

Food Establishment Inspection Report

Score: 86

Establishment Name: MCDONALD'S 7030

Establishment ID: 3034012195

Location Address: 195 AKRON DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 09 / 2017 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 08 : 45 am pm Time Out: 12 : 00 am pm

Permittee: 3M35INC.

Total Time: 3 hrs 15 minutes

Telephone: (336) 722-2761

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: 6

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 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 0
Good Hygienic Practices .2652, .2653						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	1	0 3 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0 3 0 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 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	13 0 0 0
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	1	0 3 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1 0 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 0 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 0 0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13 0 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1 0 0 0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13 0 0 0
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	1	0 3 0 0
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0 3 0 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 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0 3 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 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 0 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	0 3 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0 3 0 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	0 3 0 0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0 3 0 0
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0 3 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0 3 0 0
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 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 0 0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0 3 0 0
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0 3 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0 3 0 0
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0 3 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0 3 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0 3 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0 3 0 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	1 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0 3 0 0
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0 3 0 0
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 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0 3 0 0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0 3 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0 3 0 0
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0 3 0 0
Total Deductions:					14	



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 7030

Establishment ID: 3034012195

Location Address: 195 AKRON DRIVE

Inspection Re-Inspection Date: 10/09/2017

City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27105

Category #: II

Wastewater System: Municipal/Community On-Site System

Email 1: ral.7030@us.stores.mcd.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: 3M35INC.

Email 3:

Telephone: (336) 722-2761

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Raul Carvallo	11/12/19 0	butter	front glass door cooler	52	eggs	walk in cooler	40
yogurt	drive thru cooler	39	parfait	front glass door cooler	42	chlorine	clean towel bucket	0
egg	hot holding	152	frappe mix	frappe cooler	40	quat	3 compartment sink	400
sausage	hot holding	167	lemons	front beverage cooler	41	hot water	3 compartment sink	130
chix	hot holding	159	salad	2 door worktop cooler	44			
chix	cold drawer	62	burrito	cooling 10 min from	51			
hash browns	hot holding	163	ham	walk in cooler	39			
sausage	cook temp	188	cheese	walk in cooler	42			

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 violation. Employee bottled water observed on shelf directly above grill. Employee drinks shall be stored away from where they can contaminate food, food contact surfaces and clean utensils. Drinks shall be stored in a cup with lid and straw to avoid contaminating hands while working. CDI. Drink discarded.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Repeat violation. One employee observed drawing water from back hand sink. Another employee observed dumping pan of water in back hand sink. Hand sinks are to be kept clean and clear for the purposes of hand washing only. They may not be used as dump sinks or for drawing water. CDI. Management educated employees on use of hand sinks.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw country ham stored above eggs in walk in cooler. Raw foods shall be stored in order of cook temperature to avoid possible cross contamination. Raw eggs may not be stored under raw meats. CDI. Items rearranged to reflect proper order of storage.

Lock
Text

Person in Charge (Print & Sign): Raul *First* Carvallo *Last*

Regulatory Authority (Print & Sign): Amanda *First* Taylor *Last*



REHS ID: 2543 - Taylor, Amanda

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3136



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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 7030

Establishment ID: 3034012195

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.



- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Clean wiping cloth bucket on left front of line tested 0PPM. Manager states that these cloths are used for the cleaning of grill and other food contact surfaces. Chlorine sanitizer shall be maintained between 50 and 200 PPM for sanitization of food contact surfaces. CDI. Chlorine bucket changed out. Now 100 PPM.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Pre cooked chicken in 2 drawer cold holding 62 degrees. Air temp of unit 65 degrees. Butter in front glass door cooler 53 degrees. Potentially hazardous food shall be cold held at 45 degrees or less. Chicken stocked in cooler early in morning, but unit was not turned on. Butter had been left out of temperature control for approx 1 hour to soften as this was customer preference per PIC. CDI. Chicken discarded. Butter allowed to cool down in front glass door cooler.

- 22 3-501.19 Time as a Public Health Control - P,PF Repeat violation. Cheese along prep line marked with a discard time of 7:45 AM. Observed this at 9:00 AM. Per management, marking stickers were not changed when new cheese was stocked. When using TPHC, all foods must be marked appropriately with discard time. CDI. Cheese marked with new stickers indicating actual discard time.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 0 points. Cheese along prep line stored on tray with no sides or top. Store cheese in food service containers that will protect it from possible contamination.

- 38 2-303.11 Prohibition-Jewelry - C 0 points. Food employee observed with beaded bracelets where beads hung down. Food employees shall not wear jewelry on hands that can contaminate food. Only a plain wedding band is permitted. Alternatively, keep jewelry covered with gloves.

- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat violation. Wet wiping cloth observed on front counter. When wiping cloths become wet, they shall be stored in a sanitizer of appropriate strength.

- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Ice scoops in front ice bin as well as back ice machine stored with handles in ice. Store ice scoops so that handle protrudes out of ice to avoid contaminating ice. Fork for retrieving lemons stored laying in lemon container. Store fork so that handle remains out of contact with lemons. Handles of utensils may not contact foods, as this can lead to contamination of food.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 7030

Establishment ID: 3034012195

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.



- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C 0 points. 3 pans on back clean dish rack stacked wet. Allow pans to air dry thoroughly before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Repair loose handle on front Q-ing oven. Resurface or replace rusted racks in coffee coolers and glass door coolers. Rewrap insulation on outside of water heater where it has torn. Repair or replace torn gasket on rear 2 door worktop cooler. Identify cause of ice buildup on pipes of walk in freezer and address. Equipment shall be in good repair.
- 52 6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain - C 0 points. Both dumpsters observed open. Keep dumpsters closed when not disposing of trash.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Clean underside of urinal in mens room. Clean toilets in both restrooms.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 7030

Establishment ID: 3034012195

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 7030

Establishment ID: 3034012195

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.

✓
Spell

