### State of Ohio
Food 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>MONFORT LLC DBA MCDONALD’S</td>
<td>☒ FSO ☐ RFE</td>
<td>456</td>
<td>01/02/2020</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/State/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>400 N. MAIN ST.</td>
<td>MINSTER OH 45865</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>JASON MONFORT</td>
<td>90</td>
<td>75</td>
</tr>
</tbody>
</table>

**Type of inspection (check all that apply)**
- ☒ Standard
- ☒ Critical Control Point (FSO)
- ☐ Process Review (RFE)
- ☐ Variance Review
- ☐ Follow Up
- ☐ Foodborne
- ☐ 30 Day
- ☐ Complaint
- ☐ Pre-licensing
- ☐ Consultation

**Follow-up date (if required)**

**Water sample date/result (if required)**

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

**Supervision**

1. ☐ IN ☐ OUT ☐ N/A  
   Person in charge present, demonstrates knowledge, and performs duties

2. ☐ IN ☐ OUT ☐ N/A  
   Certified Food Protection Manager

**Employee Health**

3. ☐ IN ☐ OUT ☐ N/A  
   Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. ☐ IN ☐ OUT ☐ N/A  
   Proper use of restriction and exclusion

5. ☐ IN ☐ OUT ☐ N/A  
   Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. ☐ IN ☐ OUT ☐ N/A  
   Proper eating, tasting, drinking, or tobacco use

7. ☐ IN ☐ OUT ☐ N/A  
   No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. ☐ IN ☐ OUT ☐ N/A  
   Hands clean and properly washed

9. ☐ IN ☐ OUT ☐ N/A  
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. ☐ IN ☐ OUT ☐ N/A  
    Adequate handwashing facilities supplied & accessible

**Approved Source**

11. ☐ IN ☐ OUT ☐ N/A  
    Food obtained from approved source

12. ☐ IN ☐ OUT ☐ N/A  
    Food received at proper temperature

13. ☐ IN ☐ OUT ☐ N/A  
    Food in good condition, safe, and unadulterated

14. ☐ IN ☐ OUT ☐ N/A  
    Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. ☐ IN ☐ OUT ☐ N/A  
    Food separated and protected

16. ☐ IN ☐ OUT ☐ N/A  
    Food-contact surfaces: cleaned and sanitized

17. ☐ IN ☐ OUT ☐ N/A  
    Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**

18. ☐ IN ☐ OUT ☐ N/A  
    Proper cooking time and temperatures

19. ☐ IN ☐ OUT ☐ N/A  
    Proper reheating procedures for hot holding

20. ☐ IN ☐ OUT ☐ N/A  
    Proper cooling time and temperatures

21. ☐ IN ☐ OUT ☐ N/A  
    Proper hot holding temperatures

22. ☐ IN ☐ OUT ☐ N/A  
    Proper cold holding temperatures

**Time/temperature Controlled for Safety Food (TCS food)**

23. ☐ IN ☐ OUT ☐ N/A  
    Proper date marking and disposition

24. ☐ IN ☐ OUT ☐ N/A  
    Time as a public health control: procedures & records

**Consumer Advisory**

25. ☐ IN ☐ OUT ☐ N/A  
    Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. ☐ IN ☐ OUT ☐ N/A  
    Pasteurized foods used; prohibited foods not offered

**Chemical**

27. ☐ IN ☐ OUT ☐ N/A  
    Food additives: approved and properly used

28. ☐ IN ☐ OUT ☐ N/A  
    Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. ☐ IN ☐ OUT ☐ N/A  
    Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. ☐ IN ☐ OUT ☐ N/A  
    Special Requirements: Fresh Juice Production

31. ☐ IN ☐ OUT ☐ N/A  
    Special Requirements: Heat Treatment Dispensing Freezers

32. ☐ IN ☐ OUT ☐ N/A  
    Special Requirements: Custom Processing

33. ☐ IN ☐ OUT ☐ N/A  
    Special Requirements: Bulk Water Machine Criteria

34. ☐ IN ☐ OUT ☐ N/A  
    Special Requirements: Acidified White Rice Preparation Criteria

35. ☐ IN ☐ OUT ☐ N/A  
    Critical Control Point Inspection

36. ☐ IN ☐ OUT ☐ N/A  
    Process Review

37. ☐ IN ☐ OUT ☐ N/A  
    Variance

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions** are control measures to prevent foodborne illness or injury.

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As per HEA 5302A The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
### Food Inspection Report

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

| Name of Facility | MONFORT LLC DBA MCDONALD'S | Type of Inspection | Date | 01/02/2020 |

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 IN OUT N/A</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 IN OUT N/A N/O</td>
</tr>
<tr>
<td>41 IN OUT N/A N/O</td>
</tr>
<tr>
<td>42 IN OUT N/A N/O</td>
</tr>
<tr>
<td>43 IN OUT N/A</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
</tr>
</thead>
<tbody>
<tr>
<td>44 IN OUT</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>45 IN OUT</td>
</tr>
<tr>
<td>46 IN OUT</td>
</tr>
<tr>
<td>47 IN OUT N/A</td>
</tr>
<tr>
<td>48 IN OUT N/A N/O</td>
</tr>
<tr>
<td>49 IN OUT N/A N/O</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>50 IN OUT N/A N/O</td>
</tr>
<tr>
<td>51 IN OUT N/A</td>
</tr>
<tr>
<td>52 IN OUT N/A</td>
</tr>
<tr>
<td>53 IN OUT N/A N/O</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>31</td>
<td>3717-1-08.1(C)</td>
<td>C</td>
<td>CCP: Reviewed the changes to the employee health requirements in the 2019 food code.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3717-1-08.1(C)</td>
<td>C</td>
<td>CCP: Reviewed and observed employee food handling practices and date marking requirements.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3717-1-08.1(C)</td>
<td>C</td>
<td>CCP: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3717-1-08.1(C)</td>
<td>C</td>
<td>CCP: Reviewed the importance of inspecting shipments when they are received and requirements for receiving temperatures and integrity of packages.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3717-1-08.1(C)</td>
<td>C</td>
<td>CCP: Reviewed proper chemical labeling and storage requirements.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td></td>
<td>3717-1-08.1(C)</td>
<td>C</td>
<td>CCP: Reviewed the log and record keeping requirements for the heat treatment dispensing freezers.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency.</td>
<td>☐</td>
<td>☐</td>
</tr>
</tbody>
</table>

### Person in Charge

| Name          | KENT MARTZ | RS/SIT# | 2937 | Date | 01/02/2020 |

### Sanitarian

Auglaize County Health Department

As per AGR 1268 The Baldwin Group, Inc. (10/19)
### Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection  R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
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</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td><a href="https://example.com">Build-up present on the shelf of the table across from the handwash sink outside the office, inside the microwaves on the top part, in the door seals of the salad prep cooler, on the door hinges of the french fry dispenser, inside the cooler at the pick up window, on the pop conveyor at the pick up window and on top of the ice cream dispenser.</a></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Puddle of liquid laying behind the pop syrup rack just to the left of the walk-in cooler, on the wall around the dishwasher drain board, on the wall with the trash can under the electric panel outside the office.</td>
</tr>
</tbody>
</table>