Establishment Name: MCDONALD'S Establishment ID: 30:4011948 Location Address: 5:20 / REDSVILLE RD Xinspection Residence City: WALKERTOWN State: NC Date: 2/12 / 2/2 / 2/2 / Status Code:: A Time In: 0.9 : 0.0 / 3.0 / 2/2 / 2/2 / 2/2 / Status Code:: A Time In:: 3/12 / 2/2 / 2/2 / Status Code:: A Time In:: 0.9 : 0.0 / 3.0	Food Establishment Inspection Report								Sco					Score: <u>9</u>)5			
City: WALKERTOWN State: NC Date: 0.2 / 1.2 / 2.0 Status Code: A Zip: 27051 County: 34 Forsyth Time In: 0.9 : 0.0 S gm Time Cut: 1.2 : 0.0 S gm Time Cut: 1.0 : 0.									Establishment ID: 3034011948									
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Consumer Advisory .2653 49 🛛 🗌 Plumbing installed; proper backflow devices 210	Con	sum	1	-	ory .2653					49	\mathbf{X}				Plumbing installed; proper backflow devices	210		
23 Consumer advisory provided for raw or 1050 Consumer advisory prov	23 🗆		X			1 0.5	0			50					Sewage & waste water properly disposed	210		
Highly Susceptible Populations .2653 24 Pasteurized foods used; prohibited foods not 31:0 31:0 0		nly S	-	· ·						51	\mathbf{X}]	Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0		Ъ
24 All and a set of the s		mic			offered	1.5	ILUI			52					Garbage & refuse properly disposed; facilities	1 0.5 0		问
25 🗙 🗌 💭 Food additives: approved & properly used 1 🖾 🛈 🗌 🖂 🔂 Physical facilities installed, maintained & clean 1 🔯 🛈 🗙		1				1 0.5				53		X				1×0		i di
26 Image: Construction of the state of		-			Toxic substances properly identified stored, & used	21					-				Meets ventilation & lighting requirements;			日
Conformance with Approved Procedures .2653, .2654, .2658																		
27 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan 5	27		X		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	21	0								Total Deduction	S: ⁵		



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

stablishment Name: MCDONALD'S	Establishment ID: 3034011948							
Location Address: 5226 REIDSVILLE RD City: WALKERTOWN State: NC County: 34 Forsyth Zip: 27051 Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Permittee: DEB FOODS INC Telephone: (336) 765-8960	☑ Inspection □ Re-Inspection Date: 02/12/2020 Comment Addendum Attached? □ Status Code: A Water sample taken? □ Yes ☑ No Category #: □ Email 1: Email 2: Email 3:							
Temperature Observations								
Cold Holding Temperature is now 41 Degrees or less								

ltem servsafe	Location Raven Smith 2/8/23	Temp 0	Item fries	Location hot holding	Temp 140	ltem chlorine	Location bucket	Temp 100
yogurt	front glass cooler	36	canadian	bacon cooler	38			
coffee mix	coffee cooler 1	41	yogurt	glass door cooler	36			
air temp	coffee cooler 2	37	cheese	glass door cooler	37			
butter	drive thru 1-door cooler	38	lettuce	walk in cooler	39			
biscuit mix	biscuit cooler	39	eggs	walk in cooler	38			
burger	cook temp	183	hot water	3 compartment sink	140			
fries	cook temp	204	chlorine	3 compartment sink	100			

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 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Many blue containers for raw beef patties stacked with sticker residue on outsides of pans. Food contact surfaces shall be clean to sight and touch. CDI. Pans sent to 3 compartment sink for additional cleaning.

- 4-204-112 Temperature Measuring Devices-Functionality No thermometer present in front glass door cooler, coffee cooler 1 or 34 raw foods cooler. Provide and position correctly an air thermometer in cold/hot holding equipment.
- 36 6-501.111 Controlling Pests - C Dead fly present on top of ice in ice machine. Keep the premises free of insects, rodents, and other pests. CDI. Ice machine emptied, cleaned and sanitized. Recommend follow up with pest control.

Lock										
Text										
\bigcirc										
	First		Last							
Person in Charge (Print & Sign):	Raven	Smith		mon	5					
	First		Last							
Regulatory Authority (Print & Sign	Amanda):	Taylor								
REHS ID: 2543 - Taylor, Amanda Verification Required Date: / /										
REHS Contact Phone Number	r: (336)7Ø3-	3136								
	of Health & Human Service			nvironmental Health Section • Food Protectio oyer.	n Program	PH				
	ۍ Page 2 of	Food Establishm	ent Inspection Re	port, 3/2013		_				

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S

Establishment ID: <u>3034011948</u>

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 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 0 points. Spoons for stirring coffee stored in cup with splash present around outside of bracket holding cup. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Repeat violation(with improvements made) Rusted racks and torn gaskets have been replaced since last inspection. Biscuit cooler and frame around walk in cooler door repaired. Replace missing hinge bracket on upright freezer. Repair non working drive thru cooler(no food currently stored inside). Replace heat damaged tops to food containers on clean dish rack. Equipment shall be in good repair.
- 47 4-602.13 Nonfood Contact Surfaces C Repeat violation. Clean crumbs and food debris in freezers, especially gaskets of large upright freezer. Remove buildup from fan cover in front glass door cooler.
- 53 6-501.12 Cleaning, Frequency and Restrictions C Repeat violation. Remove black buildup(mold/mildew)from ceiling of outside storage room. Floor cleaning needed in dry storage area under racks. Physical facilities shall be clean. 6-501.11

Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repair loose doorknob on inside of ladies restroom door. Physical facilities shall be in good repair.





Spell

Establishment Name: MCDONALD'S

Establishment ID: 3034011948

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√ Spell Establishment Name: MCDONALD'S

Establishment ID: 3034011948

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Establishment Name: MCDONALD'S

Establishment ID: <u>3034011948</u>

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