State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>McDonalds of Greenville</td>
<td>□ FSO □ RFE</td>
<td>1110</td>
<td>12/1/17</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>301 Wagner Ave, Greenville</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ben Smith</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Type of visit (check):
- □ Standard
- □ Follow up
- □ Foodborne
- □ 30 day
- □ Prelicensing
- □ Consultation
- □ Other specify

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
- 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

Management and Personnel

- 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
- 8.5 Facility layout and equipment specifications
- 8.6 Existing facilities and equipment

Administrative

- 901-3-4 OAC
- 3701-21 OAC

Violation(s)/Comment(s)

Satisfactory at time of inspection.
Critical Control Point Inspection
Authority: Chapter 3717 Ohio Revised Code

Name of facility: McDonalds of Greenville
Address: 1301 Wagner Ave, Greenville, OH
License holder: Ben Scott
License number: 1110
Date: 12/5/17

Comments:
Satisfactory at time of inspection.

*Health Department will follow up with the time as a public health control procedures and records.
937.548.4194 x 225

Temperature Log

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sausage mix</td>
<td>Prepping</td>
<td>39°F</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dry salami</td>
<td>Hot hold</td>
<td>147°F</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sausage</td>
<td>Hot hold</td>
<td>177°F</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>Hot hold</td>
<td>151°F</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk, cream</td>
<td>Cold hold</td>
<td>32°F</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Inspected by: [Signature]
R.S./SIT #: [Number]
Licenser: [Name]
Title: Store Manager

HEA (Rev. 5/30 2/12) Ohio Dept. of Health
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