

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>McDonalds</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1109</b>	Date <b>2/22/17</b>
Address: <b>1237 Sweitzer St. Greenville</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Ben Scott</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

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
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	Laundrying
4.8	Protection of clean items

#### Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 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)

5.1C) Observed the handwash sink by 3 bay sink reach the temp of 94°F at time of inspection. PIC stated a plumber is currently working on getting the temperature up to 100°F. PIC will follow up with plumber. Currently instructing employees to use other hand sink when possible. A hand washing sink shall be equipped to provide water at a temperature of at least 100°F.

Inspected by <i>Sandra Schurterman</i>	R.S./SIT # <b>164029</b>	Licensor <b>DC110</b>	
Received by <i>[Signature]</i>	Title	Phone	

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>M<sup>c</sup> Donalds</b>	License number <b>1109</b>	Date <b>2/22/17</b>
Address <b>1237 SWEITZER St Greenville</b>	Category/Descriptive <b>CAS</b>	
License holder <b>Ben Scott</b>	Inspection time (min)	Travel time (min)

**Comments:**

Satisfactory at time of inspection.

**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
parfait	cold hold	35°F			
Salad	cold hold	40°F			
le Huce	holding	47°F			
eggs	cold hold	40°F			
crispy chicken	hot hold	188°F			
Sausage	hot hold	145°F			
Cool whip	cold hold	40°F			
Inspected by <i>Laura Schrieterman</i>	R.S./SIT# <b>164029</b>	Licensor <b>DCHD</b>			
Received by <i>[Signature]</i>	Title	Phone			