

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
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Food Service Establishment Inspection - Summary Report

Operation: MCDONALDS (ID: 308320)
Facility Name: MCDONALDS
Facility Code: 49-AA61
Facility Address: 2500 NYS ROUTE 414 WATERLOO, NY 13165

To the Attention of:
JAMES CORIALE McDONALD'S
2500 MOUND ROAD
WATERLOO , NY 13165-

Inspection
Date: SEP 02, 2015 03:13 PM
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)
Responsible Person: Brett Hurlburt (email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 6

Each item found in violation is reported below along with the code requirement.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

12 crispy chicken patties found from 130 - 137F. Corrected, voluntarily discarded.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Labels were not present for Time as a Public Health Control protocol for 3 containers of lettuce and 2 containers of onions holding on sandwich prep station. Corrected, voluntarily discarded. Burrito mix was found on floor in walk-in cooler. Corrected, voluntarily discarded. Bare hand contact was observed while employee was scooping french fries into container. Corrected, discarded and educated on proper barriers to eliminate bare hand contact.

ITEM # 8C WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

Ice scoop was found on top of ice machine. Top of ice machine was found to be dirty. Corrected, sanitized scoop and instructed staff to keep scoop handle up in the ice, or in a sanitized bucket.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Grease was found on multiple non-food contact surfaces. Bottom of walk in cooler and freezer were found with excess food debris on floor throughout. Corrected, areas were cleaned.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Premise was found littered with food debris and grease throughout kitchen on floors, walls,. Corrected, employees cleaned kitchen while inspector was present.

ITEM # 15C WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

Inspector Findings

Electrical control panels were completely blocked. Panels are clearly marked "Caution - store nothing in front of power pannels.
Cardboard boxes were found on floor soaked with water and debris blocking fire exit.

ITEM # 15D WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Improper storage of cleaning equipment, linens, laundry unacceptable

Inspector Findings

Dirty linens (employee shirts) were found in direct contact with clean linens. Corrected, separated dirty linens from clean. Removed clean linens that were in contact with dirty linens.

Additional Information Collected During Inspection

Comments

Cold holding food at or below 45F. Educated on proper glove use. Management was made aware of dirty conditions found throughout kitchen.

END of REPORT

[Submit# 149353] MCDONALDS (ID 308320) Inspection# 1001697095