



Commonwealth of Pennsylvania  
Department of Agriculture  
Bureau of Food Safety and Laboratory Services

2301 N CAMERON ST  
HARRISBURG PA 17110  
(717) 787-4315

Retail Food Facility Inspection Report

Facility: MCDONALD'S #07641 Facility ID: 6728  
Owner:  
Address: 1788 COLUMBIA AVE  
City/State: COLUMBIA PA  
Zip: 17512 County: Lancaster Region: Region 6  
Phone: (717) 684-7048

Insp. ID: 239820  
Insp. Date: 5/19/2011  
Insp. Reason: Regular  
No. of Risk Factors: 1  
No. of Repeat Risk Factors: 0  
Overall Compliance: IN

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.  
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

<b>Supervision</b>		<b>Potentially Hazardous Food Time/Temperature</b>	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food-contact surfaces: cleaned & sanitized	In
<b>Employee Health</b>		15. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature	In
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding	In
<b>Good Hygienic Practices</b>		18. Proper cooling time & temperature	N/A
4. Proper eating, tasting, drinking, or tobacco use	In	19. Proper hot holding temperature	In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature	Out, C
<b>Preventing Contamination by hands</b>		21. Proper date marking & disposition	In
6. Hands clean & properly washed	In	22. Time as a public health control; procedures & record	In
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	<b>Consumer Advisory</b>	
8. Adequate handwashing facilities supplied & accessible	In	23. Consumer advisory provided for raw or undercooked foods	N/A
<b>Approved Source</b>		<b>Highly Susceptible Population</b>	
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered	In
10. Food received at proper temperature	N/O	<b>Chemical</b>	
11. Food in good condition, safe, & unadulterated	In	25. Food additives: approved & properly used	N/A
12. Required records available: shellstock tags, parasite destruction	N/A	26. Toxic substances properly identified, stored & used	In
<b>Protection From Contamination</b>		<b>Conformance with Approved Procedure</b>	
13. Food separated & protected	In	27. Compliance with variance, specialized process, & HACCP plan	N/A

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
28. Pasteurized eggs used where required	In	41. In-use utensils: properly stored	In
29. Water & ice from approved source	In	42. Utensils, equipment & linens: properly stored, dried & handled	Out, R
30. Variance obtained for specialized processing methods	In	43. Single-use & single-service articles: properly stored & used	Out, C, R
<b>Food Temperature Control</b>		44. Gloves used properly	In
31. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment and Vending</b>	
32. Plant food properly cooked for hot holding	In	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
33. Approved thawing methods used	In	46. Warewashing facilities: installed, maintained, & used; test strips	Out, C
34. Thermometer provided & accurate	In	47. Non-food contact surfaces clean	In
<b>Food Identification</b>		<b>Physical Facilities</b>	
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		49. Plumbing installed; proper backflow devices	In
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed	In
37. Contamination prevented during food preparation, storage & display	Out	51. Toilet facilities: properly constructed, supplied, & cleaned	Out
38. Personal cleanliness	In	52. Garbage & refuse properly disposed; facilities maintained	In
39. Wiping cloths: properly used & stored	Out, R	53. Physical facilities installed, maintained, & clean	In
40. Washing fruit & vegetables	In	54. Adequate ventilation & lighting; designated areas used	In

**FOOD EMPLOYEE CERTIFICATION**

<b>Food Employee Certification</b>	
55. Certification displayed properly and is up-to-date.	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
5/19/2011	BARB SAVINI (Posted)		5/19/2011	Theresa Mosby		5/19/2011	8:30 AM	9:45 AM



**Commonwealth of Pennsylvania**  
**Department of Agriculture**  
**Bureau of Food Safety and Laboratory Services**

2301 N CAMERON ST  
HARRISBURG PA 17110  
(717) 787-4315

**Retail Food Facility Inspection Report**

Facility: MCDONALD'S #07641 Facility ID: 6728  
Owner:  
Address: 1788 COLUMBIA AVE  
City/State: COLUMBIA PA  
Zip: 17512 County: Lancaster Region: Region 6  
Phone: (717) 684-7048

Insp. ID: 239820  
Insp. Date: 5/19/2011  
Insp. Reason: Regular  
No. of Risk Factors: 1  
No. of Repeat Risk Factors: 0  
Overall Compliance: IN

TEMPERATURE OBSERVATIONS									
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp	
Other	Hot-Hold Unit	145°F	Eggs	Hot-Hold Unit	170°F				

OBSERVATIONS AND CORRECTIVE ACTIONS						
Violations cited in this report must be corrected within the timeframes below						
Item Number	Violation of Code	Comment			Correct By Date	Repeat Violation
20.	46.385(a)(2)-(a)(5)	Raw eggs held at 68 °F, rather than 41°F or below as required. Manager states they have a 25 minute limit on leaving them out. Corrected. Eggs were removed to walk-in cooler.				
37.	46.321	Observed static dust on fan guards in walk-in cooler. Food stored uncovered in walk-in freezer. Spillage on floor in walk-in freezer. Spillage inside yogurt machine.		5/25/2011		
39.	46.304	Observed wet wiping cloths in food area, not being stored in sanitizer solution.		5/19/2011	Repeat Violation	
42.	46.774	Observed clean equipment, utensils, supplies stored in dry storage area directly on the floor, and not 6 inches above the floor.		5/19/2011	Repeat Violation	
43.	46.774	Observed single service items, lids, plates, utensils in food prep area, stored uncovered and not inverted. Corrected				
46.	46.634 & 46.674(e)	Test strips could not be located and were unopened indicating non-use. Corrected.				
51.	46.882(b)	Women's toilet room is not provided with a covered waste receptacle for sanitary napkins.		5/19/2011		

PUBLISHED COMMENTS	
The compliance status of this facility was discussed with pic Barb Savini and a copy of this inspection report will be posted on the PA Department of Agriculture website.	