



**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 <i>McDonald's North</i>	Telephone Number <i>765-664-5149</i>	Date of Inspection <i>11-13-18</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>1225 N. Baldwin Ave Marion</i>	() Owner <i>664-5149</i>	Follow-up	Release Date <i>10 days</i>
Owner <i>George Reichbach</i>	Purpose: <u>1. Routine</u>	Summary of Violations: <i>C 1 NC 2 R 2</i>	
Owner's Address <i>618 N Meridian St Portland</i>	<u>3. Complaint</u>		
Person in Charge <i>Cyndi Sandifer</i>	4. Pre-Operational	Menu Type (See back of page)	
Responsible Person's E-mail <i>N/A</i>	5. Temporary	1 <u> </u> 2 <u>X</u> 3 <u> </u> 4 <u> </u> 5 <u> </u>	
Certified Food Handler <i>Jessiah Wade exp 4-2022</i>	6. HACCP		
	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
<i>129</i>	<i>C</i>	<i>X</i>	<i>A grill cook putting on gloves w/o washing hands. Also another employee doing same</i>	<i>today</i>
<i>295</i>	<i>NC</i>	<i>X</i>	<i>The following "Non food" contacts soiled 1) floor to include front by drive up 2) fountain machine and around at drive up 3) plastic condiment IE- to go spoons / dipping sauce 4) metal tins at FF AREA. 5) floor in back under tea machine - by ice machine.</i>	
<i>418</i>	<i>NC</i>		<i>Shift mgr on cell phone at front line. Use of phone should be in designated area</i>	<i>Today</i>
			<i>* Complaint UNfound - temp all food and it temped proper. * Per Mrg McDonalds has started using raw hamburger and if employee doesn't clean grill each time it can affect the cooking.</i>	

Received by (name and title printed): <i>Cyndi Sandifer</i>	Inspected by (name and title printed): <i>Drew Small PSPD</i>
Received by (signature): <i>Cyndi Sandifer</i>	Inspected by (signature): <i>Drew Small PSPD</i>
cc:	cc:

Operator Inspection Response
State Form 80047 (2-01)

GRANT COUNTY HEALTH DEPARTMENT

Phone 765-651-2401
Fax 765-651-2419

DATE: 11-13-18

Grant County Health Department
401 S. Adams St.
Marion, IN. 46953

The following is a response to the inspection report executed by the Grant Co. Health Department Food Safety Officer Dale Carr / Dean Small from the Grant Co. Health Department on 11-13-18.

DATE: 12-1-18 Action Taken: Hand washing Procedures are in place with 1 hour hand washing time and the crew washing their hands every hour

295-NC Follow up with the maintenance person with getting these things taking care of and my manager followed up with him to make sure everything was completed

418 NC Shift manager was awake about been on her phone when she should have been doing her job and helping with the line

(PLEASE FORWARD THIS FORM TO THE GRANT COUNTY HEALTH DEPARTMENT BY MAIL OR FAX WITHIN 10 DAYS).

Name of Respondent: Jeremal Ward Title: GM

Establishment Name: McDonald North

Address: 1225 N Baldwin Ave

• Attach additional sheets as needed.