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									
Zip:       27061       County:       34 Forsyth       Time In:       0.9       9.0       9.0											-		[	⊠Inspection □Re-Inspection				
Zip:       2001       County:       34 Forsyth       Time In:       9.9:       9.0 mm       mme Cut:       1.2:       0.0 mm       9 mm         Permitte:       DEB FOODS INC       Total Time:       3 ms 0 minutes         Telephone:       (330) 765-9800       Total Time:       3 ms 0 minutes         Wastewater System:       Municipal/Community       On-Site Suppy       FOA Establishment Type:       Fast Food Restaurant         Water SuppyI:       Municipal/Community       On-Site Suppy       No. of Repart Practices       0       0         Pootborne Illness Risk Factors and Public Health Interventions       No. of Repart Practices       0	City: WALKERTOWN State:					Ν	IC		Date: Ø 2 / 1 2 / 2 Ø 2 Ø Status Code: A									
Permittee:       DEB FOODS INC       Total Time:       3 hrs 0 minutes         Category #:       II       Category #:       II         Wastewater System:       \[Municipal/Community \] On-Site Supply       FOA Establishment Type: Fast Food Restaurant         Water Supply:       \[Municipal/Community \] On-Site Supply       PAA Establishment Type: Fast Food Restaurant         No. of Risk Factor/Intervention Violations:       1         Rul fore:       Control       Control         Rul fore:       Control       Rul fore:       Control       Rul fore:       Control       Rul fore:       Control       Rul fore:       Control       Rul fore:       Control       Rul fore:       Control       Rul fore:       Rul fore:       Control       Rul fore:       Rul fore: <th< td=""><td colspan="5">•</td><td></td><td></td><td></td><td></td><td>Ti</td><td>m</td><td>e In</td><td>: <u>Ø 9</u> : <u>Ø Ø ⊘</u> <sup>am</sup> Time Out: <u>1 2</u> :</td><td></td><td>m m</td><td></td></th<>	•									Ti	m	e In	: <u>Ø 9</u> : <u>Ø Ø ⊘</u> <sup>am</sup> Time Out: <u>1 2</u> :		m m			
Telephone:       (336) 785-8960       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:       1         No. of Risk Factor/Intervention Violations:       0       Of Risk Factor/Intervention Violations:       0         No. of Risk Factors Combining factors har increase the indiver biochime lines or line of evoluting factors har increase the indiver biochime lines or line of evoluting biochime lines or line of evoluting factors har increase the indiver biochime lines or line of evoluting factors har increase the indiver biochime lines or line of evoluting factors har increase the indiver biochime lines or line of evoluting factors har increase the indiver biochime lines or line of evoluting factors har increase the indiver biochime lines or line of evoluting factors har increase the indiversity of evoluting fa	•																	
UAstewater System: Municipal/Community On-Site System       PLAL Establishment Type: real-root Resumant:         Water Supply: Municipal/Community On-Site Supply         No. of Risk Factor/Intervention Violations: 0         South and the former of developing indextme lines:         Risk Factor: Controluting indextme lines:         Coodborne Illness Risk Factors and Public Health Interventions:         Risk Factors and Public Health Interventions:         Root borne Illness Risk Factors and Public Health Interventions:         No. of Risk Factor/Intervention Violations: 1         No. of Risk Factor/Intervention Violations:         Cood Retail Practices: Prevention Violations: 1         Wind Water 2633.255.2658         Supervision         Violation Mathematics and Public Health Intervention         Supervision         Supervision         Supervision         Supervision         Violation Mathematics Public Health Intervention:         Supervision         Supervision         Supervision         Supervision         Supervision         Supervision <td></td> <td></td> <td></td> <td></td> <td>(336) 765-8960</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>C</td> <td>at</td> <td>egoi</td> <td>ry #: _II</td> <td></td> <td>_</td> <td></td>					(336) 765-8960							C	at	egoi	ry #: _II		_	
Water Supply:       Municipal/Community       On-Site Supply       No. of Risk Factor/Intervention Violations:       O         Foodborne Illness Risk Factors and Public Health Interventions       So of Repeat Risk Factor/Intervention Violations:       O         Risk factors:       Continuing factors had nonsen to down allows or nigry.       No. of Repeat Risk Factor/Intervention Violations:       O         No. of Repeat Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:         No. of Repeat Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:         No. of Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:         No. of Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:         No. of Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:         No. of Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:       Coronal Risk Factors:         No. of Risk Factor:       Coronal Risk Factor:       No. of Risk Factor:       Coronal Risk Factor:         No. of Risk Factor:       Coronal Risk Factor:       No. of Risk Factor:       No. of Risk Factor:         No. of Risk Factor:       Coronal Risk Factor:       No. of Risk Factor:       No. of Ri							n G	Sito	. Sv	eta	m	F	DA	A Es	stablishment Type: Fast Food Restaurant			
