

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>McDonald's</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>251</b>	Date <b>8/20/18</b>
Address <b>20 Martin Luther King Jr. Blvd Hamilton OH 45011</b>	Category/Descriptive <b>Class 4 &lt; 25,000 sf</b>		
License holder <b>George Schmidt</b>	Inspection time (min) <b>30 min</b>	Travel time (min) <b>15 min</b>	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	Follow-up date (if required) <b>—</b>	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
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

**Violation(s)/Comment(s)**

Note: Made inspection due to complaint # 201804061 regarding a customer finding a roach in his cheeseburger on 8/15/18 and reported it to the health department on 8/17/18. Did not observe any insect harborage or infestation at the time of the inspection. According to invoice # 5325901 Ecclab provided monthly service on 7/19/18 and no evidence was found. Ecclab is contracted to exterminate monthly. Discussed complaint with manager. Suggested better floor cleaning in the following areas; under make service area behind dish machine, behind the ice machine, and under the fryer grease tank. Complaint unconfirmed.

Inspected by <b>Donna N. Creech</b>	R.S./SIT # <b>2750</b>	Licensors <b>Hamilton City 1785-2081</b>
Received by <b>Donnell Tucker</b>	Title <b>Store Mgr</b>	Phone <b>513-863-0987</b>