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

_												
Name of facility CI								License Number		Date		
The Donalds of Greenville								1110 (5/4/)		5/4/22		
						ity/State/Zip Code						
	130	71 W	laguer Ave	Caro	Greenville Ott 45331							
License holder Insp						T1	Trave	el Time	C	togon/December		
1	3.	( T)	Market Committee	30	^)		IIave	1/)	Ca	tegory/Descriptive		
-	/ (' i)	26011		10	_			10	<u></u>	C 7)		
	Standa		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	noo Dovic		□ Collou un	F	ollow up date (if required	(t.	Water sample date/result (if required)		
1		orne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	TICE KEVIE	<del>3</del> ₩	□ Follow up	•	5/6/22		(ii required)		
j.,	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
N	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable											
			Compliance Status		Compliance Status							
	75. Te 21		Supervision			Time/	Temp	erature Controlled for Sa	fety	Food (TCS food)		
1	,EIN	OUT 🗆 N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2	***	DIN DOUT	т	Proper date marking and				
2	₪ĭN	□OUT □ N/A	Certified Food Protection Manager  Employee Health	2		□IN □OUT ☑N/A □ N/O		Time as a public health cor	ntro	: procedures & records		
3	L THIN	□OUT □ N/A	Management, food employees and conditional employee	s;				Consumer Adviso	ory			
	ļ		knowledge, responsibilities and reporting	25	ر 5	□1N □ OUT	Г	Consumer advisory provis	404	for raw or undercooked foods		
4		OUT   N/A	Proper use of restriction and exclusion			□N/A		Consumer advisory provid	16U	Tor raw or undercooked loods		
5	العرا	□OUT □ N/A	Procedures for responding to vomiting and diarrheal ever  Good Hygienic Practices	its	T	EN EQU	576345	Highly Susceptible Pop	pula	itions		
6	□IN	OUT ZNO	Proper eating, tasting, drinking, or tobacco use	26		□IN □OUT ⊡N/A	'	Pasteurized foods used; p	oroh	ibited foods not offered		
7	<b>D</b> IN	□ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical				
		P	reventing Contamination by Hands	2151	T	□ IN □ OUT	гΙ					
8	□IN	OUT N/O	Hands clean and properly washed	2	1	⊡N/A		Food additives: approved	and	f properly used		
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		28 IN OUT Toxic substances properly identified, stored, used			ntified, stored, used				
				56			Con	iformance with Approved	d P	rocedures		
<u>10</u>	UIN	□OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		□IN □OUT ☑N/A		Compliance with Reduced	Ох	ygen Packaging, other		
11	□IN	OUT	Approved Source Food obtained from approved source	200 800	+	□IN □ OUT		specialized processes, an	a H	ACCP plan		
•		□ OUT		30		□N/A □ N/O		Special Requirements: Fre	sh J	Juice Production		
12		□ N/O	Food received at proper temperature	3		□ IN □ OUT		Special Possifromento: Hec	ot T	to diament Diament - E		
13		OUT	Food in good condition, safe, and unadulterated		,   .[	☑N/A □ N/O		Special Nequilements. Hea	at 11	eatment Dispensing Freezers		
14		□ OUT □ N/O	Required records available: shellstock tags, parasite destruction	32	21	□ IN □ OUT □N/A □ N/O	1.3	Special Requirements: Cus	ston	n Processing		
T2-19			Protection from Contamination	33		□IN □ OUT		Special Requirements: Bull	k W	ater Machine Criteria		
15	□N/A	OUT N/O	Food separated and protected	.		☑N/A □ N/O	<u>'</u>	Special Requirements: Acid				
16		□ N/O	Food-contact surfaces: cleaned and sanitized	34	$\perp$	DIN DOUT		Criteria	JIIIC	write Nice Freparation		
17	⊿⁄N	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		口IN . d OUT DN/A	- (	Critical Control Point Inspec	ction	1		
Tall.		121 37 37 37 37 37 37 37 37 37 37 37 37 37	rature Controlled for Safety Food (TCS food)	36		□ IN □ OUT	٠  ,	Process Review				
18	.⊿*IN □N/A	□ OUT □ N/O	Proper cooking time and temperatures		ناسم ] ار	ŹÑ⁄A □JN □OUT	-					
19		□ OUT □ N/O	Proper reheating procedures for hot holding	37	•[	∃Ñ/A		Variance 				
20		□ OUT □ N/O	Proper cooling time and temperatures	R	Risi	k factors are	e foo	d preparation practices	ar	d employee behaviors		
21		□ OUT □ N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.							
22	.⊠′IN	OUT □N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodbol illness or injury.							

