Food Establishment Inspection Report

Score: 95

Establishment Name: MCDONALDS 36299 Establishment ID: 3034012257

Location Address: 4451 WALLBURG LANDING DRIVE ☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC Date: 09 / 25 / 2013 Status Code: A

Zip: 27107 County: 34 Forsyth Time In: 09 : 45 ⊗ am ○ pm Time Out: 12 : 30 ○ am ⊗ pm

Permittee: 3M35INC. Total Time: 2 hrs 45 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: 3

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	☒	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	☒	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	0	☐	☐	☐
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	0.5	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	1	☒	☐	☐	☐
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	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: 5

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Permittee: 3M35INC.

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
steak	hot hold	156	crispy chicken	final cook	189			
sausage	hot hold	160	mcchicken	final cook	190			
eggs	hot hold	147	1/4 meat	final cook	172			
sausage	hot hold	138	mighty wings	final cook	189			
steak	final cook after grill	169	grilled chicken	final cook after grill	190			
hamburger	final cook	169						
chicken	final cook	186						
fish	final cook	169						

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 The sanitizer provided at the 3 compartment sink was too strong. When using quaternary ammonia as a sanitizing agent its strength must be maintained between 200 ppm and 400 ppm. A tech was called to service and adjust the automatic dispenser. The manager stated that the strength would be adjusted manually by adding additional water units the issue is resolved.

16 Steak patties (final cook 149F to 153 F) and grilled chicken (final cook 142 F to 169 F) were not properly cooked. The proper final cook temperature or the steak patty is 155 F and for the grilled chicken is 165 F. The grills were adjusted by the manager and all issues were resolved.

22 had A pan of cut tomatoes was found on the prep line with out a time stamp (discard time). If time as a public health control is to be used rather than temperature the time at which they were removed from temperature control must be recorded and the item must be clearly labeled with a discard time (that cannot exceed 2 hours from the time it was removed from temperature control).

Person in Charge (Print & Sign): First: raul Last: carvallo

Regulatory Authority (Print & Sign): First: M. Craig Last: Faircloth

REHS ID: 1938 - Faircloth, Craig

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3166

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38 Employees were observed preparing food items while wearing bracelets and or watches. The only jewelry that can be worn while preparing food is a plain band such as a wedding ring on one's fingers.

45 Repair the torn door gaskets of reach in refrigeration units.

47 Detailed cleaning is needed on the interior of reach in refrigeration units, the exterior of cook line equipment, and the shelving.

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Spell

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