# Food Inspection Report

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

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### 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 employee; 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/O Proper eating, tasting, drinking, or tobacco use
7. ☑️ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. ☑️ IN ☐ OUT ☐ N/O 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/O Food obtained from approved source
12. ☑️ IN ☐ OUT ☐ N/O Food received at proper temperature
13. ☑️ IN ☐ OUT ☐ N/O Food in good condition, safe, and unadulterated
14. ☑️ IN ☐ OUT ☐ N/O Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. ☑️ IN ☐ OUT ☐ N/O Food separated and protected
16. ☑️ IN ☐ OUT ☐ N/O Food-contact surfaces: cleaned and sanitized
17. ☑️ IN ☐ OUT ☐ N/O Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/temperature controlled for safety food (TCS food)**

18. ☑️ IN ☐ OUT ☐ N/O Proper cooking time and temperatures
19. ☑️ IN ☐ OUT ☐ N/O Proper reheating procedures for hot holding
20. ☑️ IN ☐ OUT ☐ N/O Proper cooling time and temperatures
21. ☑️ IN ☐ OUT ☐ N/O Proper hot holding temperatures
22. ☑️ IN ☐ OUT ☐ N/A Proper cold holding temperatures

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### Compliance Status

**Time/temperature controlled for safety food (TCS food)**

23. ☑️ IN ☐ OUT ☐ N/O Proper date marking and disposition
24. ☑️ IN ☐ OUT ☐ N/O Time as a public health control: procedures & records

**Consumer Advisory**

25. ☑️ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods
26. ☑️ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered

**Highly Susceptible Populations**

27. ☑️ IN ☐ OUT ☐ N/O Food additives: approved and properly used
28. ☑️ IN ☐ OUT ☐ N/O 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/O Special Requirements: Fresh Juice Production
31. ☑️ IN ☐ OUT ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
32. ☑️ IN ☐ OUT ☐ N/O Special Requirements: Custom Processing
33. ☑️ IN ☐ OUT ☐ N/O Special Requirements: Bulk Water Machine Criteria
34. ☑️ IN ☐ OUT ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
35. ☑️ IN ☐ OUT ☐ N/O 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. (7/18)  
As per AGR 1268  The Baldwin Group, Inc. (7/18)

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### 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

#### Safe Food and Water

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Washing fruits and vegetables</td>
</tr>
<tr>
<td>39</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>40</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Food properly cooked for hot holding</td>
</tr>
<tr>
<td>41</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>42</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>In-use utensils: properly stored, used</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Sail-resistant and cloth glove use</td>
</tr>
</tbody>
</table>

#### Food Temperature Control

<table>
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<th>Item No.</th>
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</tr>
</thead>
<tbody>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The following areas were accumulating food or packaging debris and need cleaned at this time: the floor under the racks in both dry storage rooms, the floor under the Bev Air reach in cooler next to the water heater, the floor under the 3 compartment sink and dishwasher, floors in walk in cooler and walk in freezer, floor under the french fryer, and large amount of grease behind the grill. A re-inspection will be performed.</td>
</tr>
</tbody>
</table>

#### Preventive Good Practice

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

#### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:

- **COS** = corrected on-site during inspection
- **R** = repeat violation

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<tr>
<td>10</td>
<td>3717-1-06.2(E)</td>
<td>NC</td>
<td>Handwashing signage. No handwash sign was available in the men's restroom.</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-06.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage. A scoop was observed with the handle down on sauteed onion in the prep table cooler. The ice scoop in the back ice machine had its handle touching the ice. Corrected.</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-06.2(E)(1)</td>
<td>NC</td>
<td>Single-service and single-use articles - storage Cardboard clamshells for chicken nuggets and tenders were observed upright and uncovered on the main prep line. Corrected.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-06.2(E)(1)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Exterior doors, including seals, of multiple reach in cooler had food debris on them and need cleaned. The interiors at the base of multiple reach in coolers and freezers were accumulating debris and need cleaned.</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The following areas were accumulating food or packaging debris and need cleaned at this time: the floor under the racks in both dry storage rooms, the floor under the Bev Air reach in cooler next to the water heater, the floor under the 3 compartment sink and dishwasher, floors in walk in cooler and walk in freezer, floor under the french fryer, and large amount of grease behind the grill. A re-inspection will be performed.</td>
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**Observations and Corrective Actions (continued)**

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<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>63</td>
<td>3717-1-06.1(I)</td>
<td>NC</td>
<td>Light bulbs - protective shielding. A light shield was missing in the back dry goods storage room.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.2(I)(1)</td>
<td>NC</td>
<td>Lighting - intensity (10 FC) A light was not working in the walk in freezer with just over 1 foot candle of light provided under that area.</td>
<td>☐</td>
<td>☒</td>
</tr>
</tbody>
</table>

**Name of Facility**
MCDONALD’S

**Type of Inspection**
sta ccp

**Date**
11/26/2018

**Observations and Corrective Actions**

**Person in Charge**
Sanitarian: CHRIS MILLER  RS/SIT# 3139

**Licensor:** Auglaize County Health Department

**PRIORITY LEVEL:** C = CRITICAL  NC = NON-CRITICAL

As per HEA 5351  The Baldwin Group, Inc. (7/18)
As per AGR 1268  The Baldwin Group, Inc. (7/18)