

Food Establishment Inspection Report

Score: 90

Establishment Name: MCDONALD'S #15284

Establishment ID: 3034012566

Location Address: 1040 BETHANIA RURAL HALL RD

☒ Inspection ☐ Re-Inspection

City: RURAL HALL State: NC

Date: 03/31/2021 Status Code: A

Zip: 27045 County: 34 Forsyth

Time In: 12:30 PM Time Out: 6:50 PM

Permittee: MT AIRY PARTNERS INC

Total Time: 6 hrs 20 min

Telephone: (336) 441-5715

Category #: 11

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: 2

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	0	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	0	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	0	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
Potentially Hazardous Food Time/Temperature .2653										Highly Susceptible Populations .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	0			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Chemical .2653, .2657										
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0			25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0	0			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0			26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0			
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0			Conformance with Approved Procedures .2653, .2654, .2658										
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0			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			
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	0	0			Total Deductions: 10										



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 03/31/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: Office@blueridgeqsc.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	three comp	127.0						
quat sanitizer	three comp	150.0						
chlorine sanitizer	wiping cloth bucket	50.0						
canadian bacon	reach in cooler	39.0						
shake mix	shake machine	39.0						
servsafe	Sharon Payne 11-2-22	000.0						
mcchicken	final	175.0						
crispy chicken	final reheat	187.0						
french fry for hot hold	final	155.0						
hamburger	final cook	166.0						
crispy chicken	hot hold	147.0						
chicken nugget	hot hold	135.0						

Person in Charge (Print & Sign): Sharon Payne *Sharon Payne*

Regulatory Authority (Print & Sign): Michelle Bell *Michelle Bell*

REHS ID: 2464 - Bell, Michelle Verification Required Date: 04/10/2021

REHS Contact Phone Number: (336) 703-3134



North Carolina Department of Health & Human Services

Page 1 of ____

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Food Establishment Inspection Report, 3/2013

• Food Protection Program



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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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P: 0 pts. Three food employees did not know the symptoms and illnesses associated with foodborne illness. (A) The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. CDI: Employees educated on where information is posted in restaurant.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. Orange drink being stored on handwashing sink. An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.
- 6 2-301.12 Cleaning Procedure - P: Employee washed hands for less than 5 seconds. Employee washed hands in only cold water. Multiple employees rubbed hands with soap without first turning on water. FOOD EMPLOYEES shall use the following cleaning procedure:(1) Rinse under clean, running warm water;(2) Apply cleaning compound;(3) Rub together vigorously for at least 10 to 15 seconds;(4) Thoroughly rinse under clean, running warm water; and(5) Immediately follow the cleaning procedure with thorough drying using a method as specified under § 6-301.12.//2-301.14 When to Wash - P: REPEAT: Several employees turned off faucets without using a barrier to prevent recontamination of hands then went to don gloves before working with food. Hands shall be washed when contaminated. CDI: Employees educated on proper handwashing procedures and re-washed hands for both procedure and when to wash.
- 13 3-304.15 (A) Gloves, Use Limitation - P: Employees contacting face masks then continuing to make food without discarding. Single use gloves shall be discarded when contaminated. CDI: Manager educated.//3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: Pasteurized eggs being stored on same tray as raw shell eggs. Foods shall be protected from cross contamination. CDI: Carton of pasteurized eggs discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. 5 grates soiled with food debris. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be re-washed.
- 18 3-501.14 Cooling - P: 0 pts.Gravy cooling 60-105F at 1pm. Manager stated gravy had been placed in cooler between 10:30am and 11am. Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); and (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. CDI: Manager discarded gravy.
- 22 3-501.19 Time as a Public Health Control - P,PF: Shredded lettuce, American cheese and sliced tomatoes with no time stamp during inspection. Sliced tomatoes found in upright cooler being saved from yesterday (dated 3-30-21 at 4:14pm). For potentially hazardous foods,if time without temperature control is used as the public health control up to a maximum of 4 hours:(1) The FOOD shall have an initial temperature of 5°C (41°F) (2) 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; (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; and (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded. CDI: All foods discarded.
- 31 3-501.15 Cooling Methods - PF: 0 pts. Gravy cooling in deep, covered container. Cooling shall be accomplished by one of the following methods:(1) Placing the FOOD in shallow pans;(2) Separating the FOOD into smaller or thinner portions;(3) Using rapid cooling EQUIPMENT;(4) Stirring the FOOD in a container placed in an ice water bath;(5) Using containers that facilitate heat transfer;(6) Adding ice as an ingredient; or(7) Other effective methods. CDI: Gravy discarded.
- 36 6-202.15 Outer Openings, Protected - C, 6-501.111 Controlling Pests - C,6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C: REPEAT: Drive thru windows are not self-closing. Flies present throughout establishment, including on fly strips. Pests shall be controlled by effective means and removed from establishment to prevent accumulation on premises. Exterior windows shall be closed and tight-fitting.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Ice maker with door open during large amount of time during beginning of inspection. Door of ice maker missing plastic panel exposing inner insulation which could contaminate ice with debris. Food shall be protected from contamination by the premises.
- 38 2-402.11 Effectiveness-Hair Restraints - C: Two managers preparing food without wearing hair restraints. FOOD EMPLOYEE shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Three clean tea maker lids stored in tea maker with straw paper and receipts. Utensils shall be stored in a clean location. CDI: Items sent to sink.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Containers for holding condiments with crumbs and debris. Cases of napkins on floor in dry storage room. Case of cups on floor by drive thru. Cups stacked out of dispensers in drive thru. Single service shall be stored at least 6 inches above the floor and protected from contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: cover of ice machine dented and dinged, torn gasket on top and bottom door of upright cooler, top oven missing gasket, replace tracks on bottom drawer of hamburger reach in cooler, top drawer of hamburger reach in cooler will not close as designed, ice lid damaged with exposed insulation foam, racks rusting in dry storage room, lower gasket torn in upright freezer, remove old can opener from rolling microwave cart if not being used and seal holes, diamond plate on walk in cooler door needs re-sealed, walk in freezer needs sweeper for door/ice present along ceiling panel where seams are leaking/ condensate leak from

