

Food Establishment Inspection Report

Score: 97.5

Establishment Name: MCDONALD'S 4306

Establishment ID: 3034011787

Location Address: 840 S MAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27184 County: 34 Forsyth

Permittee: JSL & MORE INC

Telephone: (336) 996-4611

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 06/06/2025 Status Code: A

Time In: 9:05 AM Time Out: 11:40 AM

Category#: II

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	X
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT/N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT/N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 06/06/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: II
 Email 1: ryan.lang@partners.mcd.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hashbrowns/cook for hold	200	gravy/hot hold	158		
hashbrowns/ hot hold	163	cream/front upright cooler	39		
scrambled eggs/hot hold	137	tomato/4 door upright	40		
steak/"	162	lettuce/"	41		
chicken/"	147	sausage/reheat for hot hold	154		
canadian bacon/work top left of fryers	43	folded egg/"	151		
folded egg/"	44	burritos/"	153		
ambient/"	45.3	burritos at 9:1952F/at 10:05	42		
lettuce/walk in cooler	38				
ice cream mix/ice cream machine	37				
cream/dispenser	41				
milk/mccafe machine	41				
cream/work top-back up	41				
water/3 comp	159				
quat-ppm/dispenser	200				
chlorine-ppm/bucket	50-100				
liquid egg/cartons in drawer	44/60				
shell egg/drawer	58				
shell egg/"	40				
beef/drawer	40				

First
 Person in Charge (Print & Sign): Fernando

Last
 de Jesus valente

First
 Regulatory Authority (Print & Sign): Nora

Last
 Sykes

REHS ID: 2664 - Sykes, Nora Verification Dates: Priority:

Priority Foundation: 06/16/2025 Core:

REHS Contact Phone Number: (336) 703-3161

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034011787

Date: 06/06/2025 **Time In:** 9:05 AM **Time Out:** 11:40 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Mary Warren	21766643	Food Service		02/23/2027

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 2-301.14 When to Wash Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. P
Food employee was handling soiled dishes and received direction to change tasks to work with food. Employee went to prep unit and opened door to handle food packages without washing hands. CDI-Employee redirected by PIC upon suggestion of REHS to wash hands. Hands washed properly.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Maintain TCS foods in cold holding at 41F or less. P
Canadian bacon and packages of folded eggs at 43-44F in work top by fryers. Two cartons of liquid eggs at 44F and 60F and half flat of shell eggs at 58F in grill drawer. CDI-Shell and liquid eggs discarded; Canadian bacon and packages of folded eggs moved to walk in cooler.
- 28 7-201.11 Separation - Storage (P) Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles.
Packages and bottle of tablets for sanitizing machines sitting on top of coffee machine. CDI-Items moved to chemical storage area.
- 33 3-501.15 Cooling Methods (Pf) Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat.
Packaged lettuce and tomatoes in four door upright cooler stacked and wrapped during cooling process. Pans of burritos tightly wrapped and lidded and stacked in four door upright cooler. This cooler was overfilled and proper air flow for cooling was not present. CDI-Items moved to walk in cooler and subsequently moved to walk in freezer to cool faster, as they were approaching their 4 hour time limit for cooling from prep. Foods did cool within the 4 hours, but this is not an effective method. Use walk in cooler and freezer for rapid cooling of foods, including burritos, lettuce, tomato, gravy, and any other items that have been prepped and are cooling.
- 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved.
Work top unit to left of fryers is not capable of holding foods at 41F and below. Repair or replace this unit by June 16.
VERIFICATION required.
This was an issue two inspections prior.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. REPEAT
The following areas need additional cleaning: Gaskets throughout, rim of ice bucket, water from bottom of left work top, inside upright 2 door fryer freezer, inside work top freezer, grease build up at equipment to right of French fry fryers.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)
Clean inside cabinet out front at drink and supply area.