State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
McDonalds	☒ FSO ☐ RFE	1109	1-8-18
Address: 1237 Sweitzer St Greenville		Category/Descriptive: C4S	
License holder: Ben Scott	Inspection time (min)	Travel time (min)	Other
Type of visit (check): ☒ Standard ☐ Complaint ☐ Follow up ☐ Prelicensing ☐ Foodborne ☐ Consultation ☐ 30 day ☐ 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, specifications and original containers
X	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	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

*Reviewed time as a public health procedures.

Violation(s)/Comment(s)

3.2M) Observed wiping cloths sitting on counter by the grill line and coffee machaine. Discussed cloths that are used for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer. PIC discarded cloths at time of inspection corrected.

3.2K) Observed ice scoop handle tacking ice in the front ice machaine by drive thru line. Discussed in-use utensils handles shall be stored above the product to prevent cross contamination.

Inspected by	R.S./SIT #	Licensor
Laura Schuieterman	16-4029	DCHO
Received by	Title	Phone

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Comments:

No critical violations at time of inspection.

*Thank you for fixing freezer wall boards

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
butter	holding	79°F	gravy	cold hold	40°F
lettuce	cooling	51°F	parfait	cold hold	35°F
Chicken nuggets	hot hold	147°F			
ham	hot hold	152°F			
hamberger	hot hold	173°F			
milk	cold hold	39°F			

Inspected by	R.S./SIT#	Licensor
[illegible]	16-4029	DCHD
Received by	Title	Phone
[illegible]		