

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>McDonalds of Greenville</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1110</b>	Date <b>11-9-15</b>
Address <b>1301 Wagner, Greenville</b>		Category/Descriptive <b>CHS</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 specify		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, specification and original containers
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

(3.2c) Observed raw eggs stored above pre cooked bacon. Discussed all raw products shall be stored below pre cooked items according to internal cooking temperature to protect from cross contamination. critical.

(4.5a) Observed a build up of ice and food debris in cold cabinet nearest to hand sink. PIC stated the cold cabinet must not have been cleaned yesterday. Discussed non food contact surfaces shall be kept free of an accumulation of food residue and other debris.

(16.2c) No paper towels available at hand sink during inspection. Discussed handwashing sinks shall be provided with a supply of disposable towels.

Inspected by <b>Megan Kaiser</b>	R.S./SIT # <b>43136</b>	Licensor <b>Darke Co #40</b>	Corrector
Received by <b>Alan Mount</b>	Title <b>Store Manager</b>	Phone	

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility McDonalds of Greenville	License number 1110	Date 11-09-15
Address 1301 Wagner, Greenville	Category/Descriptive CTS	
License holder Ben Scott	Inspection time (min)	Travel time (min)

**Comments:**

VII. Observed raw eggs stored above pre-cooked bacon. Discussed all raw products shall be stored below pre cooked items according to internal cooking temperature to protect from cross contamination.

**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
Sausage patties	not hold	160°F	egg white	not hold	150°F
eggs	cold hold	38°F	salad	cold hold	36°F
breakfast burrito	cold hold	37°F			
milk	cold hold	36°F			
gravy	cold hold	38°F			
kash browns	not hold	160°F			
ham	not hold	155°F			
Inspected by William Kaiser	R/SI/SIT# 4336	Licensor Carke Co HD			
Received by Lance M...	Title		Phone		