Food Establishment Inspection Report

Score: 95.5

Establishment Name: MCDONALD'S
Location Address: 2060 VILLAGE LINK RD
City: WINSTON SALEM   **State:** NC
Zip: 27106   **County:** 34 Forsyth
Permittee: DEB FOODS, INC.
Telephone: (336) 922-1030
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034012109
☒ Inspection ☐ Re-Inspection
Date: 1 2 / 1 2 / 2 0 1 4 **Status Code:** A
Time In: 0 1 : 2 0 ○ am ⊗ pm   **Time Out:** 0 5 : 4 5 ○ am ⊗ pm
Total Time: 4 hrs 25 minutes
Category #: II
FDA Establishment Type: Fast Food Restaurant
No. of Risk Factor/Intervention Violations: 5
No. of Repeat Risk Factor/Intervention Violations: ___

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.
Public Health Interventions: Control measures to prevent foodborne illness or injury.

#	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
					Supervision .2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
					Good Hygienic Practices .2652, .2653						
4	☐	☒			Proper eating, tasting, drinking, or tobacco use	2	1	☒	☒	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	☐	☒			Hands clean & properly washed	4	2	☒	☒	☐	☐
7	☒	☐	☐		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	1	☒	☒	☐	☐
					Approved Source .2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
					Protection from Contamination .2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☒	☐	☐	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
					Consumer Advisory .2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
					Highly Susceptible Populations .2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
					Chemical .2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒			Toxic substances properly identified stored, & used	2	1	☒	☒	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	☐	☐	☐

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

#	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
					Safe Food and Water .2653, .2655, .2658						
28	☒	☐	☐		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
					Food Temperature Control .2653, .2654						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	1	0.5	☒	☒	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
					Food Identification .2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒	0	☒	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	☒	0	☐	☐	☐
40	☐	☐	☒		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
					Proper Use of Utensils .2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1	0.5	☒	☒	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
					Physical Facilities .2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	1	☒	☐	☐	☒
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	☒	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐	☐	☐

Total Deductions: 4.5

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Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM   State: NC

County: 34 Forsyth   Zip: 27106

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: DEB FOODS, INC.

Telephone: (336) 922-1030

Establishment ID: 3034012109

☒ Inspection ☐ Re-Inspection   Date: 12/12/2014

Comment Addendum Attached? ☐   Status Code: A

Category #: II

Email 1: goldenarch@aol.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
quarter pound	final cook	159	salad	two door fridge	41	sanitizer	chlorine	50
chicken	final cook	177	burrito mix	two door fridge	44	servsafe	Patricia Hull 10-21-18	00
fish patty	final cook	151	french fries	hot hold	136			
fish	hot hold	138	air temp	biscuit cooler	44			
crispy chicken	hot hold	144	air temp	milkshake cooler	38			
chicken	hot hold	145	air temp	coffee cooler	43			
grilled onions	hot hold	139	hot water	three comp sink	141			
tomatoes	cold hold	42	quat sanitizer	three comp sink	150			

Observations and Corrective Actions
Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

4   2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. Bottle of water in refrigerator on shelf above closed container of food. Employees shall eat or drink in designated areas from a closed beverage container with a lid and straw. CDI: Bottle was discarded. ✓ Spell

6   2-301.14 When to Wash - P: 0pts. One food employee put on glove to grab single service spoons after retrieving a milk bag from the walk-in cooler. Food employees shall clean their hands before donning gloves for working with food. CDI: Employee discarded glove and washed hands before donning a new pair.

8   6-301.14 Handwashing Signage-C: 0 pts. One handsink missing handwash sign. A sign must be posted by all handsinks notifying food employees to wash their hands. Sign given to PIC.

Person in Charge (Print & Sign):   *First* Patricia   *Last* Hull

Regulatory Authority (Print & Sign):   *First* Wendy   *Last* Grijalva

REHS ID: 2442 - Grijalva, Wendy

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 5 7

Verification Required Date: 1 2 / 2 1 / 2 0 1 4

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Spell ✓

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P, 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P: Beverage nozzles at the customer service drink machines are visibly soiled. Ice machine has accumulation of black mold. Equipment food contact surfaces shall be clean to sight and touch and cleaned frequently enough to preclude soils. CDI - Beverage nozzles were removed and sent to be washed, rinsed and sanitized. PIC stated ice machine is cleaned every month. PIC is going to increase frequency of cleaning parts inside that can be wiped with sanitizer.

26 7-201.11 Separation-Storage - P: 0 pts. Three bottles of cleaners hanging on sanitize side of three compartment sink. Toxic materials shall be stored so they can not contaminate food, equipment or utensils. CDI: Chemicals were moved to chemical storage area.

31 3-501.15 Cooling Methods - PF -. 0 pts. Gravy in small refrigerator at 52F from breakfast. Potentially hazardous food shall be kept at 45F or below. CDI: Moved to walk-in cooler and placed in shallow pans to cool more rapidly. Gravy had reached 42F at end of inspection.

37 /3-305.11 Food Storage-Preventing Contamination from the Premises - C: Two five gallon tea containers full of tea and one empty five gallon tea container were sitting on the floor while awaiting transport to walk-in cooler. Food shall be protected from contamination by storing the food in a clean, dry location and at least 6 inches above the floor. CDI: Tea containers full of tea were moved to the walk-in cooler and the empty container was sent to be washed.

39 3-304.14 Wiping Cloths, Use Limitation - C. : Sanitizer buckets throughout facility on the floor. Sanitizer buckets in which wiping cloths are held between uses shall be stored off the floor and in a manner that prevents contamination of food, equipment, utensils, linens and single-use articles. / One wet wiping cloth stored on table under bun toaster. Store cloths in sanitizer once they become wet. CDI- PIC placed cloth in soiled linen container.

43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts.Stack of pancake trays and lids were not inverted. Single service articles shall be stored inverted or in original protective package. CDI: Top plate and lid were turned such that plates and lids underneath were not exposed.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts. - Shelving in outdoor storage area is not smooth and easily cleanable. Shelving used for storage of items needed for the establishment shall be smooth and easily cleanable. Contact Nathan Ward at 336-703-3134 to discuss the shelving. / Minor rusting of utensil drying rack across from 3 compartment sink.

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Spell ✓

46   4-302.14 Sanitizing Solutions, Testing Devices - PF: Quaternary sanitizer being used for spray bottles and at three compartment sink, but no test strips were available for testing. A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.

49   5-203.14 Backflow Prevention Device, When Required - P: 0 pts. Verification of backflow protection is needed for coffee makers and any other equipment connected to a potable water supply. Specification sheet or letter from manufacturer must be given to the health department unless backflow prevention has not been installed. If no backflow protection exists, establishment must contact Michelle Bell at 336-703-3141 or bellmi@forsyth.cc prior to installation. Installation is required by 12-21-14.

52   5-501.113 Covering Receptacles - C - Repeat - Dumpster door found open at time of inspection. Dumpster doors and lids shall be tight fitting and remain closed at all times. CDI- Door was closed.

53   •6-201.11 Floors, Walls and Ceilings-Cleanability - C: 0 pts. Cleaning needed on floors and wall behind three compartment sink and in dry storage area behind and under beverage boxes. / Recaulk 3 behind 3 compartment sink.

54   6-303.11 Intensity-Lighting - C: 0 pts. Lighting in prep area was 41 ftcd by both make lines. Increase lighting to meet 50 ftcd requirement at food prep areas.

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Spell ✓

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