

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility McBo's		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1108	Date 12/5/17
Address 498 W. Main St. Versailles, OH 45380			Category/Descriptive C3S	
License holder Orville + Norma Bohman		Inspection time (min) 130	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

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
<input checked="" type="checkbox"/> 4.8	Protection of clean items

Poisonous or Toxic Materials

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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

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

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

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

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

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.2(D) Obscured food container not marked what it contains. Discussed that working containers holding food or food ingredients that are not readily recognized shall be identified with the common name of the food. *CORRECTED

3.4(G) Observed cut lettuce, cheese, cut tomatoes, tartar sauce, and other home-made sauces not date-marked. Discussed that all TCS RTE foods shall be date marked for 7 days and discarded or consumed by the 7th day to limit bacteria growth. *CRITICAL * SOME CORRECTED.

Inspected by <i>Brittany Weitzel</i>	R.S./SIT # 116-4147	Licensors DCHD
Received by <i>Elmer [Signature]</i>	Title	Phone

12/5/17

State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name McBo's	Type of inspection C3S
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Violation(s)/Comment(s)

3.4 (G) Observed multiple salad dressings exceeding the best-by date from the manufacturer's label. Discussed that the food service operation may not exceed a manufacturer's use-by date. * CRITICAL * CORRECTED

4.5 (A) Saw a build-up of food debris on the bottom of the freezer by the handwashing sink and the pizza prep table. ~~Discussed with staff~~ Also, saw a build-up of debris on the ice-machine. Discussed that all non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris to prevent cross-contamination. Please clean these items.

4.8 (G) Observed single-use utensils displayed multiple directions in a basket. Discussed that utensils shall be displayed so that contamination of the food-contact and lip-contact surfaces is prevented. Please display utensils all one way.

* Still working on ServSafe training

Inspected by Brittany Weigel	R.S./SIT # 16-4147	Licensors DCHD
Received by 	Title	Phone