



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**

State Form 48669 (R2/2-05)  
SDH Form 51-0001

**GRANT COUNTY HEALTH DEPT.  
FOOD DIVISION  
401 SOUTH ADAMS STREET  
MARION, IN 46953**

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>McDonald's - North</b>	Telephone Number <b>765 664 5149</b>	Date of Inspection (mm/dd/yr) <b>7-1-19</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>1225 N BALDWIN AVE - MARION</b>	( ) Owner		
Owner <b>RICH REICHENBAEH</b>	Purpose: <input checked="" type="radio"/> 1. Routine <input type="radio"/> 2. Follow-up <input checked="" type="radio"/> 3. Complaint <input type="radio"/> 4. Pre-Operational <input type="radio"/> 5. Temporary <input type="radio"/> 6. HACCP <input type="radio"/> 7. Other (list)	Follow-up <b>YES</b>	Release Date <b>7-11-19</b>
Owner's Address <b>1919 Prestwick Ln Ft. Wayne</b>	Summary of Violations: <b>C 4 NC 4 R 2</b>		
Person in Charge <b>Quitey Haley</b>	Menu Type (See back of page)		
Responsible Person's E-mail <b>N/A</b>	1 <u>  </u> 2 <u>  </u> 3 <u>  </u> 4 <u>  </u> 5 <u>  </u>		
Certified Food Handler <b>Quitey Haley exp 3/2022</b>			

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
138	NC	X	EMPLOYEE preparing food without effective Beard guard (previous 7-2018 / 1-2018)	corrected
431	NC	X	THE FLOOR throughout the facility BACK Prep / KITCHEN AREAS, TO INCLUDE WALK-IN COOLER	TODAY
295	C		2 CONTAINERS ON A RACK BY 3-BAY SINK ARE SOILED WITH DISCOLORED WATER, FOOD AND OTHER DEBRIS, BOTH CONTAINERS HAS CLEAN UTENSILS IN. ALSO 4-5 CLEAN LIDS STORED IN A SOILED VEGETABLE SINK.	TODAY
345	C		BOTH HANDSINKS ARE DIRTY WITH DEBRIS	TODAY
347	<del>NC</del> C		THE HANDSINK TEMPED AT 150°F, 3-BAY 155°F, THIS IS TO HOT FOR HANDWASHING ECT.	ASAP
296	NC		Non-food contact surface soiled with food debris (SEE PAGE 2)	

Received by (name and title printed): <b>Quitey Haley</b>	Inspected by (name and title printed): <b>Rachel Ann FSD / Dean S...</b>
Received by (signature): <i>Quitey Haley</i>	Inspected by (signature): <i>Rachel Ann FSD / Dean S...</i>
cc:	cc:

