Food Establishment Inspection Report

Establishment Name: MCI	DONALD'S 7030	Establishment ID:	3034012195			
Location Address: 195 AKRO City: WINSTON SALEM Zip: 27105 Co	N DRIVE State: North Carolina unty: 34 Forsyth	Date: 05/16/2022 Time In: 10:35 AM	_Status Code: A Time Out: 12:00 PM			
Permittee: 3M35INC.			_ Time Out 12.00 1 W			
Telephone: (336) 722-2761		Category#: II	F. I.F. I.B.			
⊗ Inspection	○ Re-Inspection	FDA Establishment Type:	: Fast Food Restaurant			
Wastewater System:	On-Site System	No. of Risk Factor/Interve				
	On-Site Supply					

				nicipal/Community	,				L						•				
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									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			/R	Compliance Status OUT CDI R V									R VR	
Supervision .2652									Sa	Safe Food and Water .2653, .2655, .2658									
1	M c	UT N/A	\Box	PIC Present, demonstrates knowledge, &	1)			30	IN	оит	n X (A	Т	Pasteurized eggs used where required	1	0.5 0	$\overline{}$	
				performs duties	+	Н,	1					оит			Water and ice from approved source	2	1 0	_	
2	X	UT N/A	_	Certified Food Protection Manager	1	()	Ш	_	32	IN	оит	N/A		Variance obtained for specialized processing				
Employee Health .2652					_	_		_	\Box	\perp		^_	\perp	methods	2	1 0	丄	Ш	
3)X(UT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1 ()			Fo	od	Tem	pera	tur	e Control .2653, .2654				
4)X c	UT		Proper use of reporting, restriction & exclusion	3	1.5 ()		⊢ [,	22	ıM.	оит			Proper cooling methods used; adequate				
5	iX c	оит		Procedures for responding to vomiting &	1	0.5	,		- i L					\perp	equipment for temperature control		0.5 0	1	
	ш			diarrheal events	上								N/A N		Plant food properly cooked for hot holding Approved thawing methods used		0.5 0		
	ood IX c		nic	Practices .2652, .2653 Proper eating, tasting, drinking or tobacco use	1	0.5 (П				OUT	N/A N	1/0	Thermometers provided & accurate	_	0.5 0 0.5 0		++
	X		\vdash	No discharge from eyes, nose, and mouth	_	0.5 (⊣ ՟				tifica	ntio.		11	0.5 [0	_	
			Con	tamination by Hands .2652, .2653, .2655, .26	56				٦			OUT		1110	Food properly labeled: original container	12	1 0	_	
	Ж		Π	Hands clean & properly washed		2 ()	П	⊣ •	_						2	1 10	_	
a	M	UT N/A	N/O	No bare hand contact with RTE foods or pre-	4	2 (,		-	Pr	eve	ntio	n of I	-00	od Contamination .2652, .2653, .2654, .2656, .20	65/		—	
				approved alternate procedure properly followed					_ 3	38	M	оит			Insects & rodents not present; no unauthorized animals	2	1 0		
		X(T N/A	_	Handwashing sinks supplied & accessible	2	X) X		-	\dashv	1			+	Contamination prevented during food	+		+	+
		ved S	our		-	- 1			_ 3	39	IN	о)∢ т			preparation, storage & display	2	1 🛭		
	IN C		n x ó	Food obtained from approved source Food received at proper temperature	2	1 (_	10	M	оит		\forall	Personal cleanliness	1	0.5 0		
	M		13/40	Food in good condition, safe & unadulterated	2	1 (· - :	\rightarrow	<u>^`\</u>	OUT			Wiping cloths: properly used & stored	1	0.5 0		
				Doguized records available: aballstock tags	\top		1		<u> </u>	12	IN	OUT	ŊΧĄ		Washing fruits & vegetables	1	0.5 0		
14	IN C	UT NX	IN/O	parasite destruction	2	1 (<u>'</u>		_	Pr	ope	er Us	e of	Ute	ensils .2653, .2654				
Protection from Contamination .2653, .2654 43 💢 OUT In-use utensils: properly stored 1 0.5 0																			
	-		N/O	Food separated & protected	_	1.5				14	M	оит			Utensils, equipment & linens: properly stored,	1	0.5 0		
