

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - April 24, 2019

McDonald's Restaurant 90 Aberdeen Avenue, St. John's, NL

Yearly Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Complian Type	ce Item Code - Description	Observations and Corrective Actions
Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Regularly clean garbage transport bin weekly, or as more frequently if needed.
Food - Routine Inspection Oct 16, 2018 Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	general cleaning in back area walls and floors.
	703 - Food handlers properly attired	foodhandler wearing shirt with pet hair accumulation; must be removed and replaced with a clean shirt in order to work in food preparation; work clothes should not be worn at home.
Critical Item(s)	106 - Proper Monitoring of Temperatures	Corrected During Inspection Staff onsite are not monitoring the times/temperatures of cheese out on the prep table. The Secondary Shelf Life chart or another means of monitoring must be used for high-risk foods out at room temperature (i.e. cheeses). Operator corrected immediately.
Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Repairs needed for the walk-in freezer; it is not maintaining temperature at -18C (0F). Parts on order for the unit.
	506 - Equipment in good repair, cleaned and sanitized	The ice machine must be cleaned and sanitized every 30 days or less; record in the cleaning log onsite.
	Non-Critical Item(s) Non-Critical Item(s) Critical Item(s)	Non-Critical Item(s) Non-Critical Item(s) Non-Critical Item(s) Non-Critical Item(s) Non-Critical Item(s) To2 - Non-food contact surfaces properly constructed, in good repair and clean To3 - Food handlers properly attired Critical Item(s) To6 - Proper Monitoring of Temperatures Non-Critical Item(s) So3 - Proper Storage of Frozen Food Items 506 - Equipment in good repair,



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Inspection Type and Date	Compliance Item			
	Type	Code - Description	Observations and Corrective Actions	
Food - Routine Inspection Oct 13, 2017	Non-Critical Item(s)	901 - Other	tidy up garbage area clean under equipment throughout routinely	