

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MCDONALDS	REGULAR	2018-08-07	No	2-103.11.(C)	The Person in Charge did not ensure that all persons in the food areas comply with the State of Maine Food Code.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.12	Ventilation may cause food contamination.	N
MCDONALDS	REGULAR	2018-11-08	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-305.11	Food not protected from contamination during storage.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
MCDONALDS	REGULAR	2019-11-15	No	4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
MCDONALDS	REGULAR	2022-10-25	No	3-307.11	Food not protected from other sources of contamination.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
MCDONALDS	REGULAR	2023-03-23	No	4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N