

# Food Establishment Inspection Report

Score: 97

Establishment Name: MCDONALD'S #17724

Establishment ID: 3034011343

Location Address: 110 HANES MALL CIRCLE  
 City: WINSTON SALEM State: North Carolina  
 Zip: 27103 County: 34 Forsyth  
 Permittee: DEB FOODS INC  
 Telephone: (336) 765-4085

Date: 08/03/2022 Status Code: A  
 Time In: 1:55 PM Time Out: 4:20 PM  
 Category#: II  
 FDA Establishment Type: Fast Food Restaurant

Inspection  Re-Inspection  
**Wastewater System:**  
 Municipal/Community  On-Site System  
**Water Supply:**  
 Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 5  
 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										
Compliance Status		OUT	CDI	R	VR					
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	OUT	N/A			PIC Present, demonstrates knowledge, & performs duties	1	0		
2	<input checked="" type="checkbox"/>	OUT	N/A			Certified Food Protection Manager	1	0		
<b>Employee Health</b> .2652										
3	<input checked="" type="checkbox"/>	OUT				Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0	
4	<input checked="" type="checkbox"/>	OUT				Proper use of reporting, restriction & exclusion	3	1.5	0	
5	<input checked="" type="checkbox"/>	OUT				Procedures for responding to vomiting & diarrheal events	1	0.5	0	
<b>Good Hygienic Practices</b> .2652, .2653										
6	<input checked="" type="checkbox"/>	OUT				Proper eating, tasting, drinking or tobacco use	1	0.5	0	
7	<input checked="" type="checkbox"/>	OUT				No discharge from eyes, nose, and mouth	1	0.5	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
8	<input checked="" type="checkbox"/>	OUT				Hands clean & properly washed	4	2	0	
9	<input checked="" type="checkbox"/>	OUT	N/A	N/O		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0	
10	<input checked="" type="checkbox"/>	IN	OUT	N/A		Handwashing sinks supplied & accessible	2	1		X
<b>Approved Source</b> .2653, .2655										
11	<input checked="" type="checkbox"/>	OUT				Food obtained from approved source	2	1	0	
12	<input checked="" type="checkbox"/>	IN	OUT		X	Food received at proper temperature	2	1	0	
13	<input checked="" type="checkbox"/>	OUT				Food in good condition, safe & unadulterated	2	1	0	
14	<input checked="" type="checkbox"/>	IN	OUT		N/A	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
15	<input checked="" type="checkbox"/>	IN	OUT	N/A	N/O	Food separated & protected	3	1.5		X
16	<input checked="" type="checkbox"/>	IN	OUT			Food-contact surfaces: cleaned & sanitized	3	0		X
17	<input checked="" type="checkbox"/>	OUT				Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
18	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper cooking time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding	3	1.5	0	
20	<input checked="" type="checkbox"/>	IN	OUT	N/A	N/O	Proper cooling time & temperatures	3	1.5		X
21	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper cold holding temperatures	3	1.5	0	
23	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper date marking & disposition	3	1.5	0	
24	<input checked="" type="checkbox"/>	IN	OUT		N/A	Time as a Public Health Control; procedures & records	3	1.5	0	
<b>Consumer Advisory</b> .2653										
25	<input checked="" type="checkbox"/>	IN	OUT			Consumer advisory provided for raw/undercooked foods	1	0.5	0	
<b>Highly Susceptible Populations</b> .2653										
26	<input checked="" type="checkbox"/>	IN	OUT			Pasteurized foods used; prohibited foods not offered	3	1.5	0	
<b>Chemical</b> .2653, .2657										
27	<input checked="" type="checkbox"/>	IN	OUT			Food additives: approved & properly used	1	0.5	0	
28	<input checked="" type="checkbox"/>	IN	OUT		N/A	Toxic substances properly identified stored & used	2	1		X
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
29	<input checked="" type="checkbox"/>	IN	OUT			Compliance with variance, specialized process, reduced oxygen packaging 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.										
Compliance Status		OUT	CDI	R	VR					
<b>Safe Food and Water</b> .2653, .2655, .2658										
30	<input checked="" type="checkbox"/>	IN	OUT		X	Pasteurized eggs used where required	1	0.5	0	
31	<input checked="" type="checkbox"/>	OUT				Water and ice from approved source	2	1	0	
32	<input checked="" type="checkbox"/>	IN	OUT		X	Variance obtained for specialized processing methods	2	1	0	
<b>Food Temperature Control</b> .2653, .2654										
33	<input checked="" type="checkbox"/>	OUT				Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
34	<input checked="" type="checkbox"/>	IN	OUT	N/A	X	Plant food properly cooked for hot holding	1	0.5	0	
35	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Approved thawing methods used	1	0.5	0	
36	<input checked="" type="checkbox"/>	OUT				Thermometers provided & accurate	1	0.5	0	
<b>Food Identification</b> .2653										
37	<input checked="" type="checkbox"/>	OUT				Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
38	<input checked="" type="checkbox"/>	OUT				Insects & rodents not present; no unauthorized animals	2	1	0	
39	<input checked="" type="checkbox"/>	OUT				Contamination prevented during food preparation, storage & display	2	1	0	
40	<input checked="" type="checkbox"/>	OUT				Personal cleanliness	1	0.5	0	
41	<input checked="" type="checkbox"/>	OUT				Wiping cloths: properly used & stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	OUT	N/A			Washing fruits & vegetables	1	0.5	0	
<b>Proper Use of Utensils</b> .2653, .2654										
43	<input checked="" type="checkbox"/>	IN	OUT		X	In-use utensils: properly stored	1	0.5		X
44	<input checked="" type="checkbox"/>	IN	OUT			Utensils, equipment & linens: properly stored, dried & handled	1	0		X
45	<input checked="" type="checkbox"/>	OUT				Single-use & single-service articles: properly stored & used	1	0.5	0	
46	<input checked="" type="checkbox"/>	OUT				Gloves used properly	1	0.5	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663										
47	<input checked="" type="checkbox"/>	IN	OUT		X	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0		X
48	<input checked="" type="checkbox"/>	OUT				Warewashing facilities: installed, maintained & used; test strips	1	0.5	0	
49	<input checked="" type="checkbox"/>	OUT				Non-food contact surfaces clean	1	0.5	0	
<b>Physical Facilities</b> .2654, .2655, .2656										
50	<input checked="" type="checkbox"/>	OUT	N/A			Hot & cold water available; adequate pressure	1	0.5	0	
51	<input checked="" type="checkbox"/>	OUT				Plumbing installed; proper backflow devices	2	1	0	
52	<input checked="" type="checkbox"/>	OUT				Sewage & wastewater properly disposed	2	1	0	
53	<input checked="" type="checkbox"/>	OUT	N/A			Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
54	<input checked="" type="checkbox"/>	OUT				Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
55	<input checked="" type="checkbox"/>	IN	OUT		X	Physical facilities installed, maintained & clean	1	0		X
56	<input checked="" type="checkbox"/>	OUT				Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>							<b>3</b>			



