F</i>	<i>pancake</i>	<i>Cold Hold</i>	<i>34 °F</i>
<i>Sausage gravy</i>	<i>Cold Hold</i>	<i>35 °F</i>	<i>burrito</i>	<i>Hot Hold</i>	<i>147 °F</i>
<i>Lettuce</i>	<i>Cold Hold</i>	<i>36 °F</i>			
<i>Milk</i>	<i>Cold Hold</i>	<i>34 °F</i>			
<i>Sausage patty</i>	<i>Hot Hold</i>	<i>143 °F</i>			
<i>tomato</i>	<i>Cold Hold</i>	<i>38 °F</i>			
Inspected by <i>Megan Keller</i>	R.S./SIT# <i>143136</i>	Licensor <i>Clarke CD HP</i>			
Received by <i>April Skesinger</i>	Title	Phone			