

Food Establishment Inspection Report

Score: 91

Establishment Name: MCDONALD'S #15284

Establishment ID: 3034011872

Location Address: 1040 HWY 65 WEST

Inspection Re-Inspection

City: RURAL HALL

State: NC

Date: 04 / 18 / 2018 Status Code: A

Zip: 27045 County: 34 Forsyth

Time In: 03 : 10 ^{am} _{pm} Time Out: 07 : 55 ^{am} _{pm}

Permittee: FRY GIRL MANAGEMENT INC.

Total Time: 4 hrs 45 minutes

Telephone: (336) 969-1886

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: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		
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		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	1	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/O	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03		
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		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2		0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1		0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1		0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1		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	2		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	1		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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2		0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03		
52	<input checked="" type="checkbox"/>	<input 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		0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
Total Deductions:					9			



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 Comment Addendum Attached? Status Code: A
 Category #: II
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hamburger	final cook	193	Chck nugg	hot holding	158	Hot water	3 compartment sink	148
Gravy	cooling15:42	132	Chicken	final cook	202	Quat	3 compartment sink	200
Gravy	cooling16:36	102	Yogurt	reach in cooler	34	Servsafe	W.Lee8/28/19	0
Sld tom	reach in cooler	37	Whip buttr	reach in cooler	38			
Salad	reach in cooler	42	Shd lett	walk in cooler	38			
Butter	squeeze bottle	74	Hamburger	two drawer cooler	39			
Mchikn	hot holding	163	Creamer	dispenser	42			
Sausage	hot holding	152	Creamer	dispenser	45			

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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF Repeat. Food employee from the raw station used bare hands to grabbed the toasted hamburger buns to place in to-go container. Food employees may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Person in charge discarded the to-go container with buns and educated employee.
- 8 6-301.12 Hand Drying Provision - PF 0 points. No disposable paper towels in the men's restroom. All handwashing sink shall be provided with disposable towels or heated-air hand drying device. CDI: Employee provided disposable towels.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - 0 points. Open packaged of country ham above opened bacon on top scrambled folded eggs in the reach in cooler. Store food according to cooking temperatures. CDI: Food was stored properly in the reach in cooler.

Lock Text



Person in Charge (Print & Sign): Wesley Lee
 Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

