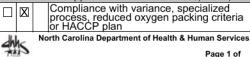
Food Establishment Inspection Report Score: 95 Establishment Name: MCDONALD'S 648 Establishment ID: 3034012203 Location Address: 2900 REYNOLDA RD X Inspection Re-Inspection Date: 07/23/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27106 Time In:9:55 AM Time Out: 12:10 PM Total Time: 2 hrs 15 min Permittee: DEB FOODS INC. Telephone: (336) 723-1396 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 3 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 🛛 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X Approved thawing methods used 1 0.5 0 Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container X 8 Handwashing sinks supplied & accessible 210 🗆 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 21000 10 □ Food received at proper temperature 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 39 🛛 🗀 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 315 🕱 🗆 🗆 🗆 41 🛛 🗀 1 0.5 0 In-use utensils: properly stored 14 🔲 X 3 1.5 🕱 🔲 🔲 🗀 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 1 0.5 0 | | | | Potentially Hazardous Food Tlme/Temperature .2653 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🗆 🗆 18 approved, cleanable, properly designed, constructed, & used □ Proper cooling time & temperatures Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 1 0.5 0 3 **3** 0 **3** 0 20 47 X Non-food contact surfaces clean Physical Facil 21 3 1.5 0 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -X 49 X Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 ____ & cleaned |24| 🗆 | 🗆 | 🛭



Conformance with Approved Procedures .2653, .2654, .2658

.2653, .2657

Food additives: approved & properly used

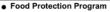
Toxic substances properly identified stored,

Chemical

|25| 🗆 | 🗆 | 🔯

X





Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



1 0.5 0 - -

52 🗆 X

53

54 💢

X

10.50 | | | | |

210 -

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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012203 Establishment Name: MCDONALD'S 648 Location Address: 2900 REYNOLDA RD Date: 07/23/2021 X Inspection Re-Inspection State: NC City: WINSTON SALEM 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 Municipal/Community On-Site System Water Supply: Permittee: DEB FOODS INC. Email 2: Telephone: (336) 723-1396 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 0.0 41.0 Lacy Williams 12/12/23 walk in cooler ServSafe 132.0 egg patty 41.0 hot water 3 compartment sink walk in cooler chlorine sanitizer 100.0 3 comp sink chlorine sanitizer 100.0 wiping cloth bucket nnm 56.0 milk McCafe cooler 52.0 ambient air McCafe cooler 160.0 final cook egg 173.0 burger final cook 173.0 final cook fries 188.0 mcchicken final cook 142.0 hot holding hashbrown 39.0 burrito reach in cooler 35.0 ambient air drive thru cooler 200.0 reheat for hot holding gravy 171.0 crispy chicken hot holding 149.0 hot holding ham 166.0 sausage hot holding 164.0 nuggets hot holding 31.0 burger/sausage cooler sausage 36.0 McFlurry machine shake mix

Person in Charge (Print & Sign): Lacy

First

Kegulatory Authority (Print & Sign): Lauren

First

Last

REHS ID: 2809 - Pleasants, Lauren Verification Required Date:





Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 648 Establishment ID: 3034012203

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.

- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation C- Sausage bag opened in walk in freezer. Food shall be protected from contamination by storing the food in packages, covered containers, or wrapping. Ensure food is properly covered. 0 pts.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency C Ice machine shield soiled with black residue. Equipment such as ice machines shall be cleaned at a frequency to preclude the accumulation of soil or mold. Increase cleaning frequency of ice machine. 0 pts.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Milk in McCafe reach in cooler measured 56F, and air temperature measured 52F. TCS foods shall be maintained cold at 41F or below. CDI- Milk and whipped cream voluntarily discarded and work order placed for cooler.
- 36 6-501.111 Controlling Pests C Mouse droppings and cobwebs observed in storage building by dumpster enclosure. The premises shall be maintained free of insects, rodents, and other pests. Routinely inspect the premises for evidence of pests and ensure pest control also treats the storage building. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C Ice bin left open at drive thru. Food shall be protected and not exposed to splash, dust, or other contamination. Maintain lid closed. 0 pts.
- 4-501.11 Good Repair and Proper Adjustment-Equipment C REPEAT- Replace misshapen gasket on McCafe cooler and repair to maintain milk at 41F or less. Replace dented and rusting prep surface of reach in cooler next to fryers, and replace top shelf of cooler that is rusting. Repair vent cover on reach in burrito cooler. Replace missing handle on burger cooler and have maintained to prevent ice buildup. Maintain chicken nugget freezer to prevent ice buildup. Recaulk splashguard at dish area handwashing sink. Replace missing hot water faucet at dump sink of 3 compartment sink. Remove mold and recaulk 3 compartment sink to wall. Repair loose electrical box, broken light, and broken handle of door in walk in freezer. Clean and recaulk threshold between walk in cooler and walk in freezer. Replace dented tea urns. Remove rust from coffee storage cabinet. Replace unused 2 door reach in Bev Air cooler with prep table, or repair cooler. Remove rust from bottom of the milk cooler. Repair threshold to walk in cooler to sit flush with the floor. Assess safety of tape-wrapped electrical cords of McFlurry/juice machines. 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- Cleaning needed on the following equipment: Reach in cooler gaskets and inside (where burritos are kept), McCafe cooler gasket, splash areas and crevices around soda machine at drive thru and in dining room, Frappe, McFlurry, and McCafe machines, toaster, rapid steamer, microwave table, behind McFlurry machine and juice machine, on fan in bacon and ham cooler, the outside of the ice machine, the coffee counter, fry holding cabinet, inside fryer cabinets, in bin of coffee packets, at tea prep sink, and on storage shelf for tea boxes. Nonfood-contact surfaces of equipment shall be free of dust, dirt, food residue, and other debris.
- 52 5-501.113 Covering Receptacles C One dumpster with door open. Maintain waste receptacles closed with tight-fitting lids and doors.
 - 5-501.115 Maintaining Refuse Areas and Enclosures C- Grease buildup on the ground of dumpster enclosure. Maintain areas for waste receptacles clean. 0 pts.
- 6-501.12 Cleaning, Frequency and Restrictions C Floor cleaning needed under the soda box storage shelf and by ice machine. Wall cleaning needed at 3 compartmet sink. Wall cleaning needed around urinal in men's restroom. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.
 - 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C Replace broken FRP panel strips in dish area. Repair broken tiles at exit door in dry storage. Physical facilities shall be maintained in good repair.