Food Establishment Inspection Report

Score: 95.5

Establishment Name: MCDONALDS 14575 **Establishment ID:** 3034012118

Location Address: 3401 ROBINHOOD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC **Date:** 01 / 14 / 2014 **Status Code:** A

Zip: 27106 County: 34 Forsyth Time In: 01 : 45 ○ am ⊗ pm Time Out: 04 : 15 ○ am ⊗ pm

Permittee: DEB FOODS INC. Total Time: 2 hrs 30 minutes

Telephone: (336) 774-1625 **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: 1

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	0	☐	☐	☐
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	1	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	☒	0	☐	☐	☐
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	1	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	0	☐	☐	☐
38	☐	☒			Personal cleanliness	1	☒	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils .2653, .2654											
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
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	☒	1	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	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	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	4.5					

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Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27106

Category #: II

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

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

Email 1: goldenarch@aol.com

Permittee: DEB FOODS INC.

Email 2:

Telephone: (336) 774-1625

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	hot holding	174	milk	cooler	42			
hamburger	hot holding	165						
breaded	hot holding	146						
wings	hot holdong	159						
hamburger	cooked to	164						
cheese	up right	40						
onions	up right	40						
eggs	cooler	37						

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 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P The soda nozzles at the drive through window beverage machine had black build up and need to be cleaned and sanitized on a regular basis. The tea urn was on the floor at the clean storage wire racks was dirty; a dirty tea urn must be stored on the dirty drain board.

Spell

38 2-402.11 Effectiveness-Hair Restraints - C One employee was preparing food without a hair restraint.

39 3-304.14 Wiping Cloths, Use Limitation - C Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry; and used for no other purpose.Saitizing cloths shall be held in a sanitizer solution when not in use.

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

Regulatory Authority (Print & Sign): *First* Clark *Last* Sizemore

REHS ID: 944 - Sizemore, Clark

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (366) 703-3128

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Spell

42 4-901.11 Equipment and Utensils, Air-Drying Required - C Need to air dry plastic pans before stacking.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Split gaskets on several up right and under counter refrigerator and freezers. Need to replace broken hand sink in the back; unit is cracked and no longer easy to clean. Condensate in the walk in cooler ; please repair unit. The door on the cabinet below the ice cream machine is broken and will no longer close.Hinge on the under counter refrigerator door at the drive through needs to be repaired.

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