

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility VIKECO LLC DBA McDonald's of McArthur		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number CCAR-9UCNVZ	Date 3-Oct-2023
Address W US Highway 50		City/State/Zip Code Mc Arthur OH 45651		
License holder VIKECO LLC DBA McDonald's of McArthur	Inspection Time 30	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV	
Type of Inspection Follow-up		Follow up date (if required) 17-Oct-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

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.

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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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=Out of Compliance N/O=Not Observed N/A=Not Applicable		
Safe Food and Water		
38		Pasteurized eggs used where required
39		Water and ice from approved source
Food Temperature Control		
40		Proper cooling methods used; adequate equipment for temp control
41		Plant food properly cooked for hot holding
42		Approved thawing methods used
43		Thermometers provided and accurate
Food Identification		
44		Food properly labeled; original container
Prevention of Food Contamination		
45		Insects, rodents, and animals not present/outer openings protected
46		Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
Proper Use of Utensils		
50		In-use utensils: properly stored
51	OUT	Utensils, equipment and linens: properly stored, dried, handled
52		Single-use/single-service articles: properly stored, used
53		Slash-resistant, cloth, and latex glove use
Utensils, Equipment and Vending		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56		Non-food contact surfaces clean
Physical Facilities		
57		Hot and cold water available; adequate pressure
58		Plumbing installed; proper backflow devices
59		Sewage and waste water properly disposed
60		Toilet facilities: properly constructed, supplied, cleaned
61		Garbage/refuse properly disposed; facilities maintained
62		Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
Administrative		
65		901:3-4 OAC
66		3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
51	3717-1-04.8(A)	NC	Observations: Equipment and utensils are not being air dried.		X
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed ice accumulation in freezer holding biscuits in kitchen area.		X

Corrected Violations					
Item No.	Code Section	Priority Level	Comment	COS	R
50	3717-1-03.2(K)	NC	Observations: In-use utensils improperly stored. Observed ice scoop in ice machine laying on ice at the time of inspection.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed food and debris in bottom of reach in coolers and freezers throughout kitchen. Observed pop spill in bottom shelves under customer self serve pop machine. Observed accumulation of pop splatter on customer pop machine. Observed food and debris accumulation on top of and on the exterior of the ice cream machine.		
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. Observed litter in storage closet in the back storage area. Observed litter on the floor in the walk in freezer.		

Person in Charge Charity Isaac	Date 3-Oct-2023
Sanitarian Justin Sargent	Licensors Vinton County Health Department

HEA 5302B Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)