

Food Establishment Inspection Report

Score: 94

Establishment Name: MCDONALD'S 34565

Establishment ID: 3034012112

Location Address: 7742 NORTH POINT BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 11 / 2019 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 09 : 45 ☒ am ☐ pm Time Out: 12 : 20 ☒ am ☐ pm

Permittee: DEB FOODS INC.

Total Time: 2 hrs 35 minutes

Telephone: (336) 759-0090

Category #: II

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: 4

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
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	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
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	
Conformance with Approved Procedures .2653, .2654, .2658										
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
Safe Food and Water .2653, .2655, .2658										
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 6										



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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) 759-0090

Establishment ID: 3034012112

☒ Inspection ☐ Re-Inspection Date: 07/11/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: goldenarch@aol.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Lupe Rojas 9/23/19	00	Item	angus burg.				
hot water	wash temp	88	chix filet	final cook temp	197	egg	walk in cooler	39
hot water	3 comp sink	131	hashbrown	final cook temp	207	chix tend	walk in cooler	39
chl sani	ppm bucket	100	lettuce	reach in	40	nuggets	cabinet freezer	31
can. bacon	reach in cooler	59	tomato	reach in	39			
saus. burrito	upright cooler	60	raw burger	drawers	39			
milk	drive thru cooler	42	raw chix tend	drawers	39			
small burger	final cook temp	160	buttermilk	biscuit cooler	39			

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.

- 6 2-301.14 When to Wash - P - Observed one food employee using bare hands to turn off faucets after washing hands, recontaminating the hands. Hands shall be washed any time they are contaminated. Employees may use paper towels or another suitable barrier to turn off faucets after washing hands to prevent recontamination of the hands. CDI - Employee educated and washed hands again.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - One box in walk-in freezer contained raw chicken nuggets, raw fish patties, and raw chicken patties. Once packages are opened, store in freezer according to final cooking temperatures to avoid cross contamination. CDI - Fish patties moved to fish storage area.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Ice chutes in dining area soda machines soiled with pink accumulation. Ice bin at drive thru with food debris and soil. Ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. CDI - Ice bin taken to 3 compartment sink to be cleaned. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Spoons in a container at milkshake machine soiled with food debris. Food-contact surfaces shall be clean to sight and touch. CDI - Spoons taken to 3 compartment sink to be cleaned.

Lock
Text



Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign): Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 07 / 12 / 2019

REHS Contact Phone Number: (336) 703 - 3144



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - In small reach-in cooler, canadian bacon 59F. In upright cooler, sausage burritos 60F. In drive thru cooler, milk 42F. TCS foods shall be held cold at 41F or below. CDI - Ham and burritos voluntarily discarded. Employees in drive thru advised to keep cooler doors closed.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - In walk-in freezer, employee was chipping ice from a fan in condenser box and ice was falling on boxes of fries (one box was opened). Food shall be protected from contamination from the premises. CDI - All boxes of food moved from under the condenser box where ice was accumulating.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Plastic containers stacked wet on clean dish shelving. Utensils and equipment shall be air-dried after cleaning. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Spoons at milkshake area stored in soiled container and not protected from splash. Utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Wrapped single-service coffee stirrers stored in a soiled container with evidence of significant splash from the soda machine in the drive thru area. Single-service and single-use articles shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination. CDI - Stirrers voluntarily discarded and container taken to 3 compartment sink to be cleaned.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Two fans broken in walk-in freezer, one fan frozen up with ice, with only one of four fans functioning properly, causing food to begin thawing in the freezer. Person in charge stated they are waiting for fan parts to arrive for it to be repaired. Cabinet freezer in food prep with significant ice buildup which is causing food to thaw, with thermostat readings of 38-43F. In reach-in freezer to the right of the grill, there is ice buildup causing standing water in the bottom. All freezers need to be repaired. Equipment shall be maintained in good repair. Verification required on repair of walk-in freezer by 7/12/19. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc once repaired.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Employee washing ice bin with water 88F. Active washing temperature for manual warewashing shall be 110F or above. CDI - Water temperature increased to 131F.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT - Cleaning needed on the following equipment, including but not limited to: interiors and gaskets of reach in freezers, microwaves, toaster, interior of frappe cooler, between cup holders in milkshake machine area, in trough of drink machine in drive thru, on castors and shelves of rolling carts, in between fryers and grill equipment. Nonfood-contact surfaces shall be maintained free of an accumulation of dust, dirt, food residue, and other debris.



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- 49 5-205.15 (B) System maintained in good repair - C - Leak in ceiling above hot water heater. Faucet of handwashing sink in dish area is loose and has a leak. Maintain plumbing in good repair. // The establishment is closing early to have leak above hot water heater repaired.
- 52 5-501.113 Covering Receptacles - C - Dumpster doors open on 2 dumpsters. Maintain dumpster lids and doors closed and tight-fitting. CDI - Doors closed.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed around perimeter along wall bases, under hood equipment, drive thru area equipment, prep line area. Physical facilities shall be maintained clean.

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Spell



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