

Retail Food Facility Inspection Report

Facility: MCDONALDS #06636 Facility ID: 35010
 Owner: STEVE ARNOLD
 Address: 1434 MANHEIM PIKE
 City/State: LANCASTER PA
 Zip: 17601 County: Lancaster Region: Region 6
 Phone: (717) 394-3417

Insp. ID: 402469
 Insp. Date: 1/15/2014
 Insp. Reason: Regular
 No. of Risk Factors: 4
 No. of Repeat Risk Factors: 2
 Overall Compliance: OUT

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		Potentially Hazardous Food Time/Temperature	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food-contact surfaces: cleaned & sanitized	Out, C
Employee Health		15. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature	N/O
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding	N/O
Good Hygienic Practices		18. Proper cooling time & temperature	N/O
4. Proper eating, tasting, drinking, or tobacco use	Out, C	19. Proper hot holding temperature	In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature	In
Preventing Contamination by hands		21. Proper date marking & disposition	N/A
6. Hands clean & properly washed	N/O	22. Time as a public health control; procedures & record	N/A
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	Consumer Advisory	
8. Adequate handwashing facilities supplied & accessible	Out, C	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	Out, C
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
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	In
34. Thermometer provided & accurate	In	47. Non-food contact surfaces clean	Out, R
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	In	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	In	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
1/15/2014	STEPHANIE ARNOLD (Signature on File)	1/15/2014 Theresa Mosby <i>Theresa Mosby</i>
Sig. Date	Sanitarian	Sanitarian Signature
1/15/2014	Theresa Mosby	1/15/2014
Time In		Time Out
8:45 AM		10:00 AM



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

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

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Eggs	Walk-In Cooler	40°F	Eggs	Hot-Hold Unit	155°F	Sausage	Hot-Hold Unit	149°F
Hash Browns	Hot-Hold Unit	152°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
4.	46.151(a)	An open employee's beverage container was observed in the food prep area.		
8.	46.941(b)-(e)	No sign or poster posted at the handwash sink in the restrooms to remind food employees to wash their hands.		
14.	46.711(a)	Slime observed inside the soda nozzles at the customer self serve soda machine.		
26.	46.1002	Working containers in the food prep area, used for storing cleaners taken from bulk supplies, were not marked with the common name of the chemical.		
42.	46.774	Observed single-service, single-use articles (to-go boxes) stored in the drive-thru hallway directly on the floor, and not 6 inches above the floor.		Repeat Violation
42.	46.774	Observed clean food equipment in the dishwash area, stored wet in a manner that does not allow for draining and/or air drying (wet nesting).	1/20/2014	Repeat Violation
43.	46.774	Single service items (to-go boxes) stored with food contact surface exposed. REPEAT VIOLATION FROM PREVIOUS YEAR INSPECTION.	1/17/2014	
47.	46.711(b)(c)	Static dust observed over the fryers.	1/21/2014	Repeat Violation
51.	46.882(b)	Women's toilet room is not provided with a covered waste receptacle for sanitary napkins.	1/21/2014	

PUBLISHED COMMENTS

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.
Provided a copy of the inspection report to manager Stephanie Arnold.