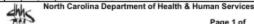
Food Establishment Inspection Report Score: 98.5 Establishment Name: MCDONALD'S 648 Establishment ID: 3034012203 Location Address: 2900 REYNOLDA RD Date: 10/20/2020 City: WINSTON SALEM Status Code: A State: NC County: 34 Forsyth Time In: 10:15 AM Time Out: 11:50 AM Zip: 27106 Total Time: 1 hrs 35 min Permittee: DEB FOODS INC. Category #: II Telephone: (336) 723-1396 FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 0 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties ماماماق Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 🖾 🗆 🗆 🗆 Plant food properly cooked for hot holding 5 🛛 П No discharge from eyes, nose or mouth 33 🛛 🔲 🔲 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🔲 🛛 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | 40 🗆 🗆 🖾 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 □ □ □ Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П □ X □ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & Proper hot holding temperatures 3150 - -46 🛛 🗆 ☐ ☐ Proper cold holding temperatures 3130 - -|47| □ | 🖾 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 22 🛛 🗆 🗆 🗆 records 49 X 🗆 Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🔲 🔯 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 🗆 🗖 Chemical .2653 ..2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



Conformance with Approved Procedures

26 🛛 🗀

27 🗆 🗆 🖾

designated areas used

54 🛛 🗀

2653 2654 2658

Toxic substances properly identified stored, & used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Establishment ID: 3034012203									
Inspection									
e: NC Comment Addendum Attached? X Status Code: A									
Water sample taken? Yes X No Category #:									
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	

First

Last

Person in Charge (Print & Sign): Dee

Leach

First

Last

Regulatory Authority (Print & Sign): Lauren

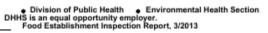
Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:







Food Protection Program



## Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 648 Establishment ID: 3034012203

## 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.
- 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.
- 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.