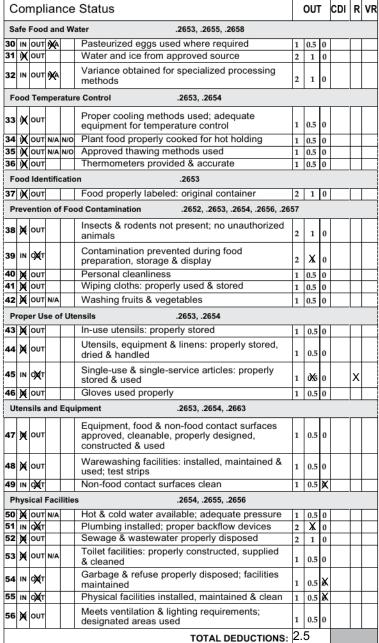
## Food Establishment Inspection Report

Establishment Name: MC	DONALD'S	Establishment ID: 3034012109					
Location Address: 2060 VILL City: WINSTON SALEM Zip: 27106 Co	State: North Carolina unty: 34 Forsyth	Date: 11/23/2021 Time In: 1:35 PM	_Status Code: A _Time Out: 3:18 PM				
Permittee: DEB FOODS, INC	J.	Category#: II					
<b>Telephone</b> : (336) 922-1030			Foot Food Doctorment				
	○ Re-Inspection	FDA Establishment Type	: Fast Food Restaurant				
Wastewater System:  ⊗ Municipal/Community		No. of Risk Factor/Interve					
	On-Site Supply						
·							