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 110 HANES MALL CIRCLE  
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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: DEB FOODS INC  
 Telephone: (336) 765-4085

Establishment ID: 3034011343  
 Inspection  Re-Inspection Date: 08/03/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1:  
 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
Mcchicken	Hot Hold	160						
Chicken Nuggets	Hot Hold	154						
Beef Burger	Final	184						
Sliced Tomatoes	Prep Cooler	40						
Ambient	Beef Cooler	37						
Gravy	Prep Cooler	74						
Shredded Lettuce	Prep Cooler	41						
Ambient	Drive-thru Two-Drawer	40						
Ambient	Walkin Cooler	38						
Eggs	Walkin Cooler	40						
Canadian Bacon	Walkin Cooler	38						
Chlorine Sani	Bucket	50						
Chlorine Sani	Three-Comp	50						
Hot Water	Three-Comp	150						
Angeles Hernandez	Servsafe 10/30/23	0						

Person in Charge (Print & Sign): *Emily*  
 Regulatory Authority (Print & Sign): *Ebonie*

*Last*  
 Davis  
*Last*  
 Wilborn

*[Signature]*  
*[Signature]* REHS I

REHS ID: 3122 - Wilborn, Ebonie  
 REHS Contact Phone Number: (336) 462-7678

Verification Required Date: \_\_\_\_\_  
 Authorize final report to be received via Email: \_\_\_\_\_

## Comment Addendum to Inspection Report

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Date: 08/03/2022 Time In: 1:55 PM Time Out: 4:20 PM

### 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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) The hand sink by the drive-thru door had items being stored in the basin. Maintain access to handsinks. Handsinks may only be used for handwashing. CDI Person in charge removed items from sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) The reach-in freezer had raw chicken (package opened) stored above fish. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Person in charge moved chicken to the lower shelf.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency - The ice shield soiled with hair. Equipment such as ice bins shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.  
  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) The lemon slicer soiled with debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Taken to the three-comp sink to be washed.
- 20 3-501.14 Cooling (P) A container of gravy found in the drive-thru cooler above 41F. Person in charge was not sure what time it was placed in cooler but it was from this morning. Quickly cool cooked foods within two hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. Food shall be cooled within four hours to 41F or less if prepared from ingredients at ambient temperature such as from a can. CDI The container of gravy was voluntarily discarded.
- 28 7-201.11 Separation - Storage (P) A bottle of disinfectant was being stored on equipment next to coffee urn in drive-thru area. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI Person in charge removed the disinfectant.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) The ice scoop was stored in the bin with the handle resting in the ice. Store in-use utensils in a clean, dry place, in food with handles out.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required- REPEAT Plastic and metal containers stored above three-comp sink are stacked wet. After cleaning and sanitizing, equipment shall be air dried. Do not towel dry.  
  
4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Food and single-service being stored on the pallets without equipment to move for floor cleaning. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor. Items that are kept in closed packages may be stored less than six inches above the floor on pallets that are designed as specified under 4-204.122.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment- REPEAT- Replace torn gasket (top drawer) to two-drawer drive-thru cooler and bottom drawer handle missing. The two-door cooler/freezer top door does not completely close, the lower hinge of the top drawer broken and has a heavy buildup of ice on the top surface. Equipment shall be maintained in good repair.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability- REPEAT RegROUT floors where grout is low behind three compartment sink. Repair tiles near beef grill that are cracked. Recaulk hand sink next to three-comp sink. Establishments shall provide floors, walls and ceilings that are constructed and installed to be smooth and easily cleanable.

### Additional Comments

Outside storage in dumpster area. Can wash closet in lobby next to bathrooms.  
Continue removing items in the dumpster area.