

Food Establishment Inspection Report

Score: 95

Establishment Name: MCDONALD'S 648

Establishment ID: 3034012203

Location Address: 2900 REYNOLDA RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/23/2021

Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 9:55 AM

Time Out: 12:10 PM

Permittee: DEB FOODS INC.

Total Time: 2 hrs 15 min

Telephone: (336) 723-1396

Category #: II

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: 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.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0		
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0		
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
Consumer Advisory .2653									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0		
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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/C	Compliance Status	OUT	CDI	R	VR	
Safe Food and Water .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0		
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	0	1	0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	0	03	0		
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:					5				



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 2900 REYNOLDA RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: DEB FOODS INC.
 Telephone: (336) 723-1396

Establishment ID: 3034012203
 Inspection Re-Inspection Date: 07/23/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: goldenarch@aol.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Lacy Williams 12/12/23	0.0	burrito	walk in cooler	41.0			
hot water	3 compartment sink	132.0	egg patty	walk in cooler	41.0			
chlorine sanitizer nm	3 comp sink	100.0						
chlorine sanitizer nm	wiping cloth bucket	100.0						
milk	McCafe cooler	56.0						
ambient air	McCafe cooler	52.0						
egg	final cook	160.0						
burger	final cook	173.0						
fries	final cook	173.0						
mcchicken	final cook	188.0						
hashbrown	hot holding	142.0						
burrito	reach in cooler	39.0						
ambient air	drive thru cooler	35.0						
gravy	reheat for hot holding	200.0						
crispy chicken	hot holding	171.0						
ham	hot holding	149.0						
sausage	hot holding	166.0						
nuggets	hot holding	164.0						
sausage	burger/sausage cooler	31.0						
shake mix	McFlurry machine	36.0						

Person in Charge (Print & Sign): Lacy Williams
 Regulatory Authority (Print & Sign): Lauren Pleasants

Lacy Williams

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

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• Food Protection Program



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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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - C- Sausage bag opened in walk in freezer. Food shall be protected from contamination by storing the food in packages, covered containers, or wrapping. Ensure food is properly covered. 0 pts.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Ice machine shield soiled with black residue. Equipment such as ice machines shall be cleaned at a frequency to preclude the accumulation of soil or mold. Increase cleaning frequency of ice machine. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Milk in McCafe reach in cooler measured 56F, and air temperature measured 52F. TCS foods shall be maintained cold at 41F or below. CDI- Milk and whipped cream voluntarily discarded and work order placed for cooler.
- 36 6-501.111 Controlling Pests - C - Mouse droppings and cobwebs observed in storage building by dumpster enclosure. The premises shall be maintained free of insects, rodents, and other pests. Routinely inspect the premises for evidence of pests and ensure pest control also treats the storage building. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Ice bin left open at drive thru. Food shall be protected and not exposed to splash, dust, or other contamination. Maintain lid closed. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT- Replace misshapen gasket on McCafe cooler and repair to maintain milk at 41F or less. Replace dented and rusting prep surface of reach in cooler next to fryers, and replace top shelf of cooler that is rusting. Repair vent cover on reach in burrito cooler. Replace missing handle on burger cooler and have maintained to prevent ice buildup. Maintain chicken nugget freezer to prevent ice buildup. Recaulk splashguard at dish area handwashing sink. Replace missing hot water faucet at dump sink of 3 compartment sink. Remove mold and recaulk 3 compartment sink to wall. Repair loose electrical box, broken light, and broken handle of door in walk in freezer. Clean and recaulk threshold between walk in cooler and walk in freezer. Replace dented tea urns. Remove rust from coffee storage cabinet. Replace unused 2 door reach in Bev Air cooler with prep table, or repair cooler. Remove rust from bottom of the milk cooler. Repair threshold to walk in cooler to sit flush with the floor. Assess safety of tape-wrapped electrical cords of McFlurry/juice machines. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT- Cleaning needed on the following equipment: Reach in cooler gaskets and inside (where burritos are kept), McCafe cooler gasket, splash areas and crevices around soda machine at drive thru and in dining room, Frappe, McFlurry, and McCafe machines, toaster, rapid steamer, microwave table, behind McFlurry machine and juice machine, on fan in bacon and ham cooler, the outside of the ice machine, the coffee counter, fry holding cabinet, inside fryer cabinets, in bin of coffee packets, at tea prep sink, and on storage shelf for tea boxes. Nonfood-contact surfaces of equipment shall be free of dust, dirt, food residue, and other debris.
- 52 5-501.113 Covering Receptacles - C - One dumpster with door open. Maintain waste receptacles closed with tight-fitting lids and doors.
- 5-501.115 Maintaining Refuse Areas and Enclosures - C- Grease buildup on the ground of dumpster enclosure. Maintain areas for waste receptacles clean. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed under the soda box storage shelf and by ice machine. Wall cleaning needed at 3 compartment sink. Wall cleaning needed around urinal in men's restroom. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Replace broken FRP panel strips in dish area. Repair broken tiles at exit door in dry storage. Physical facilities shall be maintained in good repair.