

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MCDONALDS	REGULAR	2018-02-07	No	5-203.11	Inadequate number of hand wash facilities.	C
				3-101.11	Food is adulterated, not safe or honestly presented.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
MCDONALDS	REGULAR	2020-02-14	No	4-501.15	Ware washing machines not properly operated.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
MCDONALDS	REGULAR	2023-12-04	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				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
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
MCDONALDS	FOLLOW_UP_FULL	2023-12-08	No	6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N