

Food Establishment Inspection Report

Score: 90

Establishment Name: MCDONALD'S 34565

Establishment ID: 3034012112

Location Address: 7742 NORTH POINT BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 06 / 2018 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 10 : 00 ^{am} _{pm} Time Out: 01 : 10 ^{am} _{pm}

Permittee: DEB FOODS INC.

Total Time: 3 hrs 10 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: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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 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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	
Total Deductions:										10



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OFF



Comment Addendum to Food Establishment Inspection Report

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Permittee: DEB FOODS INC.

Telephone: (336) 759-0090

Establishment ID: 3034012112

☒ Inspection ☐ Re-Inspection Date: 03/06/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: II

Email 1: goldenarch@aol.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
ServSafe	Charles Tate 3-25-18	00	S. gravy	Warmer	144			
Hot water	3 comp sink	133	Salad	Glass reach-in	45			
Quat sani	3 comp sink	300	Burrito	Walk-in	43			
Chlorine sani	Bucket	100	Egg	Reach-in - by fryer	40			
Burrito	Hot hold	138	Burger	Final	166			
Chicken	Hot hold	166	G. chicken	Final	171			
Sausage	Hot hold	154						
F. chicken	Final	208						

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF REPEAT: Plastic scoop (in basin) and sprayer to spray bottle being (behind faucet) stored at handwashing sink across from 3 compartment sink. / Handwashing sink across from cash counter, with rolling cart of single-service being stored in front. A handwashing sink shall be used for only handwashing and shall be maintained free and accessible for employee use. CDI: Items remove from rear handwashing sink and rolling cart moved from front handwashing sink.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: Plastic containers, long plastic trays for hot holding, and blue plastic containers, all being stored clean, observed with stickers/sticker residue, grease, and/or dried food residue. Ensure employees are thoroughly cleaning and sanitizing equipment and utensils prior to storing. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. // 4-702.11 Before Use After Cleaning - P Employee observed washing and rinsing long plastic tray for hot hold - at 3 compartment sink, without sanitizing. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. CDI: Person-in-charge instructed employee to use another clean plastic tray.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF Two separate batches of hamburgers, final cook temperature measuring between 130-151F. Raw animal food, such as hamburger shall be cooked to heat all parts of the food to at least 155F. CDI: Person-in-charge voluntarily discarded batches of hamburger, and calibrated machine to add additional seconds for cooking time to automatic timer. New batch of hamburger measuring 166F. 0 pts

Lock
Text



Person in Charge (Print & Sign): Charles Tate

Regulatory Authority (Print & Sign): Christy Whitley

Charles Tate

Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: One layer in tray of folded egg at hot hold, measuring 128-129F. Potentially hazardous food shall be held hot at 135F and above. CDI: Person-in-charge voluntarily discarded folded eggs. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Container of butter packets (containing milk) at beverage station at drive thru measuring 70F. Potentially hazardous food shall be held cold at 45F and below. CDI: Person-in-charge voluntarily discarded container of butter packets.
- 22 3-501.19 Time as a Public Health Control - P,PF Butter used for biscuits, observed without label for discard time. / Two stacks of sliced cheese, observed after 10am with discard time of 8:13am, at sandwich prep/hot hold. Ensure employees are properly labeling foods under the Time as a Public Health Control procedures. When using TPHC for potentially hazardous foods, the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. CDI: Person-in-charge voluntarily discarded.
- 26 7-201.11 Separation-Storage - P Container of cleaning solution for machines at drive thru, being stored on ledge next to machines without lid. Store poisonous and toxic materials in areas where contamination of food, equipment, linens, single-service and single-use articles cannot occur. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: Containers of sliced lemons and chocolate chips being stored without lids at beverage counter at drive thru. Maintain lids/covers on food. Food shall be protected from contamination by storing the food: 1) in a clean, dry location; 2) in an area where it is not exposed to splash, dust, or other contamination; and 3) at least 6 inches above the floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT: Stacks of plastic containers on shelving across from 3 compartment sink, storing cleaned containers stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Three sets of cleaned tongs hanging from shelf above soiled drainboard, in contact with stacked soiled containers. Cleaned equipment, utensils, and linens shall be stored: 1) in a clean, dry location; 2) in an area where it is not exposed to splash, dust, or other contamination; and 3) at least 6 inches above the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C REPEAT: Single-service items being stored on floor in outside storage. / Single-use gloves being stored in electrical closet on floor. Single-service and single-use articles shall be stored: 1) in a clean, dry location; 2) in an area where it is not exposed to splash, dust, or other contamination; and 3) at least 6 inches above the floor.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Castors on rolling rack inside walk-in cooler rusted. Recondition to remove rust. / Replace torn gaskets most to reach-in coolers and reach-in freezers throughout. / Ice build up on panels and panels in walk-in freezer. Ensure equipment is properly functioning. / Adjust/replace spring arm to sprayer at 3 compartment sink. / Leak at chemical tower above 3 compartment sink. / Check equipment/calibrate if necessary so that proper cooking time of raw animal foods can be achieved at grill line. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: The following nonfood-contact surfaces require additional cleaning: interiors and gaskets of all reach-in coolers/freezers, shelving inside walk-in cooler, between equipment along cook-line, condiment bins above can opener prep, tea prep table, coffee prep line and cabinet underneath, and all shelving storing clean equipment/utensils at 3 compartment sink. Nonfood-contact surfaces of equipment and utensils shall be kept free of an accumulation of grease, dirt, food residue, and other debris.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed in walk-in freezer to remove black build up, behind equipment along grill line, and outside storage. Physical facilities shall be cleaned as often as necessary to maintain clean. 0 pts
- 54 6-303.11 Intensity-Lighting - C Light measuring low at can opener prep table at 34 foot candles. Increase lighting intensity to meet at least 50 foot candles in areas of food preparation. 0 pts



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Spell



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