

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MCDONALDS	REGULAR	2018-12-12	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-202.11	Lights not shielded.	N
MCDONALDS	REGULAR	2021-12-21	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				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
				6-501.12	The physical facilities are not clean.	N
MCDONALDS	REGULAR	2023-10-30	No	3-304.14.(D)	Dry wiping cloths and chemical solutions in which wet wiping cloths are held between uses not free of food debris and visible soil.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N