



**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

Supervision		14. Food-contact surfaces: cleaned & sanitized		In
1. Person in charge present, demonstrates knowledge, & performs duties	In	15. Proper disposition of returned, previously served, reconditioned, & unsafe food		In
Employee Health		Potentially Hazardous Food Time/Temperature		
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
Good Hygienic Practices		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
Preventing Contamination by hands		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	Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible	In	23. Consumer advisory provided for raw or undercooked foods		N/A
Approved Source		Highly Susceptible Population		
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered		In
10. Food received at proper temperature	N/O	Chemical		
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
Protection From Contamination		Conformance with Approved Procedure		
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.

Safe Food and Water		Proper Use of Utensils	
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
Food Temperature Control		44. Gloves used properly	In
31. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment and Vending	
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
Food Identification		Physical Facilities	
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		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

Food Employee Certification	
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	<i>Theresa Mosby</i>	5/19/2011	8:30 AM	9:45 AM



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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 store 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.