Food Establishment Inspection Report

Score: 95

Establishment Name: MCDONALD S
Establishment ID: 3034011948
Location Address: 5226 REIDSVILLE RD
☒ Inspection ☐ Re-Inspection
City: WALKERTOWN State: NC
Date: 08 / 19 / 2013 Status Code: A
Zip: 27051 County: 34 Forsyth
Time In: 10 : 15 ⊗ am ○ pm Time Out: 1 : 50 ○ am ⊗ pm
Permittee: DEB FOODS INC
Total Time: 3 hrs 35 minutes
Telephone:
Category #: II
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 4
No. of Repeat Risk Factor/Intervention Violations:

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health .2652											
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices .2652, .2653											
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	☐	☒			Hands clean & properly washed	4	2	☒	☒	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	☒	0	☐	☐	☐
Approved Source .2653, .2655											
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination .2653, .2654											
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	1.5	☒	☒	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature .2653											
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☒	☐	☐	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory .2653											
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations .2653											
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical .2653, .2657											
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒	☐		Toxic substances properly identified stored, & used	2	☒	0	☐	☐	☐
Conformance with Approved Procedures .2653, .2654, .2658											
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	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	☒	☐	☐		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control .2653, .2654											
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification .2653											
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	1	☒	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils .2653, .2654											
41	☐	☒			In-use utensils: properly stored	1	0.5	☒	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	☒	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663											
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	0	☐	☐	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	☒	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	5					

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Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: DEB FOODS INC

Email 1:

Email 2:

Telephone:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
egg	hot hold	164	cooked onion	reach in cooler	43	reach in	drive through	36
southern style	hot hold	152	sausage	hot hold	123	creamer	creamer dispenser	42
southern style	hot hold	167	burrito mix	reach in cooler	40			
grilled chicken	hot hold	182	salad	reach in cooler	44			
sausage	hot hold	175	tomatoes	walk in cooler	41			
hot water	3 compartment sink	158	lettuce	walk in cooler	42			
ambient air	bev air	43	onions	walk in cooler	41			
ham	reach in cooler	48	milk	reach in cooler	41			

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.

6 Employee was observed dumping ice into the ice machine without handwashing. PIC instructed employee to handwash. Ensure food employees understand when to wash hands. Refer to
2-301.14 When to Wash

Spell

8 Beverage splash and ice was observed in the hand wash sink near the cook line and coffee grounds were observed in the handwash sink near the 3 compartment sink. Handwashing sink may not be used for purposes other than handwashing.
5-205.11 Using a Handwashing Sink-Operation and Maintenance

14 Four food scoops and a lid had food residue. Ensure that utensils are thoroughly cleaned before storing. Utensils were returned to be re-washed. / Food particles observed on the clean drainboard of the three compartment sink. Maintain this area clean and sanitized. 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

Person in Charge (Print & Sign): First: Zak Last: Hayes

Regulatory Authority (Print & Sign): First: Carla Day, REHSI Last: Anthony Williams

REHS ID: 1846 - Williams, Tony Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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Spell

26 Enzyme cleaner and other maintenance equipment was stored above the clean side of the drain board. Store these items so that they are not above food, equipment, utensils, linens, and sigle service items.
7-201.11 Separation-Storage

37 A bin of ham was uncovered in the reach in cooler near the grill. Employee placed two bags of ice on the floor. Keep food stored off of the floor and cover food so that it is not exposed to splash, dust, or other contamination.
3-305.11 Food Storage-Preventing Contamination from the Premises

41 A food scoop was laying in a container of cooked onions. Store the scoop with the handle above the top of the food. Ice bucket was stored on the floor. Do not store the ice bucket on the floor, store it covered and inverted.
3-304.12 In-Use Utensils, Between-Use Storage

42 Food bins drying on the drain board were wet and stacked on top of each other. Stack in a manner that will facilitate air drying.
4-901.11 Equipment and Utensils, Air-Drying Required

45 Equipment repair is needed on: the mising leg on the muffin toaster, the door hinges of the wall reach in freezer and the salad reach in cooler, replace torn gaskets on the reach in units, and the condensation leak in the | walk in freezer. Shelving is beginning to show minor sign of wear. Repair or replace. If repaired, use paint approved for incidental food contact. The ice bucket is cracked. Replace.

47 Equipment cleaning is needed on: gaskets on the reach in units, the beverage dispenser (around the nozzle), inside of the 2 dr upright freezer, inside and outside of the friers, and the shelving above the three compartment sink.

49 The washer is leaking onto the floor. Repair person was on site to repair this issue. Repair the leak underneath the 3 compartment sink.
5-205.15 System Maintained in Good Repair

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53 The light fixture in the walk in freezer is detaching from the ceiling. Repair technician was onsite working on repairs. 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods / Seal hole where utility line enters ceiling above the cook line.

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