cooler door needs re-sealed, walk in freezer needs sweeper for food/ice present along ceiling panel where seals are leaking/ condensate leak from evaporator, spring arm broken at three comp sink, repair hole in reach-in cabinet in dining room area (in right cabinet). Equipment shall be maintained in good repair.

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Additional cleaning needed on non-food contact surfaces throughout included underneath equipment from grease and crumbs to build-up on shelving; dust present on top of hot hold equipment; grease/crumb build-up between grills; both microwaves soiled. Non-food contact surfaces of equipment shall be maintained clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P: Backflow preventer missing from orange juice machine, frappe machine, McCafe machine and both coffee machines. Any beverage equipment plumbed to a potable water supply shall be protected by its own individual backflow prevention device. Install ASSE 1022 per each machine or provide documentation that machines are equipped with internal backflow prevention. Verification is required to Michelle Bell at 336-703-3134 or bellmi@forsyth.cc.//5-205.15 (B) System maintained in good repair - C: Faucet leaking at mopsink. Cold handle at handwashing sink by office not operating properly. Hot water handle broken at mopsink. Plumbing system shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C, 5-501.111 Area, Enclosures and Receptacles, Good Repair - C, 5-501.114 Using Drain Plugs - C: 0 pts: Recyclables dumpster has large hole by lifting arms and is missing a drain plug./ Refuse dumpster with damaged lid. Refuse and recyclables dumpsters shall be maintained covered, in good repair and fitted with a drain plug. CDI: Manager has two on order.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C; 6-102.11 Surface Characteristics-Outdoor Areas - C: Vent loose at ceiling. Hole in wall behind water heater. Seal electrical panel to wall. Walls need painting in outdoor storage building along with threshold needing tightening and baseboard re-fastened to wall. Re-paint canwash. Damaged basin of mopsink inside and outside perimeter. Leak from ceiling tile. Ceiling missing about shake machine. Pipe penetrations need to be sealed throughout from ceiling and walls. Holes in walls need sealed. Tubing coming up from floors behind drink machines, coffee and juice need sealed to prevent accumulation of soil/water inside of "tunnels" and pvc surrounds. Chains for hanging prep signs need sleeved to prevent accumulation of dust and provide easy cleaning. Sticky needs removed from walls. Floors, walls, and ceilings shall be easily cleanable and in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Floor cleaning needed throughout kitchen and storage room. Floors shall be maintained clean.
- 54 6-202.11 Light Bulbs, Protective Shielding - C: 0 pts. Lightshield cracked in walk in cooler. Replace.//6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fctd): walk in cooler 5-8, ice cream 21, coffee line 35, juice station 41. Increase lighting in walk in cooler to 10 fctd and other areas to 50 fctd.