Risk factors:	The Illness Risk Factors and Public Health I Contributing factors that increase the chance of developing for Interventions: Control measures to prevent foodborne illness	odborne il	llness.	ıo			Goo	d Retai	ail Prac	Good Retail Practices  ctices: Preventative measures to control the addition of pa  and physical objects into foods.	athog	jens,	chem	nical
Compliance Status		OUT				С	and physical dojects into roods.  Compliance Status			T	OUT		DI	
Supervision	.2652					Sa	fe Fo	od and	d Wate	er .2653, .2655, .2658				_
I IX OUT N/A	PIC Present, demonstrates knowledge, &	1 (	0	Π		30	IN OU	T NXA	F	Pasteurized eggs used where required	1	0.5	0	$\neg$
	performs duties	+++	-		H		<b>X</b> ou			Water and ice from approved source	2	-	_	I
OUT N/A	Certified Food Protection Manager	1 (	0	L	Щ	32	IN OU	T NXA		Variance obtained for specialized processing				
Employee Heal				_	_	$\sqcup$		1,,1	$\perp$	methods	2	1	0	_
IN OXT	Management, food & conditional employee; knowledge, responsibilities & reporting	2 1	X			Fo	od Te	mpera	rature (	Control .2653, .2654				
I IX OUT	Proper use of reporting, restriction & exclusion	3 1.5 (	0			33	)X ou	т		Proper cooling methods used; adequate				
<b>Б Ж</b> оит	Procedures for responding to vomiting &	1 0.5 (	0							equipment for temperature control		0.5		
	diarrheal events				H			T N/A N		Plant food properly cooked for hot holding  Approved thawing methods used	_	0.5	_	_
Good Hygienic	Practices .2652, .2653  Proper eating, tasting, drinking or tobacco use	1 0.5 0	1	Т			iX ou			Thermometers provided & accurate	$\overline{}$	0.5	-	_
/ IX OUT	No discharge from eyes, nose, and mouth	1 0.5 (			$\Box$	<u> </u>		entifica		.2653	1	0.5	-	_
Preventing Cor	ntamination by Hands .2652, .2653, .2655, .26	56			<b>'</b>					Food properly labeled: original container			0	
IN OXT	Hands clean & properly washed	4 2	XX	Т		i — —	) <b>X</b> ou			, ,		1	U	
	No bare hand contact with RTE foods or pre-					Pre	event	ion of I	f Food	Contamination .2652, .2653, .2654, .2656, .26	557			
OUT N/A N/C	approved alternate procedure properly followed	4 2 0			Ш	38	M ou	т		nsects & rodents not present; no unauthorized animals	2	1	0	
0 X OUTN/A	Handwashing sinks supplied & accessible	2 1 0	0		Щ		+	.		Contamination prevented during food	+	H	+	_
Approved Soul		Ta La La				39	IN OX	T		preparation, storage & display	2	X	0	
1 (X) OUT (X)	Food obtained from approved source Food received at proper temperature	2 1 0		-	$\vdash$	40	M ou	т	F	Personal cleanliness	1	0.5	0	_
2 IN OUT NX	Food in good condition, safe & unadulterated	2 1 0			$\vdash$	41	M on	т	٧	Wiping cloths: properly used & stored	1	0.5	0	
	Peguired records available: shallstock tags	+			H	42	<b>X</b> ou	T N/A	V	Washing fruits & vegetables	1	0.5	0	
4 IN OUT NAME	parasite destruction	2 1 0	0			Pre	oper l	Jse of	f Utens	sils .2653, .2654				
Protection from	n Contamination .2653, .2654					43	X OU	т		n-use utensils: properly stored	1	0.5	0	_
5 IX OUT N/A N/C	Food separated & protected	3 1.5 (	0	Τ		44	M ou	т.	ι	Utensils, equipment & linens: properly stored,	П		T	
6 X OUT	Food-contact surfaces: cleaned & sanitized	3 1.5 (	0				<b>M</b> 00		d	dried & handled	1	0.5	0	
7 💢 оит	Proper disposition of returned, previously served, reconditioned & unsafe food	2 1 0	0			45	IN OX	[T	S	Single-use & single-service articles: properly stored & used	1	ð <b>%</b> 5	0	
Potentially Haz	ardous Food Time/Temperature .2653					46	M ou	т		Gloves used properly	1	0.5	0	_
7 4	Proper cooking time & temperatures	3 1.5 (				Uto	ensils	and E	Equipr	ment .2653, .2654, .2663				
9 IN OUT N/A NX		3 1.5 (			Ш	İ	Т	ТТ		Equipment, food & non-food contact surfaces	$\top$	П	$\top$	_
1 NOUT N/A NX	Proper cooling time & temperatures  Proper hot holding temperatures	3 1.5 (			$\vdash$	47	M on	т	a	approved, cleanable, properly designed,	1	0.5	0	
	Proper cold holding temperatures	3 1.5 (			H				С	constructed & used			$\perp$	
'	Proper date marking & disposition	3 1.5 (			$\vdash$	48	M ou	т		Warewashing facilities: installed, maintained &	1	0.5	0	
4 IX OUT N/AN/O	Time as a Public Health Control; procedures &	3 1.5 (					IN OX			used; test strips Non-food contact surfaces clean	1	0.5		_
	records	1-11			4						1	0.5		_
Consumer Adv			_	_			-	l Facili		.2654, .2655, .2656	_		—	
5 IN OUT NA	Consumer advisory provided for raw/ undercooked foods	1 0.5 0	0				IN OX			Hot & cold water available; adequate pressure Plumbing installed; proper backflow devices	2	-	0	_
Highly Suscent	tible Populations .2653						M OU			Sewage & wastewater properly disposed	2	-		_
6 IN OUT NA	Pasteurized foods used; prohibited foods not offered	3 1.5	0		П		M ou		Т	Toilet facilities: properly constructed, supplied & cleaned	T			_
Chemical	.2653, .2657			_						Garbage & refuse properly disposed; facilities	+		$\top$	_
7 IN OUT NX	Food additives: approved & properly used	1 0.5 0	0			54	IN OX	[7]		maintained		0.5		
8 X OUT N/A	Toxic substances properly identified stored & used	2 1 (			$\Box$	55	IN OX	ĺΤ	F	Physical facilities installed, maintained & clean	1	0.5	X	
	with Approved Procedures .2653, .2654, .2658					56	<b>X</b> ou	т	N	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
	Compliance with variance, specialized process,				. —	1 1	-1			INSTITUTION OFFICE HEAD	14.7	0.0	0	







