Food Establishment Inspection Report

Score: 97.5

Establishment Name: MCDONALD'S 36299
Establishment ID: 3034012257

Location Address: 4451 WALLBURG LANDING DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM **State:** NC
Date: 11 / 24 / 2020 **Status Code:** A

Zip: 27107 **County:** 34 Forsyth
Time In: 12 : 45 ○ am ☒ pm **Time Out:** 03 : 35 ○ am ☒ pm

Permittee: 3M35INC.
Total Time: 2 hrs 50 minutes

Category #: II

Telephone: (336) 788-3250

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: 3
No. of Repeat Risk Factor/Intervention Violations: 1

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 / 1.5 / 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 / 0.5 / 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 / 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 / 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: 2.5

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Location Address: 4451 WALLBURG LANDING DRIVE

☒ Inspection ☐ Re-Inspection Date: 11/24/2020

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Water sample taken? ☐ Yes ☒ No Category #: II

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

Email 1: sherriealcon@me.com

Permittee: 3M35INC.

Email 2:

Telephone: (336) 788-3250

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Liliana Oliva 7-24-25	00	Tomato	Upright	39	Cream	Dispenser at coffee	41
Hot water	3 comp sink	141	Gravy	Cooling 1:30	55	Cream	Dispenser at drive thru	40
Quat sani	3 comp sink - ppm	300	Gravy	Cooling 1:50	47	Ambient	Biscuit cooler	39
Ckn patty	Final	187	Chl. sani.	Wiping cloth -ppm	100	Ckn patty	Hot holding	156
Nuggets	Final	190	French fries	Hot holding	137	Fish	Hot holding	150
1/4 burger	Final	178	Ambient	Milk cooler 1	33	Burger	Hot holding	160
Reg. burger	Final	180	Ambient	Milk cooler 2	36			
Can. bacon	Drawers	41	Ambient	Walk-in cooler	35			

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.

8   6-301.12 Hand Drying Provision - PF Paper towel dispenser at cook line not providing paper towel due to dead batteries. Each handwashing sink shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device or similar. CDI: Food employee replaced batteries in dispenser.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Ground beef in drawers above bacon and Canadian bacon. Food shall be protected from cross contamination by: separating types of raw animal foods from each other such as beef, fish, poultry, etc during storage, preparation, holding, and display by: using separate equipment for each type, or arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: Containers of burgers moved to bottom drawer. // 3-304.15 (A) Gloves, Use Limitation - P Food employee left kitchen, returned to kitchen with same gloves (hole in one finger of glove) on to continue to work with single-service items, touch clean equipment, etc. Single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw food, used for no other purpose, and discarded when damaged/soiled, or when interruptions occur in the operation. CDI: Gloves changed and washed hands.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat (0 pts due to improvement) Half stack (approximately 6) sheet pans with encrusted food remaining. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: Sent to three compartment sink to be cleaned and sanitized.

Lock Text ○

Person in Charge (Print & Sign): First LILIANA Last OLIVA

Regulatory Authority (Print & Sign): First CHRISTY Last WHITLEY

REHS ID: 2610 - Whitley, Christy

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 5 7

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37   3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat. Ice bin at drive-thru left open on several occasions. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

38   2-303.11 Prohibition-Jewelry - C One food employee scooping ice for preparing beverages and smoothie with watch on wrist. While preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. //

2-402.11 Effectiveness-Hair Restraints - C Two managers portioning French fries without proper hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils and linens; EQUIPMENT, and unwrapped single-service and single-use articles.

43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Box of to-go bags being stored on floor under front register. Single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C (Different areas noted) - Damaged door gasket and ice build up on side of wall mounted freezer with chicken. / Hole in gasket of fries freezer. Repair/replace. / Ends of shelving inside milk cooler beginning to chip paint and expose rust. Equipment shall be maintained cleanable and in good repair.

52   5-501.111 Area, Enclosures and Receptacles, Good Repair - C Holes along bottom portion and arm pick up of recyclables dumpster. Contact waste management for repair/replacement.

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