#### State of Ohio

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Type of Inspection

Date

111	c Dougl.	<u> 11 0</u>	+ Greenville		57	andard /CCP 5/4/	<u>)</u>						
			GOOD RETAIL	PRΔ	етиев								
	Good Retail F	Practices are	preventative measures to control the introd	ter terretering	The Control of the Co	nicals, and physical objects into foods.							
Mark	designated complia	Comprise Control P.S. Pagrana	N, OUT, N/O, N/A) for each numbered item: IN	l=in co	ompliance <b>OUT</b> =not in	compliance N/O=not observed N/A=not	applica	able					
			od and Water		S - MARIE AND REPORT OF THE PROPERTY OF THE PR	ensils, Equipment and Vending							
38 🖆	I IN OUT ON/A	N/O Paste	urized eggs used where required	54	-DIN DOUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	oie, pro	periy					
_39   Œ	I'IN □OUT □N/A		and ice from approved source	55	□ IN⊅₫ OUT □N/A	Warewashing facilities: installed, maintained strips	, used;	test					
40 🖆	Ń□ OUT □N/A □		r cooling methods used; adequate equipment apperature control	56	□ IN /□ OUT	Nonfood-contact surfaces clean  Physical Facilities							
41 🗗	IN OUT ON/A	N/O Plant f	food properly cooked for hot holding	57	ZIN OUTON/A	Hot and cold water available; adequate pressure							
42 🗗	I IN □ OUT □N/A □	N/O Approv	ved thawing methods used	58									
43 -	IN OUT ON/A	Therm	ometers provided and accurate										
		Food I	dentification	59	59 "☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed								
44 🖅	ÍN □ OUT	Food ;	properly labeled; original container	60	60 J⊇´IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned								
	P	revention of	Food Contamination	.61	-□ ÎN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained								
45 🗹	ÍN □ OUT	openin	s, rodents, and animals not present/outer gs protected	62	-EÎN II OUT	Physical facilities installed, maintained, and cl outdoor dining areas	ean; do	gs in					
46 -₫	IN 🗆 OUT		mination prevented during food preparation, e & display										
<del></del>	IN OUT ON/A		nal cleanliness		OIN OUT	Adequate ventilation and lighting; designated	areas u	sed					
	IN OUT ON/A O		g cloths: properly used and stored ng fruits and vegetables	64	IN OUT ON/A	Existing Equipment and Facilities	14-16-16-16-16-16-16-16-16-16-16-16-16-16-	diam'r ann					
			Jse of Utensils			Administrative							
50 IN OUT N/A N/O In-use utensils: properly stored					□ IN □ OUT-□N/A	901:3-4 OAC							
51 P IN OUT NA Utensils, equipment and linens: properly stored, dried, handled					DÍN DOUT DN/A	3701-21 OAC							
52 년	IN □ OUT □N/A		-use/single-service articles: properly stored, used		I	L							
53 紀	-IN □ OUT □N/A □	N/O Slash-	resistant, cloth, and latex glove use			MANAGARINA SANS HIJI II MANAGARINA MANAGARINA MANAGARINA MANAGARINA MANAGARINA MANAGARINA MANAGARINA MANAGARINA		John Marie					
		Mark	Observations and C "X" in appropriate box for COS and R: COS=corre			n R=repeat violation							
Item N		Priority Level	Comment				cos	R					
93	4.5 11	/// C	Observed dirty note	£10	(xx 3 (011)	partment Sink							
55	4,2 11	11 C	Observed no Test ST	5.01	for dos	u cho.							
	/ ( / /	<i>y</i> • • • • • • • • • • • • • • • • • • •	0 950000 110 1131 51	1	101 009	W 4) x 1 C r		+-					
1435	4.5B	C	Observed duty ice	Mus	chine								
56	4.5 A)	NO	Observed ditty ove.	11 1	unand fruit o	of cooking uppa		1					
			/										
			Critical Control	PI	int Inspe	Clin							
	+		TITE POSTOR		1 1								
	+		VII Prolection tro	114	Contanina	1 (29							
10/35 4.5 B C Observed dirty ice				ch	41h.110	2		H					
111111111111111111111111111111111111111					4 6 7 1 1/1								
1 7	in Charge	/				Date:	·	1					
$\perp Z$	DECAY.	21 6.8	W.C			Date:							
Sanita	rian Majth	_	,		Licensor:	CHD							
		Town of 1	<del>/</del>										

