

Food Establishment Inspection Report

Score: 98.5

Establishment Name: MCDONALD'S 648 Establishment ID: 3034012203
 Location Address: 2900 REYNOLDA RD Inspection Re-Inspection
 City: WINSTON SALEM State: NC Date: 10/20/2020 Status Code: A
 Zip: 27106 County: 34 Forsyth Time In: 10:15 AM Time Out: 11:50 AM
 Permittee: DEB FOODS INC. Total Time: 1 hrs 35 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: 0
 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 | NO | Compliance Status | OUT | CDI |
| Supervision .2652 | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | <input type="checkbox"/> |
| Employee Health .2652 | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | <input type="checkbox"/> |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | <input type="checkbox"/> |
| Good Hygienic Practices .2652, .2653 | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | <input type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | <input type="checkbox"/> |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | <input type="checkbox"/> |
| 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 | <input type="checkbox"/> |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | <input type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | <input type="checkbox"/> |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | <input type="checkbox"/> |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | <input type="checkbox"/> |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | <input type="checkbox"/> |
| Protection from Contamination .2653, .2654 | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | <input type="checkbox"/> |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | <input type="checkbox"/> |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | <input type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | <input type="checkbox"/> |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | <input type="checkbox"/> |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | <input type="checkbox"/> |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | <input type="checkbox"/> |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | <input type="checkbox"/> |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | <input type="checkbox"/> |
| 22 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures & records | 2 | <input type="checkbox"/> |
| Consumer Advisory .2653 | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | <input type="checkbox"/> |
| Highly Susceptible Populations .2653 | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | <input type="checkbox"/> |
| Chemical .2653, .2657 | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | <input type="checkbox"/> |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | <input type="checkbox"/> |
| 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 | <input type="checkbox"/> |

| Good Retail Practices | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|--------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | |
| IN | OUT | N/A | NO | Compliance Status | OUT | CDI |
| Safe Food and Water .2653, .2655, .2658 | | | | | | |
| 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | <input type="checkbox"/> |
| 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 | <input type="checkbox"/> |
| 32 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | 1 | <input type="checkbox"/> |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | 1 | <input type="checkbox"/> |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | 2 | <input type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | 2 | <input type="checkbox"/> |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | 2 | <input type="checkbox"/> |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | 1 | <input type="checkbox"/> |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | 1 | <input type="checkbox"/> |
| 40 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Washing fruits & vegetables | 1 | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | <input type="checkbox"/> |
| 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | <input type="checkbox"/> |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | <input type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | <input type="checkbox"/> |
| 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 | 2 | <input type="checkbox"/> |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | <input type="checkbox"/> |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | <input type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | 2 | <input type="checkbox"/> |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | 2 | <input type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | 2 | <input type="checkbox"/> |
| 51 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | 1 | <input type="checkbox"/> |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | <input type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | 1 | <input type="checkbox"/> |
| 54 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | <input type="checkbox"/> |
| Total Deductions: | | | | | | 1.5 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 648
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:** 10/20/2020
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 |
|----------------|------------------|------|-----------|-----------------|------|------------------|--------------------|------|
| ServeSafe | D. Leach 3/28/21 | 0 | fries | hot holding | 157 | ambient air temp | biscuit cooler | 34 |
| hot water | 3 comp sink | 137 | egg patty | hot holding | 146 | ham | kitchen reach in 1 | 39 |
| cl sanitizer | bucket ppm | 100 | ham | hot holding | 145 | bacon | kitchen reach in 1 | 41 |
| cl sanitizer | 3 comp ppm | 50 | McChicken | hot holding | 166 | milk | upright cooler | 38 |
| McNuggets | final cook | 190 | burrito | hot holding | 152 | egg | drawer cooler | 41 |
| egg | final cook | 172 | cheese | reach in cooler | 41 | angus patties | drawer cooler | 41 |
| crispy chicken | final cook | 177 | tomatoes | 2 door reach in | 37 | ham | walk in cooler | 41 |
| burger | final cook | 165 | lettuce | 2 door reach in | 41 | yogurt | frappe cooler | 41 |

Person in Charge (Print & Sign): Dee *First* Leach *Last*
Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3144



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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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.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Burger freezer with spillage on the lid that could roll into the freezer and contact the food. Food shall be protected from contamination from the premises. Maintain lid clean to protect burgers from contamination. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace torn gasket on make line reach in cooler. Replace misshapen gasket on McCafe cooler. Remove rust in back of kitchen reach in 1. Rewrap condensation line in the walk-in cooler. Repair threshold to walk in cooler to sit flush with the floor. Equipment shall be maintained in good repair. 1 pt.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT- Cleaning needed on the following equipment: chicken freezer gaskets, McCafe cooler gasket, splash area on frappe, McFlurry, and McCafe machines, and on storage shelf for soda boxes. Nonfood-contact surfaces of equipment shall be free of dust, dirt, food residue, and other debris. 0.5 pt.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Cleaning needed on underside of urinal and in toilet of men's restroom, and on diaper changing station in the women's restroom. Maintain plumbing fixtures clean. 0 pts.
- 52 5-501.114 Using Drain Plugs - C - One dumpster missing a drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. Contact waste management company to replace plug. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed under the soda box storage shelf and by ice machine. Physical facilities shall be cleaned at a frequency necessary to maintain them clean. 0 pts.