Food Establishment Inspection Report

Score: 91.5

Establishment Name: MCDONALD'S #31674 **Establishment ID:** 3034014081

Location Address: 3470 PKWY VILLAGE CIR

☒ Inspection   ☐ Re-Inspection

City: WINSTON SALEM   **State:** NC

Date: 02 / 14 / 2017   **Status Code:** A

Zip: 27107   **County:** 34 Forsyth

Time In: 11 : 30 ☒ am ☐ pm   **Time Out:** 04 : 35 ☐ am ☒ pm

Total Time: 5 hrs 5 minutes

Permittee: RAT RACE MANAGEMENT, INC

Category #: II

Telephone: (336) 788-0965

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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

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 / ☒ / 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 / 1 / ☒	☒	☐	☐
					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 / ☒ / 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 / ☒	☐	☐	☐
38	☐	☒			Personal cleanliness	1 / 0.5 / ☒	☐	☐	☐
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	☒	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 / 0.5 / 0	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1 / 0.5 / ☒	☒	☐	☐
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	☒ / 0.5 / 0	☐	☒	☒
47	☐	☒			Non-food contact surfaces clean	1 / 0.5 / ☒	☐	☐	☐
					Physical Facilities .2654, .2655, .2656				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 / 1 / 0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2 / ☒ / 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 / ☒	☐	☒	☐

Total Deductions: 8.5

CR Off

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Comment Addendum to Food Establishment Inspection Report

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Location Address: 3470 PKWY VILLAGE CIR

☒ Inspection ☐ Re-Inspection Date: 02/14/2017

City: WINSTON SALEM   State: NC

Comment Addendum Attached? ☐   Status Code: A

County: 34 Forsyth   Zip: 27107

Category #: II

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

Email 1: ral.6234@us.stores.mcd.com

Permittee: RAT RACE MANAGEMENT, INC

Email 2:

Telephone: (336) 788-0965

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ambient	walk in cooler	41	ambient	yogurt cooler	44			
fish	final cook	173	chicken	final cook	183			
chicken patty	final cook	182	servsafe	Mardalia Flores 5-15-20	00			
gravy	hot hold	141	ambient	lemonade cooler	41			
chicken	hot hold	150	quat sanitizer	three comp sink	150			
chicken patty	hot hold	145	chlorine	wet wiping cloth	50			
french fries	hot hold	163						
french fries	final cook	182						

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.

6   2-301.12 Cleaning Procedure - P, 2-301.14 When to Wash - P: Employee loading raw hamburgers on grill removed glove, but did not wash hands prior to assembling ready-to-eat hamburgers. Employee working with trash returned to serving area and grabbed sanitizer towel to clean trays, layed the towel down, squirted hand sanitizer on hands, then started to clean trays with towel before being interrupted by REHS. Employee washed hands for less than 10 seconds, then turned off faucets without using paper towel as a barrier. Hands shall be washed when contaminated using proper handwashing procedure. CDI: Procedures discussed with employees, hands properly washed with correct cleaning procedure of cleansing for 10-15 seconds, followed by rinse, and then using paper towel to turn off faucets.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Sticker residue on lettuce container. 6 pans, 1 grate, 1 dispenser insert, 1 drain insert with grease residue/debris. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch.

16   3-401.11 Raw Animal Foods-Cooking - P,PF: Raw hamburger final cook temperature: batch 1: 128-162F, batch 2: 137-150F, batch 3: 147-154F, batch 4: 137-161F. Raw hamburgers shall be cooked to a final temperature of 155F for 15 seconds. CDI: All undercooked hamburgers discarded per manager and time increments adjusted on grill to get a final cook temperature of 160F and above.

Person in Charge (Print & Sign): *First* Mardalia *Last* Flores

Regulatory Authority (Print & Sign): *First* Michelle *Last* Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 02 / 15 / 2017

REHS Contact Phone Number: (336) 703 - 3141

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S #31674   Establishment ID: 3034014081

Observations and Corrective Actions
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✓ Spell

22   3-501.19 Time as a Public Health Control - P,PF: 0 pts. Butter on counter for 5 hours (sat out at 7am; discovered at 12pm). Manager knows of procedures for time as a public health control, but cannot find procedures in store. Container not time stamped and had exceeded 4 hours maximum time limit for potentially hazardous foods. If time without temperature is used as the public health control for a working supply of ready-to-eat potentially hazardous food that is held for service: (1) written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specifiy methods of compliance with subparagraphs (B)(1)-(3) of this section. If time without temperature control is used as the public health control up to a maximum of 4 hours: (1) the food shall have an initial temperature of 135F or greater when removed from hot holding temperature control; (2) the food shall be marked to indicate the time that is 4 hours past the point in time when

26   7-201.11 Separation-Storage - P: Bathroom cleaner above prep sink and on shelf above ice machine and scoop. Sanitizer cases on shelf above rib sauce and drink boxes. Chemicals shall be stored to prevent contamination of food and clean equipment/utensils. CDI: Chemicals rearranged and added to bottom shelf next to ice machine.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Eyewash sink/prep sink in back kitchen with barbecue sauce/boxed drinks stored within splash. Pancakes on floor of walk in freezer. Food shall be protected from contamination from the premises. Install splashguard to right of prep sink or move food products a recommended 18 inches away from sink. Pancakes moved to shelving in walk in freezer.

38   2-402.11 Effectiveness-Hair Restraints - C: 0 pts. Manager not wearing hair restraint while preparing food. Food employees shall wear effective hair restraints.

41   3-304.12 In-Use Utensils, Between-Use Storage - C: Employee placed empty ice bucket on floor after refilling ice bin./ Ice bin stored on shelf within splash of handsink on front serving line. In-use utensils shall be stored to prevent contamination from the premises when between uses (at least recommended 18 inches away from sink, inverted on a clean/sanitized surface, and not placed on the floor). CDI: Ice bucket washed, rinsed, and sanitized.

43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Three stacks of burger boxes not inverted. Single service articles shall be protected while in storage by storing in plastic, inverting, or other effective means. CDI: Boxes inverted.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Curtain for walk in cooler has been repaired with duct tape. Equipment shall be maintained in good repair. Replace curtain, if needed or remove duct tape for proper cleaning.

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Spell ✓

46   4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF: REPEAT: Employee washing dishes in 93F water. Water at three comp sink fluctuating from 59F-122F. Facility is not able to obtain consistant hot water (105F for approximately 15 seconds is the longest temperature/time obtained). Chemical manufacturer states that 110-120F is necessary to provide wash vat with proper amount of detergent (using solid concentrate). Manual warewashing shall be accomplished in a temperature of 110F or greater water. Until hot water is repaired: facility is to manually heat water to add to wash vat to reach temperature of 110F, obtain liquid detergent, keep a log of wash water temperatures, and have a plumber properly repair the problem. Verification of repair is required by 2-15-2017 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. Shelf above wash vat of three comp sink greasy. Nonfood contact surfaces of equipment shall be maintained clean.

49   5-205.15 System Maintained in Good Repair - P: Large leak present under beverage machine. Plumbing system shall be maintained in good repair. Repair leak.

54   6-501.110 Using Dressing Rooms and Lockers - C: 0 pts. Employee coat on single service articles. Employees shall use designated areas for storage to prevent contamination of single service articles. CDI: Coat moved to rack.

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Spell ✓

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