FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS RESTAURANT
BUSINESS PHONE: (209) 723-3716
RECORD ID#: PR0006742
DATE: April 28, 2021

FACILITY SITE ADDRESS: 110 N 12TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: JOHN ABBATE/J&K RESTAURANTS
CERTIFIED FOOD MANAGER: Baldemar Betancourt
EXP DATE: 7/24/2024
INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]
**Description/Corrective Action:**
The hand washing stations did not have hot water. The maximum temperature monitored was around 80-85°F. All the hand washing station, prep sink water and the restroom hand washing station need to have hot running water at a minimum of 100°F for proper hand washing by all employees.

This manager on site stated he will request a service order today. Please update this department with the status of the correction immediately.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]
**Description/Corrective Action:**
Observed food debris inside the reach-ins and behind the soda dispensing units near the 3 compartment sink. Please have the facility cleaned and sanitize and create a daily cleaning schedule to include all equipment, walls, and floors.

General Comments:

All hot holding foods were at or above 135°F.

All cold holding units and foods were at or below 41°F.

Sanitizer level was observed at 200ppm of QAT solution.

Observed all employees washing hands in between duties. Please have the hot water to a temperature of 100°F to correctly wash hands.

Thank you

NOTE: This report must be made available to the public on request
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<th>RESULTS OF EVALUATION:</th>
<th>Reinspection Required:</th>
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<tr>
<td>☐ PASS</td>
<td>☑ Needs Improvement</td>
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Received By: Yatee Patel - REHS

Agency Representative

NOTE: This report must be made available to the public on request
A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Inspection Findings and General Comments:**

This is a follow-up inspection to verify a new water heater has been installed and is providing adequate hot water supply to the facility. The results of the this re-inspection are as follows:

- A new water heater was observed installed, no leaks were noted at the water heater.
- Hot water was checked at the mens & womens restroom hand wash sinks, employee kitchen hand wash sinks, three compartment sink and prep sink. Hot water was detected at all sinks.

The facility is ok to reopen at this time.

**Violation:** None Noted

**Reinspection Required:** Yes: [ ] No: [X] Reinspection Date (on or after): N/A

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