PRIORITY LEVEL: C/=/CRITICAL

Page\_\_\_\_\_ of \_\_\_\_\_\_!

Name of Facility

### State of Ohio

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1 14 ()					neck one		License Number	Date				
Mc Donald's of Green. 16					□ RFE		1110	5/4/22				
Ac	ldress	4	City/St	tate	/Zip Code		<del></del>					
1	301 Was	ne AUE	60	10	envole	0	H 45331					
Lic	cense holder	ner pro		pection Time Travel Time Category/Descriptive								
1	S. Cost		• ,	1	)	, , i u	1/)	( L) (				
<i>U</i> .	ien scoli			U				<u> </u>				
	pe of Inspection (chec Standard □ Critical 0	k all that apply) Control Point (FSO)   □ Process Review (RFE)   □ Varia	nce Pov	ilov	v. ef Eallaw ur		Follow up date (if required)	Water sample date/result (if required)				
l		☐ Complaint ☐ Pre-licensing ☐ Consultation		/16V	V JETT OHOW UK	,		(ii roquitou)				
		FOODBORNE ILLNESS RISK FACTO										
М	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	N=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
		Compliance Status		Compliance Status								
		Supervision	year year.	Time/Temperature Controlled for Safety Food (TCS food)								
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23			Proper date marking and di	sposition				
2	□IN □ÖUT □ N/A	Certified Food Protection Manager  Employee Health	i de la la	24	□IN □ OU □N/A □ N/O		Time as a public health conti	ol: procedures & records				
	DIN COUT CINA	Management, food employees and conditional employee	s:			Consumer Advisory		Confidence Confidence (Confidence Confidence				
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting	·   [	25	□IN □OU	T	Consumer advisory provided for raw or undercooked foods					
4	□IN □OUT □ N/A	Proper use of restriction and exclusion			□N/A		Consumer advisory provided for raw or undercooked t					
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever  Good Hygienic Practices	nts			769	Highly Susceptible Popu	lations				
6		Proper eating, tasting, drinking, or tobacco use	Charles .	26	□IN □ OU □N/A	1 [	Pasteurized foods used; prohibited foods not offere					
7	□ IN □ OUT □ N/O				AND AND STREET TO SEE THE SECOND STREET OF SECOND STREET SECOND S	Carolin Pacity	Chemical	and the reservoir to the second secon				
	Pi	eventing Contamination by Hands			□IN □ OU	ΙŢ	_					
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved a	nd properly used				
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	□IN □ OU □N/A	Т	Toxic substances properly id	entified, stored, used				
						Co	onformance with Approved	Procedures				
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	Avroce	29	□IN □ OU □N/A	T	Compliance with Reduced C specialized processes, and					
11	□ IN □ OUT	Approved Source Food obtained from approved source	6767 (1857) 4 (1967 - 1967)	-		т	specialized processes, and	HACOF PIAIT				
	□ IN □ OUT			30			Special Requirements: Fresh	1 Juice Production				
12	□N/A □ N/O	Food received at proper temperature		31	□ IN □ OU		Special Requirements: Heat	Treatment Dispensing Freezers				
13	□IN □ OUT	Food in good condition, safe, and unadulterated			□N/A □ N/0		oposiai requiremente. Fleat	Treatment Dispensing Freezers				
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Custo	om Processing				
61.9		Protection from Contamination	Tenkenti Factor	33			Special Requirements: Bulk	Water Machine Criteria				
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		1			Consider Describeration Askets					
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Acidii Criteria	led white Rice Preparation				
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU □N/A	Т	Critical Control Point Inspect	ion				
		rature Controlled for Safety Food (TCS food)		36	□IN □ OU	T ·	Process Review					
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	.	-	□N/A	Т		·				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		Variance					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	□ IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodbor illness or injury.								