**Score:** 97.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012109 Establishment Name: MCDONALD'S Location Address: 2060 VILLAGE LINK RD Date: 11/23/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27106 Water sample taken? Yes X No Category #: II Email 1:goldenarch@aol.com Water Supply: Municipal/Community On-Site System Permittee: DEB FOODS, INC. Email 2: Telephone: (336) 922-1030 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 00 Kayla Martin 9/28/22 ServSafe 130 hot water 3 compartment sink 50 chlorine sanitizer 3 compartment sink 100 bucket w/ wiping cloths chlorine sanitizer 160 beef patty final cook 196 chicken nuggets final cook 206 french fries plant food final cook 159 mcrib hot hold 148 hot hold fish filet 154 hot hold burger patty 41 upright cooler w/ sauces bigmac sauce reach in cooler for raw patties 35.6air temperature 40 icecream mix icecream machine 34.3 air temperature syrup cooler 37.2 air temperature low one door reach in cooler milk bags in upright cooler at milk bags

First

REHS ID: 3003 - Martinez, Jackie

Person in Charge (Print & Sign): Kayla Martin

First

Last Brittany Brown

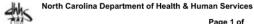
Last

Regulatory Authority (Print & Sign): Jackie

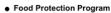
Martinez

Verification Required Date:

REHS Contact Phone Number: (336) 703-3137









## **Comment Addendum to Inspection Report**

Establishment Name: MCDONALD'S Establishment ID: 3034012109

## **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.

- 3 2-201.11 (A), B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees- Employee health policy does not have salmonella nontyphoidal as one of the reportable illnesses. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: norovirus, hepatitis A virus, shigella spp., shiga-toxin producing e.coli, salmonella typhi or salmonella nontyphoidal. CDI- Management educated and provided with new employee health policy containing reportable illnesses and symptoms.
- 8 2-301.14 When to Wash-P-Employee was handling cellphone with bare hands and donned gloves on before continuing food preparation but did not wash hands. Food Employees must wash hands after handling soiled equipment, utensils or engaging in activities that contaminate hands before food preparation, handling clean equipment and utensils and unwrapped singleuse/single-service articles. CDI- Education provided. Employee washed hands.
- 39 3-305.11 Food Storage Preventing Contamination from the Premises-C- Many ice bags are being stored less than 6 inches off the floor in walk in freezer. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-REPEAT- Multiple boxes of single-use/service articles are stored on the ground in outdoor storage shed. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.
- 49 4-602.13 Nonfood Contact Surfaces-Cleaning is needed on interior of cup dispensers at ice cream machine, on inside of one door milk cooler, under shelves of walk in freezer, on gaskets and bottom of upright freezer for French fries, doors of fryers used for French fries, and on splash zone of beverage self-serve station (such as cabinet doors and on steel panels of machine.) Nonfood contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 System Maintained in Good Repair-C- Hot water faucet handle at 3-compartment sink has a severe leak when it is opened and makes it difficult to operate. Maintain a plumbing system in good repair. Repair/fix hot water handle at 3-compartment sink so that it functions as intended and does not leak excessively when operated.
- 54 5-502.11 Frequency Removal-C- 2 units of old equipment stored behind dumpsters need to be removed to prevent potential harborage of pests. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. Have items removed.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods-C//6-201.11 Floors, Walls and Ceilings Cleanability-C- Cleaning is needed on walls next to sweet tea maker. Reattach floor/wall tiles that are next to washing machine, there is very low grout behind them and are close to falling off. Clean floor under syrup and on door milk cooler. Establishment must provide floors, floor coverings, walls, wall coverings, and ceilings that are designed, constructed and installed so they are smooth and easily cleanable. Maintain physical facilities in good repair.