

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>McDonalds</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>141</b>	Date <b>8/27/18</b>
Address <b>1771 S. Erie Hwy., Hamilton, OH</b>		Category/Descriptive <b>C4525Kffz</b>		
License holder <b>Patrick J. Pawling</b>		Inspection time (min) <b>45</b>	Travel time (min) <b>15</b>	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"/> Precicensing <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

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

<input type="checkbox"/> 4.4 Maintenance and operation
<input 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

<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

<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

<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

#### 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

<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*

**2.3 Food Employees must wear hair restraints during food handling.** This includes hat/hair net. This applies to Managers acting as Food Employees. To prevent possible contamination of food.

NOTE: ALL managers a total of 8 people have Level II Ohio Department of Health Certificates in Food Protection. All are available for review upon request.

- observed copy of Employee Illness / Stomach Bug policy upon request.

Inspected by <b>Cammie Matusone RS</b>	R.S./SIT # <b>2357</b>	Licensors <b>Hamilton City</b>
Received by <b>Christine Ramirez</b>	Title <b>manager</b>	Phone <b>513868-7222</b>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>McDonalds</b>	License number <b>141</b>	Date <b>8/27/18</b>
Address <b>1771 S. Erie Hwy</b>	Category/Descriptive <b>C4 ≤ 25K ft<sup>2</sup></b>	
License holder <b>Patrick J. Pawling</b>	Inspection time (min) <b>30</b>	Travel time (min) <b>0</b>

**Comments:**

— No critical violations noted —  
 — Food temperatures adequate.  
 Hot holding ≥ 135°F  
 Cold holding ≤ 41°F

**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
shake mix	holding	36°F	Hamburger	holding	162°F
shake mix	" "	39°F	Hamburger	" "	180°F
Hamburger	" "	166°F	Hamburger	" "	179°F
Fish Fillet	" "	158°F	sw ranch	" "	35°F
Chicken Nuggets	" "	141°F	chicken Tenders	thawing	29°F

Inspected by <b>Cammie Mprone RS</b>	R.S./SIT# <b>2357</b>	Licensor <b>Hamilton City</b>
Received by <b>Chestine Ramirez</b>	Title <b>manager</b>	Phone <b>513 845 7222</b>