

RETAIL INSPECTION REPORT

Firm #: 1725	Insp#: 12	Date: 10/31/2024
Joint Inspection ? Yes	Jacy Miller	IN: 10:15
Inspector 2: 13	PFC: 01A	OUT: 11:30
Establishment Name: McDonald's #5815	SFC:	
Address 1: I-80 & Hwy 81	Purpose: Regular	<input type="checkbox"/> Complaint
Address 2:	Follow-up: No	
City: York State: NE Zip: 68467	Hours of Operation:	
Owner Name: McDonalds	Latitude: 40.824246	Longitude: -97.597623
Corporation Name: H H Hall Restaurant	Inspection Interval: 180	Risk: H
Phone: (402) 362-2363	Email: anma_20032000@yahoo.com	
Notification: Mail and email		

TEMPERATURE OBSERVATIONS

ProductName	ProductTemp	Location
sausage	137°F	hot holding
egg	128°F	hot holding
egg	167°F	hot holding
ambient	37°F	reach in cooler, drive through
raw egg	40°F	out
tomato	39°F	reach in cooler, back

VIOLATIONS

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Unless otherwise stated, violations cited in this report shall be corrected within a period not to exceed 10 calendar days for critical items (§8-405.11) or 90 days for noncritical items (§8-406.11).

COMPLIANCE KEY: Y=in compliance; N=not in compliance; N/O=not observed; N/A=not applicable; (COS)=corrected on-site during inspection; (R)=repeat violation; (P) = Priority Violation; (Pf) = Priority Foundation Violation; (Core) = Core Violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge	Y	N	N/O	N/A
1. Certification by accredited program, compliance with Code, or correct responses.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Employee Health	Y	N	N/O	N/A
2. Management awareness; policy present.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3. Proper use of reporting, restriction and exclusion.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use.

Y	N	N/O	N/A
---	---	-----	-----

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
----------------------------------	-----------------------	-----------------------	-----------------------

5. No discharge from eyes, nose and mouth.

Y	N	N/O	N/A
---	---	-----	-----

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
----------------------------------	-----------------------	-----------------------	-----------------------

Preventing Contamination by Hands

6. Hands clean and properly washed.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
-----------------------	----------------------------------	-----------------------	-----------------------

2-301.14 Gloves are not required. However, when wearing gloves, it is required that every time they are contaminated, gloves must be removed, hands must be washed, and new gloves put on.

"Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation..." - (P)

7. No bare hand contact with RTE foods or approved alternative method properly followed.

Y	N	N/O	N/A
---	---	-----	-----

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
----------------------------------	-----------------------	-----------------------	-----------------------

8. Adequate handwashing facilities supplied and accessible.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
-----------------------	----------------------------------	-----------------------	-----------------------

5-205.11 The hand wash sink in the back room must be accessible at all times and used for no other purpose than hand washing. - (PF)

5-204.11 Another hand wash sink is required in the kitchen/prep area on the other side of the room (nearest drive through/front register area) for convenient use by employees. This is required by no later than 3/12/2025. - (PF)

Approved Source

9. Food obtained from approved sources.

Y	N	N/O	N/A
---	---	-----	-----

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
----------------------------------	-----------------------	-----------------------	-----------------------

10. Food received at proper temperature

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
-----------------------	-----------------------	----------------------------------	-----------------------

11. Food in good condition, safe and unadulterated.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
-----------------------	----------------------------------	-----------------------	-----------------------

3-101.11 One container of eggs and sausage was contaminated with a block cheese and discarded at the time of inspection. - (P)

12. Required records available: shellstock tags, parasite destruction.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
-----------------------	-----------------------	-----------------------	----------------------------------

Protection from Contamination

13. Food separated and protected.

Y	N	N/O	N/A
---	---	-----	-----

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
----------------------------------	-----------------------	-----------------------	-----------------------

14. Food-contact surfaces: cleaned and sanitized.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
-----------------------	----------------------------------	-----------------------	-----------------------

4-601.11 Some dishes were pulled from the dry rack to be re-cleaned due to remaining food debris. - (PF)

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

Y	N	N/O	N/A
---	---	-----	-----

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
----------------------------------	-----------------------	-----------------------	-----------------------

Potentially Hazardous Food Time/Temperature

16. Proper cooking time and temperatures.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
-----------------------	-----------------------	----------------------------------	-----------------------

17. Proper reheating procedures for hot holding.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
-----------------------	-----------------------	----------------------------------	-----------------------

18. Proper cooling time and temperatures.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
-----------------------	-----------------------	----------------------------------	-----------------------

19. Proper hot holding temperatures.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
-----------------------	----------------------------------	-----------------------	-----------------------

81-2,272.01 All hot holding foods must be held at or above 135°F (eggs in warmers). - (P)

20. Proper cold holding temperatures.

Y	N	N/O	N/A
---	---	-----	-----

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
----------------------------------	-----------------------	-----------------------	-----------------------

21. Proper date marking and disposition.

Y	N	N/O	N/A
---	---	-----	-----

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
----------------------------------	-----------------------	-----------------------	-----------------------

22. Time as a public health control: Procedures and record.

Y	N	N/O	N/A
---	---	-----	-----

<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
----------------------------------	-----------------------	-----------------------	-----------------------

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods.

