

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>McDonald's of Greenville</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1110</i>	Date <i>2-5-16</i>
Address <i>1301 Wagner, Greenville</i>		Category/Descriptive <i>C4S</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 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
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
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)

*- Employee Break room in progress of being remodeled.*

*- Satisfactory at time of inspection.*

Inspected by <i>Melanie Kausa</i>	R.S./SIT # <i>143136</i>	Licensor <i>Parke CO #10</i>
Received by <i>Debeck Swisher</i>	Title <i>Senior Manager</i>	Phone <i>518-1744</i>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>McDonalds of Greenville</i>	License number <i>1110</i>	Date <i>2-5-16</i>
Address <i>1301 Wagner, Greenville OH</i>	Category/Descriptive	
License holder <i>Ben Scott</i>	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
<i>eggs</i>	<i>cold hold</i>	<i>33°F</i>	<i>scrambled</i>	<i>Hot Hold</i>	<i>145°F</i>
<i>southwest veggie</i>	<i>cold hold</i>	<i>32°F</i>			
<i>milk</i>	<i>cold hold</i>	<i>31°F</i>			
<i>lettuce</i>	<i>cold hold</i>	<i>32°F</i>			
<i>sausage patty</i>	<i>hot hold</i>	<i>160°F</i>			
<i>hashbrowns</i>	<i>hot hold</i>	<i>155°F</i>			
<i>steak</i>	<i>hot hold</i>	<i>161°F</i>			
Inspected by <i>Megan Kausew</i>	R.S./SIT# <i>143136</i>	Licenser <i>Darke CO HD</i>			
Received by <i>D Beck Swader</i>	Title <i>Swing Manager</i>	Phone <i>518-1744</i>			