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and physical objects into foods.         and physical objects into foods.         interventions: Contraines to prevent locations times or injuy.       and physical objects into foods.         Interventions: Contraines to prevent locations times or injuy.         Interventions: Contraines to prevent locations times or injuy.         Intervention: Compliance Status       OUT on R         Safe Food and Water 2633, 2655, 2656         Intervention: Contraines to preventing containes for specialized processing       The prevention of proved source         2 Interventing Containing for preventing containes to previ																		
Supervision       2652         1 Ø       Pic-Present: Demonstration-Contingation for marked program and perform duities.       Image: State Food and Water       2653, 2655, 2658         2 Ø       Management: employees knowledge:       29 Ø       Water and ice from approved source       20 0         3 Ø       Proper use of reporting, restriction & exclusion       30 0       Water and ice from approved source       20 0         3 Ø       Proper use of reporting, restriction & exclusion       30 0       Water and ice from approved source       20 0         4 Ø       Proper eating, tasting, drinking, or tobacco use       21 0       0       28 0       Plant food property cooked for hot holding       13 0         5 Ø       No discharge from eyes, nose or mouth       13 0       28 0       Plant food property cooked for hot holding       13 0       263         7 Ø       Preventing Contamination by Hands       2652, 2653, 2655, 2656       30 0       263       28 0       Plant food property cooked for hot holding       13 0       21 0       Proper cooking methods used       10 0       263         8 Ø       Handwashing sinks supplied & accessible       21 0       Provet down and orized wink for food or property followed       31 8       Provetod Contamination       263 2         9 Ø       Food obtained from approved source       21 0 <t< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>s.</td><td></td><td></td><td>Goo</td><td>d Re</td><td>tail</td><td>Pract</td><td></td><td>athogens, chei</td><td>micals,</td><td></td></t<>								s.			Goo	d Re	tail	Pract		athogens, chei	micals,	
1       No       Proper use of reporting and perform duties         2       No       Proper use of reporting restriction & exclusion         3       No       Proper use of reporting, restriction & exclusion         4       Proper use of reporting, restriction & exclusion       Sign         5       No       No discharge from eyes, nose or mouth       Sign         5       No       No discharge from eyes, nose or mouth       Sign       Proper coling methods used       Sign         7       No       No discharge from eyes, nose or mouth       Sign       Sign       Approved thanking with RTE foods or pre- approved alternate procedure property locked for hot holding       Sign       Sign       Proper vesting contantiation by Hands       2.52, 2653         7       No       Image in and contact with RTE foods or pre- approved alternate procedure property locked for hot holding       Sign       Food content/ sign       2.52, 2654, 2656, 2656         8       Image in and contact with RTE foods or pre- approved alternate procedure property locked a accessible       Proper colong methods used       Sign       Sign       Food content interves       Sign       Sign       Food content interves       Sign       Sign       Food content interves       Sign       Sign       Sign       Sign       Food content interves       Sign       Sign       Sign <td< td=""><td>IN</td><td>OU</td><td>r n/a</td><td>N/O</td><td>Compliance Status</td><td>OU</td><td>т</td><td>CDI</td><td>R VF</td><td></td><td>IN</td><td>OUT</td><td>N//</td><td>A N/O</td><td>Compliance Status</td><td>OUT</td><td>CDI R</td><td>VR</td></td<>	IN	OU	r n/a	N/O	Compliance Status	OU	т	CDI	R VF		IN	OUT	N//	A N/O	Compliance Status	OUT	CDI R	VR
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2       X       Prace and					accredited program and perform duties	2	0				_		×	3	Pasteurized eggs used where required			