Wesley Lee
Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 04 / 23 / 2018

REHS Contact Phone Number: (336) 703 - 3137



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Sticker residue on lids and stack of plastic containers. Food particle(s) on the tong and pitcher. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Plastic items, pitcher, and tong were taken to the 3 compartment sink.
//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Clean tray sitting on top container in the raw section. Employee placed cooked chicken nuggets onto the clean tray then placed into the hot holding unit. Equipment food-contact surfaces and utensils shall be cleaned at any time during the operation when contamination may have occurred. CDI: Chicken nuggets were discarded and tray taken to the 3 compartment sink. 0 points.
- 22 3-501.19 Time as a Public Health Control - P,PF Repeat. Melted butter 74 F in squeeze bottle did not have label stating discard time. Sliced tomatoes with sticker 4/19/18 1:52am in the holding unit. Cut lettuce with two stickers: 4/18/18 12:42pm and 4/18/18 3:46pm in the holding unit. Food shall be an initial temperature of 45 F or less OR 135 F or greater. Food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when food is removed from temperature control. Food shall be discarded within 4 hours from the point in time when the food is removed from temperature control. Food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded. CDI: Melted butter, sliced tomatoes, and cut lettuce were discarded.
- 31 3-501.15 Cooling Methods - PF 0 points. Gravy cooling down with lid inside the reach in cooler. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Gravy was taken to the walk in cooler.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C 0 points. No thermometer available inside the reach in cooler. Mechanically refrigerated unit, a temperature measuring device shall be located to measure the air temperature.
- 36 6-501.111 Controlling Pests - C Five flies inside the establishment. Premises shall be maintained free of insects, rodents, and other pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat. Ice exposed in ice bin at drive thru window which does not have lid. Food shall be protected from contamination.
//3-307.11 Miscellaneous Sources of Contamination - C
Drink, container of food, and metal thermos on top soda syrup. Cup with straw and lid on top shelf above biscuits in reach in cooler. Protect food from possible contamination. Eat and drink in a designated area. CDI: Person in charge discarded all drinks and food.
- 38 2-402.11 Effectiveness-Hair Restraints - C 0 points. Food employee with no hair restraint handling/dispensing food. Food employees shall wear hair restraints.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Two sanitizing buckets measuring 0 ppm of chlorine. Cloths-in use shall be stored in chemical sanitizer at proper concentration.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. One scoop handle observed in contact with grilled onions inside upright cooler. During pauses in food preparation or dispensing, utensils shall be stored: 1) in the food with their handles above the top of the food and container, 2) in a food that is not potentially hazardous (sugar, flour) with their handles above the top of the food within containers or equipment that can be closed, 3) on a clean portion of the food prep table or cooking equipment, 4) in running water of sufficient velocity to flush particulates to the drain, 5) in a clean, protected location (ice scoops), 6) or in a container of water, if the water is maintained at 135F and above.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. Multiple stacks of plastic containers stacked wet on shelving unit. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 43 4-903.12 Prohibitions - C Repeat. A stack of cups in a very small dried up puddle stored under drain line to beverage machine in front dining. Single-service and single-use articles may not be stored under sewer lines that are not shielded to intercept potential drips. Relocate cups and lids in cabinet beside one currently used, or to dry storage.
//4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Open box of single-use spoons on the floor. Rolls of single-use lids stored on the floor under the cabinet at the front self-service station. Open box of cookie containers with debris in the storage area. Single-use and single-service articles shall be stored at least 6 inches off the floor and kept in original protective package or stored by using other means that afford protection from contamination until used. CDI: Person in charge removed box of single-use
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Torn gaskets to the following equipment: reach-in cooler (with salads), drawer cooler, reach in cooler (gravy). Replace. Gasket coming off and exposed insulation on the inside cover of the ice machine. Minor paint peeling on the speed rack, minor rusting on shelving in walk in freezer, damaged can wash, and ice built up on the pipe and ceiling in the walk in freezer. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. The following nonfood-contact surfaces of equipment and utensils require additional cleaning: upright freezer, between grills, fan covers in the walk in cooler, and pile of food debris behind the filet machine. Nonfood-contact surfaces of equipment and utensils shall be maintained free of an accumulation of dust, dirt, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C Faucet leaking at the handwashing sink by the window. Leak at the chemical tower (floor) when turned on at the can wash. Plumbing system shall be maintained in good repair.
//5-202.13 Backflow Prevention, Air Gap - P Spay nozzle hanging below the floor rim in the three compartment sink. An air gap between the water supply inlet and the flood level rim the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply and may not be less than 25mm. Verification required for air gap on the spray nozzle located at the 3 compartment sink by April 23, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.



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- 51 6-302.11 Toilet Tissue, Availability - PF 0 points. No toilet paper available in toilet stall in the women's restroom. A supply of toilet tissue shall be available at each toilet. CDI: Employee provided toilet paper.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Repeat. Additional floor cleaning required in exterior storage, fryers, and flat tops to remove grease, food debris, and/or debris. Physical facilities shall be cleaned as often as necessary to maintain them clean.
//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Base tiles missing at the corner of the laundry area. Physical facilities shall be maintained in good repair.
//6-201.11 Floors, Walls and Ceilings-Cleanability - C Caulk separating from the wall to the handwashing sink by the window. Caulk missing in parts around the base of the toilet in the men's and women's restroom. Caulk missing around the urinal in the men's restroom. Recaulk around the handwashing sink in the
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C 0 points. Stack of employees clothing such as jackets stored on shelving unit above open box of bags of food such as ketchup/ mustard. Lockers and other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles can not occur.



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Spell