### State of Ohio

# Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Nan	ne	of Facility	2		//			Type of Inspection	Date		
	<u>L</u>	( Donald )	07	0100	PALIC			Type of Inspection Fullow Up	5-6-2)	a er i	
		Cood Poteil Proc	tione are			MENTAL SHIP I		chemicals, and physical objects	into foods		
Ma	ark							not in compliance <b>N/O</b> =not observ		olicat	ole.
			atapeantation a first	d and Wat				Utensils, Equipment and Vendir			
38	Ē	IN □ OUT □N/A □ N/	O Pasteur	ized eggs	used where required	54	□ IN □ OUT	Food and nonfood-contact su designed, constructed, and us		prop	erly
39	T	IN □OUT □N/A	Water a	nd ice fron	n approved source	_		Warewashing facilities: installe		ed: te	est
		i i i	ood Temp	erature Co	ontrol	55		strips			
40	⊏	IN □ OUT □N/A □ N/C		cooling me erature co	thods used; adequate equipment ntrol	56	│□ IN □ OUT	Nonfood-contact surfaces cle Physical Facilities	an		
41	□	IN □ OUT □N/A □ N/C	O Plant fo	od properly	cooked for hot holding	57	IN OUT	□N/A Hot and cold water available;	adequate pressu	ıre	
42		IN 🗆 OUT 🗆 N/A 🗀 N/C	O Approve	ed thawing	methods used	58	□ IN □OUT	Plumbing installed; proper ba	ackflow devices		
43	E	IN □ OUT □N/A	Thermo	meters pro	vided and accurate		□N/A□N/O				
			Food Ic	entificatio	n	. 59		□N/A Sewage and waste water prope	erly disposed		
44		□ IN □ OUT	Food p	operly labe	eled; original container	60		□N/A Toilet facilities: properly constru	ucted, supplied, cle	anec	1
		Preve	ention of F	ood Conta	mination	61		□N/A Garbage/refuse properly dispos	ed; facilities mainta	ained	ļ
45		□ IN □ OUT		rodents, ar s protected	nd animals not present/outer	62	□ IN □ OUT	Physical facilities installed, mai outdoor dining areas	ntained, and clean	; dog	s in
46		□ IN □ OUT	Contam		vented during food preparation,	_	□N/A □ N/O			•	
47	E.	IN □ OUT □N/A		al cleanline	ess	63	□ IN □ OUT	Adequate ventilation and lighting	ng; designated area	as us	ed
48	1	IN OUT ONA ONA	, ,		perly used and stored	64		□N/A Existing Equipment and Facilities	S		
49	L	□ IN □ OUT □N/A □ N/O		g fruits and se of Uten	l vegetables			Administrative			
50		IN □ OUT □N/A □ N/O		njene na a jave de jergj	operly stored	65	D IN D OUT D	□N/A 901:3-4 OAC			
51	-	IN □ OUT □N/A	Utensils		t and linens: properly stored, dried,	66	I IN I OUT D	□N/A   3701-21 OAC		·	
52	1	IN OUT ON/A	handled Single-	ıse/sinale-s	ervice articles: properly stored, used			21071 0701 21 070			
53	+	□ IN □ OUT □N/A □ N/C			th, and latex glove use						
					Observations and C						
Iten	n N	No. Code Section   Pric	ority Level	Comme	<u>1t</u>					os	R
				211	1 Till form	<i>y'</i>	-tt-	worker. It is not			
				7/11	criticals fixed		4 1 1 1 1 1 1 1 1	01 MSpect 104			<u> </u>
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Per	rso	on in Charge	11 71	:7				Date:			
6	~ 1	<u> </u>	1621	,A.			Licence				
Jai	11116	arian (4. Alix)	- Eg	1			Licensor	WCHP/			
PR	Ю	RITY LEVEL: & = CRI	TICAL	VC = NON	N-CRITICAL			Page_ <u>≈</u>	<u>)                                    </u>		

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)