

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|------------------|--|----------|
| MCDONALDS | REGULAR | 2018-05-09 | No | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| MCDONALDS | REGULAR | 2019-06-05 | No | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| MCDONALDS | REGULAR | 2022-02-23 | No | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| | | | | 3-501.19.(B).(4) | Food in unmarked containers or packages not marked or that exceed 4 hour limit are not discarded. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |