RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 48669 (R2/2-05)
SDH Form 51-0001

Brown County Health Department
P.O. Box 281
Nashville, IN 47448

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 McDonalds Shopworth	**Telephone Number** 812-988-4629 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 5-21-15	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 5028 N S R 135 Morgantown IN 46160			
Owner Jake Singh	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 5-31-15
Owner's Address same	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Jake Singh	3. Complaint ☐ 4. Pre-Operational ☐	C 2 NC 6 R 0	
Responsible Person's E-mail shopworth@aol.com	5. Temporary ☐ 6. HACCP ☐	**Menu Type** (*See back of page*)	
Certified Food Handler Christina	7. Other (*list*) _____	1 ☐ 2 ☐ 3 ✔ 4 ☐ 5 ☐	

• 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
177	c		Onions stored on floor in back area in net bag	now 5-21-15
187	c		Cooked items in hot holding unit reading 116degrees. Cooked at 8:30Am	now 5-21-15
			to be discarded if not sold by 1:30pm Check temperature of hot held food	now 5-21-15
			every two hours- correct if under 135 degrees by reheating to 165 degrees	now 5-21-15
			for 15 seconds.	
216	nc		Old cutting board counter top with gouging to be removed as the area	May 28, 2015
			is not used to cut meat now. Counter to be smooth, corrosion resistant and	
			non-absorbent	
218	nc		Replace all empty light sockets in hot warming unit	now 5-21-15
232	nc		replace old metal trashcan with debris build up on exterior with	now 5-21-15
			cleanable trashcan or completely and thoroughly clean existing can	
295	nc		knife holder has debris, must be thoroughly cleaned	now 5-21-15
310	nc		Grill vent in deli has grease debris build up	May 31,2015
410	nc		Replace unshielded flourescent bulbs or cover with shielding in meat room	May 31, 2015
			in produce area and in deli area	
422	nc		Hand lotion stored on food prep table in deli	now 5-21-15

Received by (*name and title printed*): Jake Singh	Inspected by (*name and title printed*): Jennifer H Rugenstein, EHS
Received by (*signature*):	Inspected by (*signature*):

cc:	cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (*1 or 2 main items*). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.