

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: OCT 04, 2016 04:24 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Brett Hurlburt
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

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

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

tray of eggs stored over area where salads are usually stored however salad stock was low so no salads below eggs, however if salads had been stored below there would be a potential for cross contamination

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

bottom of reach ins have food debris, syrups, etc. dining room seating had food debris; booths edges have grime

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

floors beneath fryers have accumulated grease, food and rubbish; floors beneath equipment have food debris and garbage; floors of try storage and the runners have accumulated food and dirt; walls in dry good storage have sauce and food debris; equipment is easily moveable and makes cleaning convenient; problem appears to be a lack of regular cleaning (daily, evenings, or after every shift)

Additional Information Collected During Inspection

Comments

advised that workers wear gloves during service of fries to reduce incidental bare hand contact; advised that when wearing gloves workers reduce contact with other surfaces and to be aware of sources of contamination. and to change gloves frequently

END of REPORT

[Submit# 239876] MCDONALDS (ID 308320) Inspection# 1001879634