



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MCDONALD'S				REINSPECTION Not Specified	INSPECTOR Rebecca Koo	DATE 8/19/2022
LOCATION 1201 3RD ST, NEEDLES, CA 92363				PERMIT 1/31/2023	IDENTIFIER: None	
TIME IN 12:10 PM	TIME OUT 12:26 PM	FACILITY ID FA0009361	RELATED ID PR0013130	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice,

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: At this time, the health permit of the facility is hereby reinstated and the facility may now resume food preparation activities.

Description: The health permit to operate is hereby reinstated and facility may open.

16K989 Remote Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - SBCC - SBC Policy

Inspector Comments: A remote inspection was conducted by phone interview on this date. The manager provided a video and photo of running water reaching a minimum of 100 F by email on this date.

Description: A remote inspection was conducted on this date.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A remote reinspection was conducted on this date at the request of the manager on duty. The health permit of the facility was suspended earlier on this date due to no water on site. A complaint was received earlier on this date (CO0084625) stating the facility was operating without running water. After a phone interview with the manager in charge, the facility self-closed until water was restored.

The manager provided a video and photo of running water reaching a minimum of 100 F directly from the faucet. The manager was educated to self-close in the future should no hot or cold water be readily available on site. Ensure an adequate, protected, pressurized, potable supply of hot water and cold is provided at all times.

At this time, the health permit of the facility is hereby reinstated and the facility may now resume food preparation activities.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

No summary comments have been made for this inspection.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: Miranda Shaffer
TITLE: Manager



Public Health
Environmental Health Services

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Total # of Images: 0