

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility McDonalds	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1109	Date 8/9/17
Address 1237 Sweitzer St Greenville		Category/Descriptive C4S	
License holder Ben Scott	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) W/in 1wk	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

<input checked="" type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input checked="" type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

3.4H) Observed hot cakes with a used by date of 8/8/17. Discussed TCS RTE foods shall be discarded if it is appropriately marked with date/day that exceeds the temperature and time combination. PIC discarded product at time of inspection. Critical.

4.14) Missing a thermometer in the meat cooler by the grill. Discussed all hot/cold hold units shall be equipped with a temperature measuring device. Please replace.

Inspected by <i>Tama Schutera</i>	R.S./SIT # 164029	Licensor DCHD	
Received by <i>Samuel</i>	Title	Phone	

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

8/9/17

Facility name McDonalds	Type of inspection Standard
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Violation(s)/Comment(s)

4.5A) Observed a build up of debris on the bottom of the pass through refrigerator by muffin toaster, build up on pop nozzle by drive thru window and a build up of milk and syrup residue on the ice cream machine. Discussed all non-food contact surfaces of equipment shall be kept free of an accumulation of dust, food residue and other debris. Please clean facilities equipment as often as needed to prevent buildup of growth. Critical.

4.5B) PIC stated grill, ~~and~~ fry tongs, and drain basket are cleaned per change over, change overs happen every 5-6 hours. Discussed equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. Critical.

6.4K) observed rats below the eye wash station. PIC stated that a food employee has drained tomatoes, pickles and onions in sink. Discussed the presence of insects and other pest shall be controlled to minimize their presence on the premises by routinely inspecting the premises for evidence of pests.

Inspected by Laura Jahnke	R.S./SIT # 164029	Licenser DCHD
Received by Emma Ward	Title	Phone

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Violation(s)/Comment(s)

6.1 A) Observed wooden 1in x 1in boards screwed to the interior of the walk-in freezer. PIC stated the wood slats were installed to unit so the products remain a certain distance away from the unit. Discussed the wooden slats need to be wrapped or sealed ^{so they are} ~~with a~~ smooth and easily cleanable.

~~2.4) Observed only a handful of ~~illness~~ the 13 illnesses listed on the employee health policy. Discussed food and conditional employees are informed in a verifiable manner of their responsibility to report according to section 2.1 A, to the PIC information about their health as it relates to diseases that are transmissible through food.~~

**FOUND
CORRECTED
11/29/17**

- Delivery at time of inspection
- Remember to drain all food products at 3 bay sink

Inspected by Karina Schuster	R.S./SIT # 16-4029	Licensor DCHD
Received by Karina Hart	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility McDonalds	License number 1109	Date 8/9/17
Address 1237 Switzer St Greenville,	Category/Descriptive C4S	
License holder Ben Scott	Inspection time (min)	Travel time (min)

Comments:

VI) Observed hot cakes with a used by date of 8/8/17. Discussed TCS RTE foods shall be discarded if it is appropriately marked with date/day that exceeds the temperature & time combination. Product discarded at inspection.

VII) Observed a build up of debris on the bottom of the pass through ^{refrigerator} by muffin toaster, build up on pop nozzle by drive through and build up of milk and syrup residue on the ice ^{cream} machine. Discussed all non-food contact surfaces of equipment shall be kept free of accumulation of food residue & other debris.

= PIC stated grill and fry tongs and fry drain basket are cleaned each change over. Discussed equipment & utensils shall be cleaned every 4 hours.

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
guacamole	cold hold	37°F	lettuce	Prepping	53°F
tomatoes	cold hold	37°F			
gravy	hot hold	142°F			
ice cream mix	cold hold	39°F			
scrambled eggs	hot hold	163°F			
yogurt	cold hold	37°F			
milk	cold hold	42°F			
Inspected by Yana Schuetz	R.S./SIT# 164029	Licensors DCTD	Title 		
Received by Emma Hart	Title 		Phone 		

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Name of facility McDonalds	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1109	Date 8/14/17
Address 1237 Sweitzer St Greenville		Category/Descriptive C45	
License holder Ben Scott.	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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
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

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
<input checked="" type="checkbox"/> 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

** Ensure utensils are being cleaned every 4 hours. ***

*laura.schwieterman@darkecountyhealth.org
937.548.4196 x225*

Violation(s)/Comment(s)

All other previous violations have been fixed besides the following:

(1.A) Observed wooden boards screwed to freezer walk-in walls. Tony, maintenance. Stated he will talk to the main maintenance. 3 boards will be exchanged with stainless steel poles. 3 months given to complete task.

PIC is looking for original blue plans for the facility to determine the located/purpose of eye wash station.

Inspected by <i>Laura Schwieterman</i>	R.S./SIT # 16-4029	Licensor DCHO	Date
Received by <i>Ben Scott</i>	Title	Phone	