

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: MCDONALD'S #31674

Establishment ID: 3034014081

Location Address: 3470 PKWY VILLAGE CIR

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 11 / 2018 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 08 : 30  am  pm

Time Out: 12 : 10  am  pm

Permittee: RAT RACE MANAGEMENT, INC

Total Time: 3 hrs 40 minutes

Category #: II

Telephone: (336) 788-0965

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

| 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 |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2   | 0   |   |    |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                | 3   | 13  | 0 |    |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   | 3   | 13  | 0 |    |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 4  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   | 2   | 0   |   |    |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  | 1   | 03  | 0 |    |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |     |     |   |    |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  | 4   | 2   | 0 |    |
| 7  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed    | 3   | 13  | 0 |    |
| 8  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 0   | 1   | 0 |    |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   | 2   | 1   | 0 |    |
| 10   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food received at proper temperature  | 2   | 1   | 0 |    |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   | 2   | 1   | 0 |    |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | 2   | 1   | 0 |    |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   | 3   | 13  | 0 |    |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | 3   | 13  | 0 |    |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | 2   | 1   | 0 |    |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |     |     |   |    |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   | 3   | 13  | 0 |    |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  | 3   | 13  | 0 |    |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   | 3   | 13  | 0 |    |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  | 3   | 13  | 0 |    |
| 20   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   | 3   | 13  | 0 |    |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  | 3   | 13  | 0 |    |
| 22   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Time as a public health control: procedures & records  | 2   | 1   | 0 |    |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      | 1   | 03  | 0 |    |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3   | 13  | 0 |    |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   | 1   | 03  | 0 |    |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  | 2   | 1   | 0 |    |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |     |     |   |    |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | 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 |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |            |     |   |    |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  | 1          | 03  | 0 |    |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  | 2          | 1   | 0 |    |
| 30   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Variance obtained for specialized processing methods  | 1          | 03  | 0 |    |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |            |     |   |    |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | 1          | 03  | 0 |    |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | 1          | 03  | 0 |    |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   | 1          | 03  | 0 |    |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  | 1          | 03  | 0 |    |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |            |     |   |    |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2          | 1   | 0 |    |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |            |     |   |    |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | 2          | 1   | 0 |    |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2          | 1   | 0 |    |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | 1          | 03  | 0 |    |
| 39   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | 1          | 03  | 0 |    |
| 40   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Washing fruits & vegetables   | 1          | 03  | 0 |    |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |            |     |   |    |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1          | 03  | 0 |    |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1          | 03  | 0 |    |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | 1          | 03  | 0 |    |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1          | 03  | 0 |    |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |            |     |   |    |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2          | 1   | 0 |    |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1          | 03  | 0 |    |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   | 1          | 03  | 0 |    |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |            |     |   |    |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | 2          | 1   | 0 |    |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2          | 1   | 0 |    |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  | 2          | 1   | 0 |    |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   | 1          | 03  | 0 |    |
| 52   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | 1          | 03  | 0 |    |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   | 1          | 03  | 0 |    |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | 1          | 03  | 0 |    |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | <b>3.5</b> |     |   |    |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S #31674  
 Location Address: 3470 PKWY VILLAGE CIR  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27127  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: RAT RACE MANAGEMENT, INC  
 Telephone: (336) 788-0965

Establishment ID: 3034014081  
 Inspection  Re-Inspection Date: 10/11/2018  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1: ral.6234@us.stores.mcd.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

| Item        | Location         | Temp | Item        | Location               | Temp | Item | Location | Temp |
|-------------|------------------|------|-------------|------------------------|------|------|----------|------|
| 5-20-19     | Maribel Saguilan | 0    | ham         | small cooler           | 38   |      |          |      |
| egg         | final cook       | 168  | liquid eggs | ice bath               | 65   |      |          |      |
| chicken     | hot hold         | 141  | water       | 3 comp                 | 128  |      |          |      |
| egg         | hot hold         | 164  | quat        | 3 comp                 | 200  |      |          |      |
| sausage     | hot hold         | 161  | chlorine    | buckets                | 50   |      |          |      |
| chicken     | hot hold         | 139  | water       | ladies hand sink 89-91 | 89   |      |          |      |
| gravy       | hot hold         | 139  | steak       | final cook             | 164  |      |          |      |
| bacon sauce | walk in          | 38   |             |                        |      |      |          |      |

## 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- REPEAT- Employee coffee in cup without lid stored on prep table at coffee station. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of food, clean equipment, utensils, linens, unwrapped single-service and single-use articles. CDI- Beverage discarded. ✓ Spell
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- REPEAT- Ladder blocking front hand sink, utility cart for prepping positioned in front of kitchen area hand sink. Employee obtained water from front hand sink for rinsing a coffee pot. A handwashing sink shall be maintained so that it is accessible at all times for employee use and may not be use for purposes other than handwashing. CDI- Ladder and cart moved. Employee educated. // 6-301.11 Handwashing Cleanser, Availability - PF- No soap available at back hand washing sink. Hand cleanser shall be available at hand sinks. CDI-Soap dispenser filled.// 6-301.14  
 Handwashing Signage - C-No hand wash sign at front hand sink where remodel has taken place. A sign or poster that notifies food employees to wash hands shall be provided at hand sinks. CDI-Provided sign.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Liquid eggs sitting in a non-effective ice bath measured 65F. Potentially hazardous foods shall be held at 45F or less. (41F or less beginning January 1, 2019). CDI-Education on proper ice bath, eggs discarded. Opts.

Lock Text



Person in Charge (Print & Sign): Evette <sup>First</sup> Thompson <sup>Last</sup>

Regulatory Authority (Print & Sign): Nora <sup>First</sup> Sykes <sup>Last</sup>

REHS ID: 2664 - Sykes, Nora

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3161



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C- One of three buckets of sanitizer was cloudy and measured slightly less than 50ppm chlorine. One wet wiping cloth at coffee station not stored in bucket. Once wet, wiping cloths shall be stored in a clean and effective sanitizing solution. CDI-Solution remade. 0pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Nine stacks of cups (4 at coffee station, 4 at shake station, 1 at register cup holder) stored out of plastic, with mouth parts exposed. Single service/use articles shall be stored in a clean dry location where they are not exposed to splash, dust, or other contamination and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT-Torn gasket on small cooler at make table. Equipment shall be maintained in good repair. 0pts.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C- No trash can at or near back hand sink. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Make a receptacle available in this area.



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✓  
Spell



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Spell