Image: Section of Sectin of Sectin of Sectin of Section of Section of Section of Section o			e He	ealth	Management, employees knowledge;	215				29								
Good Hyglenic Practices       2652, 2653         4       X       Proper eating, tasting, drinking, or tobacco use       21.0       31       X       Proper cooling methods used; adequate equipment for temperature control       100.0         5       X       No discharge from eyes, nose or mouth       100.0       22.0       Plant food properly cooked for hot holding       100.0         6       X       Hands clean & property washed       21.00       33       X       Plant food properly cooked for hot holding       100.0         7       X       No bare hand contact with RTE foods or pre-approved atternate procedure properly followed       33       X       Thermometers provided & accurate       100.0         8       X       Handwashing sinks supplied & accessible       21.00       35       X       Food dentification       2653         9       X       Food received at proper temperature       21.00       100       Insects & rodents not present; no unauthorized animals       21.00       100       21.00       100		_		-	responsibilities & reporting					1					methods	1 0.5 0		
4       X       Proper eating, tasting, drinking, or tobacco use       2       0       -       equipment for temperature control       -       -       equipment for temperature control       -       -       -       -       Preventing Contamination by HandS       2652, 2653, 2655, 2656       -       -       -       Preventing Contamination by HandS       2652, 2653, 2655, 2656       -       -       -       Preventing Contamination by HandS       2652, 2653, 2655, 2656       -       -       -       Preventing Contamination by HandS       2652, 2653, 2655, 2657       -       -       -       Food Identification       2653         7       X       I       No bare hand contact with RTE foods or pre- approved alternate procedure property followed       3       X       Image: Source       2       Image: Source			nier	l nic P		13 [1.3					1		npe I					
5 S No discharge from eyes, nose or mouth 1   Preventing Contamination by Hands 2652, 2653, 2654, 2656   6 X Hands clean & property washed 1   7 X No bare hand contact with RTE foods or pre- approved alternate procedure property followed 3   8 X Handwashing sinks supplied & accessible 2   9 X Food obtained from approved source 2   10 X Food obtained from approved source 2   11 X Food received at proper temperature 2   10 X Food contamination   2652, 2653, 2654, 2665, 2667         11 X Food obtained from approved source 2   11 X Food received at proper temperature 2   11 X Food received at proper temperature 2   12 X Required records available: shellstock tags, 2 1   13 X Proper disposition of returned, previously served, 2 1   14 X Food-contact surfaces: cleaned & santized X   15 X Proper disposition of returned, previously served, 2 1   16 X Proper cooking time & temperatures 3   16 X Proper cooking time & temperatures 3   16 X Proper cooking time & temperatures 3   17 X Proper cooking time & temperatures 3   18 Y Proper cooking time & temperatures 3 <t< td=""><td></td><td>_</td><td>gior</td><td></td><td></td><td>21</td><td></td><td></td><td></td><td>11</td><td>_</td><td></td><td></td><td></td><td>equipment for temperature control</td><td></td><td></td><td></td></t<>		_	gior			21				11	_				equipment for temperature control			
Preventing Contamination by Hands       2652, 2653, 2656       33	5 🗵				No discharge from eyes, nose or mouth	1 0.5	0			11 ⊢								
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1       2       3       3       1       3       3       1       3       3       1       1       3       3       1       3       3       1       1       3       3       1       1       3       3       1       1       3       3       1       1       3       3       1       1       3       3       1	6 🛛					42	0									1 🗙 0		
8       Andwashing sinks supplied & accessible       210       Prevention of Food Contamination       .2652, .2653, .2654, .2656, .2657         Approved Source       .2653, .2653       .2653       .2653       .2653       .2657         9       X       Food obtained from approved source       210 </td <td>7 🛛</td> <td></td> <td></td> <td></td> <td></td> <td>3 1.5</td> <td>0</td> <td></td> <td></td> <td></td> <td>1</td> <td></td> <td>ntif</td> <td>icatio</td> <td></td> <td></td> <td></td> <td>П</td>	7 🛛					3 1.5	0				1		ntif	icatio				П
Approved Source       2653, 2655         9       Image: Second Seco	8 🛛				Handwashing sinks supplied & accessible	21	0				_		n o	of Foc				
9       Image: Prod obtained from approved source       Ima		<u> </u>	d So	ource	,		11				<u> </u>	<u> </u>			Insects & rodents not present; no unauthorized		XC	
10       Image: Construction of the constructi										37					Contamination prevented during food	210		Ы
11       X       Food in good condition, safe & unadulterated       2       10       39       X       Wiping cloths: properly used & stored       16       0         12       X       parasite destruction       2653, 2654       16       0       10       0				X	Food received at proper temperature		+ +				-							Ħ
12       Image: Construction of the constructi	11 🛛				5		+ +				-				Wiping cloths: properly used & stored			H
Protection noin containination       2.835, 2.834         13       Image: Contract surfaces: cleaned & protected       Image: Contract surfaces: cleaned & sanitized         14       Image: Contract surfaces: cleaned & sanitized       Image: Contract surfaces: cleaned & sanitized         15       Image: Contract surfaces: cleaned & sanitized       Image: Contract surfaces: cleaned & sanitized         15       Image: Contract surfaces: cleaned & sanitized       Image: Contract surfaces: cleaned & sanitized         16       Image: Contract surfaces: cleaned & sanitized       Image: Contract surfaces: cleaned & sanitized         16       Image: Contract surfaces: cleaned & sanitized       Image: Contract surfaces: cleaned & sanitized         16       Image: Contract surfaces: cleaned & sanitized       Image: Contract surfaces: cleaned & sanitized         16       Image: Contract surfaces: cleaned & sanitized       Image: Contract surfaces: cleaned & sanitized         16       Image: Contract surfaces: cleaned & sanitized       Image: Contract surfaces: cleaned & sanitized         17       Image: Contract surfaces: cleaned & sanitized       Image: Contract surfaces: cleaned & sanitized         18       Image: Contract surfaces       Image: Contract surfaces       Image: Contract surfaces         19       Image: Contract surfaces       Image: Contract surfaces       Image: Contract surfaces cleane       Image: Contract surfaces clean					parasite destruction	21	0				-							T
14       X       Food-contact surfaces: cleaned & sanitized       3       1		-	1	-	,	315						er Us	se	of Ute				
15       Image: Second structure in the second structure in th		_	_			+ + -				41	X				In-use utensils: properly stored	1 0.5 0		
Potentially Hazardous Food Time/Temperature 2653       43 X       Single-use & single-service articles: properly       1030         16 X       Proper cooking time & temperatures       3130       44 X       Gloves used properly       1030       1030         17       X       Proper reheating procedures for hot holding       3130       14 X       Gloves used properly       1030		-			Proper disposition of returned, previously served.					42	2	X			dried & handled	1 0.5 🗙		
16       X       Image: Construction of the state in the sta			llv H	lazar						43					Single-use & single-service articles: properly stored & used	1 0.5 0		
11       12 <td< td=""><td></td><td>-</td><td></td><td></td><td></td><td>3 1.5</td><td>0</td><td></td><td></td><td>44</td><td></td><td></td><td></td><td></td><td></td><td>10.50</td><td></td><td>同</td></td<>		-				3 1.5	0			44						10.50		同
10       10 <td< td=""><td>17 🗆</td><td></td><td></td><td>X</td><td>Proper reheating procedures for hot holding</td><td>3 1.5</td><td>0</td><td></td><td></td><td>] U</td><td>Itens</td><td>sils a</td><td>anc</td><td></td><td></td><td></td><td></td><td></td></td<>	17 🗆			X	Proper reheating procedures for hot holding	3 1.5	0			] U	Itens	sils a	anc					
19       X       I       Proper hot holding temperatures       3       I       I       I       Warewashing facilities: installed, maintained, & I       <	18 🗆			×	Proper cooling time & temperatures	3 1.5	0			] 45		X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	2×0		
20 🛛 □       □       Proper cold holding temperatures       3 🗉 □       □       47 □       ☑       Non-food contact surfaces clean       1 🗷 □       ☑	19 🗙				Proper hot holding temperatures	3 1.5	0			46					Warewashing facilities: installed, maintained, &	1 0.5 0		Ы
21 X Proper date marking & disposition 3150 Physical Facilities 2654, 2655, 2656	20 🛛				Proper cold holding temperatures	3 1.5	0			47		X			, ,	1 🗙 0		
	21 🛛				Proper date marking & disposition	3 1.5	0			P	hys	ical I	Fac	cilities	s .2654, .2655, .2656			
22 🛛 🗆 🗆 Time as a public health control: procedures & 210 🗆 🔤 48 🖾 🗆 🖾 Hot & cold water available; adequate pressure 210 🗆	22 🗙					21	0			48				ו	Hot & cold water available; adequate pressure	210		] 🗆
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:   <sup>5</sup>		



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

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 Establishment Name: MCDONALD'S

Establishment ID: 3034011948

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.



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