

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>																																																																																																	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>7/14/25</u>																																																																																																		
Establishment <u>McDonald's Restaurant #2104</u>			Time In <u>12:20</u> AM/PM <u>PM</u> Time Out <u>12:50</u> AM/PM <u>PM</u>																																																																																																		
Address <u>44 Division St</u>			LHD <u>NVHD</u>																																																																																																		
Town/City <u>Derby</u>			Purpose of Inspection: <u>Routine</u> Pre-op																																																																																																		
Permit Holder <u>Scott Facey</u>			Reinspection Other																																																																																																		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																					
<small>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.</small>																																																																																																					
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed																																																																																																					
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																																																																																																					
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th><th>Supervision</th><th>V</th><th>COS</th><th>R</th></tr> <tr> <td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td><td>Pf</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr> <td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Certified Food Protection Manager for Classes 2, 3, & 4</td><td>C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> </table>			IN	OUT	N/A	N/O	Supervision	V	COS	R	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Certified Food Protection Manager for Classes 2, 3, & 4	C	<input type="checkbox"/>	<input type="checkbox"/>	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th><th>Protection from Contamination</th><th>V</th><th>COS</th><th>R</th></tr> <tr> <td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Food separated and protected</td><td>P/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr> <td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Food-contact surfaces: cleaned & sanitized</td><td>P/Pf/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr> <td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td><td>P</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> </table>			IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated and protected	P/C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	<input type="checkbox"/>	<input type="checkbox"/>																																								
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<p>Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.</p>																																																																																																					

6119

Food Establishment Inspection Report

Page 2 of 2LHD NVHD

Inspection Report Continuation Sheet

Date 7/14/25Establishment McDonalds #2104Town Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Coffee drawer unit	31°F	HH - French Fries	140°F		
2 drawer	36°F	- mcchx	186°F		
WIF	18°F	- nuggets	189°F		
WIC	42°F	- patty w/ onion	186°F		
- Pancakes/Eggs/Bacon	36°F	- Chicken Strip (wrap)	156°F		
2 dr unit cheese	41°F	reach in @ line	36°F		
2 drawer unit @ cook	39°F				
- raw patty	40°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	3/6/30 - on site 9/20/28
CFPM	Monica Samaniego, Gabriela Garcia
	Handsinks - Stocked, Signage, Hot, H2O 85°F+ ✓
	Sanitizer - Bucket Chlorine 50ppm ✓ TS Quat + Chlorine ✓
	Allergen Statement ✓, Restrooms ✓, Soda machine area/lids protected ✓
	ice machine ✓, Allergen poster ✓, VLD Kit/plan ✓, Dry Storage ✓
	Microwaves - Clean ✓
	Probe therm ✓, gloves ✓, good glove use ✓
	Clean ✓
	Datemarking/Labels ✓
	No violations found during inspection - Good job 😊

Person in Charge (Signature)

Date

Inspector (Signature)

Date 7/14/25