



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**

State Form 48669 (R/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 <i>McDonald's of Marion North</i>	Telephone Number <i>765-5149</i>	Date of Inspection (mm/dd/yr) <i>5-10-21</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>1225 N Baldwin Ave Marion</i>	Owner <i>Lele - 5149</i>	Follow-up <i>Yes</i>	Release Date <i>10 days</i>
Owner <i>Nicole D. Michele</i>	Purpose: <input checked="" type="checkbox"/> 1. Routine	Summary of Violations: <i>C 1 NC 5 R</i>	
Owner's Address <i>618 N Meridian St. Portland</i>	<input type="checkbox"/> 2. Follow-up	Menu Type (See back of page) <i>1 2 X 3 4 5</i>	
Person in Charge <i>Portland Angel</i>	<input type="checkbox"/> 3. Complaint		
Responsible Person's E-mail	<input type="checkbox"/> 4. Pre-Operational		
Certified Food Handler <i>Angel Alva exp.</i>	<input type="checkbox"/> 5. Temporary		
	<input type="checkbox"/> 6. HACCP		
	<input type="checkbox"/> 7. Other (list)		

- 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		No front hair if so must wear beard guards 2 men working No beard guards	corrected
431	NC		Flouring through out to include under equipment is soiled w/ food and other debris	T. Cohen
136	C		+/- 3 employee drinks sitting on counters next to Prod.	}
295	NC		The following "Non Food" Contact items ARE soiled with dried food debris other debris	
			1) Shaky machine at top prod below	
			2) walls through out kitchen	
			3) handles on all equipment to include Biscuit machine	
			4) Fronts & side of grills	
			5) Inside Beverage Air Cooler at the bottom	
			6) Fried product freezer has frozen and ice touching product.	
			7) Inside microwaves at the top	
245	NC		+/- 5 wet wiping cloths laying through out kitchen.	
186	NC		When Temped Hash browns - Temp'd 118°F	

Received by (name and title printed):
Angel Alva

Inspected by (name and title printed):
Dean Small PSE

Received by (signature):
[Signature]

Inspected by (signature):
[Signature]

cc: _____