

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|--|---|--------------------------------|----------------------------------|
| Name of facility McDonald's | | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 141 | Date 1/26/18 |
| Address 1775 S. Erie Hwy | | Category/Descriptive Class 4 ≤ 25K ft² | | |
| License holder Pat J. Pawling | | Inspection time (min) 30 | Travel time (min) 15 | 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 specify | | Follow-up date (if required) | | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

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

| |
|--|
| <input checked="" 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 |

Poisonous or Toxic Materials

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| <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 |

Food

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| <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 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 |

Water, Plumbing, and Waste

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|---|
| <input type="checkbox"/> 5.0 Water |
| <input checked="" 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 |

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 |

Physical Facilities

| |
|---|
| <input type="checkbox"/> 6.0 Materials for construction and repair |
| <input 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 type="checkbox"/> 6.4 Maintenance and operation |

Administrative

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

Equipment, Utensils, and Linens

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

Violation(s)/Comment(s)

non-critical violations -

5.1 Handwashing sink outside of Manager's office is out of order. Manager stated that had plumbing issue last night that meant sink out of order. Repair to provide hand washing facilities / plumbing fixtures in good repair.

4.4 Observed buildup of frost at ceiling near ceiling condenser unit inside the walk in freezer. Remove excess frost and ensure unit operating properly.

NOTE: Manager stated that all managers are Servsafe and Level II certified. Observed Level II certificates for ^{several} managers: Sarah Steel - JHAN-AM3LTD, Austin Mills - JHAN-AM3LTB, Laura Roa - JHAN-AM3LTD, Jordan Price - JHY-AL6TCS, ~~Senior~~ Tatum - JHY-AL6TCS.

| | | |
|---|---------------------------|---------------------------------------|
| Inspected by Cammie Mitrome, RS | R.S./SIT # 2357 | Licensors Hann. / Hon. City |
| Received by Christina Ramirez | Title manager | Phone 513-918-7222 |

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

| | | |
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| License holder Pat J. Pawling | Inspection time (min) 15 | Travel time (min) 10 |

Comments:

No critical violations noted

All employees (Managers) are Serv safe certified. Most have Level II Certificates (a few are waiting for copies from the Ohio Dept. of Health)

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 |
|---|--|----------------------------------|---|--|------------------------------|
| Fish Filet | Holding | 144°F | Fried Eggs | Holding | 146°F |
| Chicken Nuggets | " " | 138°F | Ranch dressing | " " | 34°F |
| Tomatoes - sliced | " " | 36°F | Soft Serve | " " | 34°F |
| Swiss cheese | " " | 41°F | | | |
| cooked Ham | Cooking | 176°F | | | |
| Hamburgers | holding | 165°F | | | |
| Inspected by Camille McBrown RS | R.S./SIT# 2357 | Licenser Hamilton City | Received by Christina Ramirez | Title manager | Phone 513-868-7222 |