



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**  
State Form 48669 (R2/2-05)  
SDH Form 51-0001

2020-230

**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 <i>McDonalds - North</i>			Telephone Number <i>(765) Establishment</i>	Date of Inspection <i>(mm/dd/yr)</i> <i>1-15-2020</i>	ID # <i>27</i>	
Establishment Address (number and street, city, state, ZIP code) <i>1225 N. Baldwin Ave Marion</i>			Telephone Number <i>(765) 5149</i>			
Owner <i>Rich Reichenbach</i>			Purpose: <input checked="" type="checkbox"/> 1. Routine <input type="checkbox"/> 2. Follow-up <input type="checkbox"/> 3. Complaint <input type="checkbox"/> 4. Pre-Operational <input type="checkbox"/> 5. Temporary <input type="checkbox"/> 6. HACCP <input type="checkbox"/> 7. Other (list)	Follow-up	Release Date <i>10 days</i>	
Owner's Address <i>1919 Prestwick Ln</i>				Summary of Violations: <i>C2 NC3 R</i>		
Person in Charge <i>CLARISA VEGA</i>				Menu Type (See back of page)		
Responsible Person's E-mail				<i>1 2 X 3 4 5</i>		
Certified Food Handler <i>Quitey Haley exp 3/2022</i>						
<ul style="list-style-type: none"> <li>• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"</li> <li>• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"</li> </ul>						
Section#	C/NC	R	Narrative	To Be Corrected By		
<i>431</i>	<i>NC</i>		<i>Flooring under equipment / freezers is soiled w/ grease &amp; food debris</i>	<i>To Clean</i>		
<i>345</i>	<i>C</i>	<i>X</i>	<i>Hand sink up front is soiled w/ coffee &amp; debris</i>			
<i>342</i>	<i>NC</i>	<i>X</i>	<i>Front hand sink temp'd below 50° F and back hand sink temp'd 127° F. - Back hand sink fine must be 100° F or above.</i>			
<i>295</i>	<i>NC</i>		<i>Following non food contact items is soiled -</i>			
		<i>1)</i>	<i>end of the line on east end.</i>			
		<i>2)</i>	<i>fringe area &amp; under equipment</i>			
		<i>3)</i>	<i>front of ice cream machine</i>			
<i>295</i>	<i>C</i>		<i>Floor freezer next to the grill has a metal pan sitting directly on meat.</i>			
Received by (name and title printed): <i>Clarisa Vega</i>			Inspected by (name and title printed): <i>Debra Small P892</i>			
Received by (signature): <i>Clarisa Vega</i>			Inspected by (signature): <i>Debra Small P892</i>			
cc:		cc:		cc:		