Y	N	N/O	N/A
---	---	-----	-----

<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
-----------------------	-----------------------	-----------------------	----------------------------------

Highly Susceptible Populations	Y	N	N/O	N/A
24. Pasteurized foods used; prohibited foods not offered.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Chemical	Y	N	N/O	N/A
25. Food additives: approved and properly used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
26. Toxic substances properly identified, stored and used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Conformance with Approved Procedures	Y	N	N/O	N/A
27. Compliance with variance, specialized process and HACCP plan.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
GOOD RETAIL PRACTICES				
Safe Food and Water	Y	N	N/O	N/A
28. Pasteurized eggs used where required.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
29. Water and ice from approved source.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
30. Variance obtained for specialized processing methods.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Food Temperature Control	Y	N	N/O	N/A
31. Proper cooling methods used; adequate equipment for temperature control.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
32. Plant food properly cooked for hot holding.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
33. Approved thawing methods used.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
34. Thermometers provided and accurate.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food Identification	Y	N	N/O	N/A
35. Food Properly labeled; original container.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Prevention of Food Contamination	Y	N	N/O	N/A
36. Insects, rodents and animals not present.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
37. Contamination prevented during food preparation, storage and display.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-305.11 All foods in freezers and coolers must be covered and completely protected from contamination with either plastic wrap, foil, or a container with a tight fitting lid.				
Ice cover up front needs to be put back on ice when not in use. - (Core)				
38. Personal cleanliness; hair restraints.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
39. Wiping cloths: properly used and stored.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-304.14 Wiping rags should be held in a sanitizer solution when not in use.				
Sani buckets must be changed out when visibly soiled. - (Core)				
40. Washing fruits and vegetables.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Proper Use of Utensils	Y	N	N/O	N/A
41. In-Use utensils: properly stored.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
42. Utensils, equipment and linens: properly stored, dried and handled.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-901.11 Allow dishes to completely air dry before stacking. Do not stack wet dishes. - (Core)				
43. Single-use and single-service articles: properly used.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-903.11 All single use (to go) items must be 6 inches off the floor. - (Core)				
4-904.11 The lips of all single use (to go) cups must be completely protected by either a dispenser that completely covers them or leaving in the sleeves. - (Core)				
44. Gloves used properly.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Utensils, Equipment and Vending	Y	N	N/O	N/A
45. Food and non-food contact surfaces cleanable, properly designed, constructed, and used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

46. Warewashing facilities: installed, maintained, and used; test strips.

☒ ☐ ☐ ☐

47. Non-food contact surfaces clean.

☐ ☒ ☐ ☐

4-601.11 Coffee/tea area in the back southwest corner near the reach in cooler needs to be cleaned inside shelving and stand itself of food and debris build up. - (Core)

Physical Facilities

☐ Y ☐ N ☐ N/O ☐ N/A

48. Hot and cold water available; adequate pressure.

☒ ☐ ☐ ☐

49. Plumbing installed; proper backflow devices.

☒ ☐ ☐ ☐

50. Sewage and waste water properly disposed.

☒ ☐ ☐ ☐

51. Toilet facilities: properly constructed, supplied and cleaned.

☒ ☐ ☐ ☐

52. Garbage and refuse properly disposed; facilities maintained.

☒ ☐ ☐ ☐

53. Physical facilities installed, maintained and clean.

☐ ☒ ☐ ☐

6-501.12 The cook line floors and walls need to be cleaned of grease and debris build up, particularly underneath and behind fryers.

Clean walk in floors of the cooler and freezer of food and grease debris build up. - (Core)

54. Adequate ventilation and lighting; designated areas used.

☒ ☐ ☐ ☐

Other

☐ Y ☐ N ☐ N/O ☐ N/A

55. Other violations.

☐ ☐ ☐ ☒

☐ Off Sale?

ADDITIONAL COMMENTS

Another hand wash sink is required to be installed on the other side of the kitchen for convenient use by employees. This should be done by 3/12/2025.

Person in Charge Signature

Printed Name: Anmar Alafagnai



Inspector Info

Jacy Miller

(402) 430-6461

jacy.miller@nebraska.gov

Corrected On Site Repeat Violations

Priority Item	3	0	0
Priority Foundation Item	3	0	0
Core Item	7	0	0
Total Violations	13	0	0