16	X	UT	_	Food-contact surfaces: cleaned & sanitized	3	1.5)		_ -	4	_	_	_	4	dried & handled	1	0.5 0	₩	444
17	Жc	UT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1 ()		4	45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5 0		
				ardous Food Time/Temperature .2653					4	46	M	OUT			Gloves used properly	1	0.5 0		
	18 Nout NANO Proper cooking time & temperatures 3 1.5 0 19 Nout NANO Proper reheating procedures for hot holding 3 1.5 0				_	Utensils and			nd E	qui	quipment .2653, .2654, .2663								
				Proper reheating procedures for hot holding Proper cooling time & temperatures		1.5 (1		- T	Т	П		Т	Т	Equipment, food & non-food contact surfaces	Т	П	Т	
				Proper hot holding temperatures		1.5 (- -	47	IN	о)∢ т			approved, cleanable, properly designed,	1	0%5 0		
				Proper cold holding temperatures			X		┧┟	4					constructed & used	_		₩	
23	X	UT N/A	N/O	Proper date marking & disposition		1.5			4	48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5 0		
24) X c	UT N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5)		4	49	M	оит		+	Non-food contact surfaces clean	1	0.5 0	\vdash	
С	Consumer Advisory .2653									Ph	ıysi	cal F	Facili	ties	.2654, .2655, .2656				
25	IN C			Consumer advisory provided for raw/	1	0.5	Ţ	П	- 5	50	M	оит	N/A	Т	Hot & cold water available; adequate pressure	1	0.5 0	Т	
	ш		_	undercooked toods	1	0.0	1	Ш	5	51	IN	οХіт			Plumbing installed; proper backflow devices	2	1 🛚 🖹		
Н	ghly	Susc	epti	ble Populations .2653					_ 5	52	M	OUT			Sewage & wastewater properly disposed	2	1 0		Ш
26	IN C	UT NX		Pasteurized foods used; prohibited foods not offered	3	1.5)		5	53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5 0		
	nem			.2653, .2657						54	M	оит			Garbage & refuse properly disposed; facilities	1	0.5 0		
		UT NX		Food additives: approved & properly used		0.5			l L			оит	+	+	maintained Physical facilities installed, maintained & clean	- 1	0.5 0		+
		UT N/A	_	Toxic substances properly identified stored & used	2	1 ('		_	\neg	\neg		+	+	Meets ventilation & lighting requirements;	1	0.5 0	\vdash	+
			Т	rith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	T		T		- 5	56	M	оит			designated areas used		0.5 0		
29	IN C	UT NX	1	reduced oxygen packaging criteria or HACCP plar	2	1 ()								TOTAL DEDUCTIONS:	: 1.	5		





Score: 98.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012195 Establishment Name: MCDONALD'S 7030 Date: 05/16/2022 Location Address: 195 AKRON DRIVE X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27105 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:ral.7030@us.stores.mcd.com Water Supply: Municipal/Community On-Site System Permittee: 3M35INC Email 2: Telephone: (336) 722-2761 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp ServSafe Carla Lopez 3/16/25 113 active wash water 3 comp sink 200 quat sanitizer 3 comp sink 100 towel buckets chlorine sanitizer 51 sausage gravy upright cooler 203 burger final cook 176 fries final cook 199 crispy chicken final cook 148 nuggets hot holding 166 McChicken hot holding 138 crispy chicken hot holding 38 burrito upright cooler 41 cheese upright cooler 41 milk coffee cooler 41 yogurt smoothie cooler 39 drive thru cooler ambient air 35 ambient air drawer cooler 41 tomatoes walk in cooler 41 lettuce walk in cooler 41 walk in cooler egg

First Last

Person in Charge (Print & Sign): Carla

Lopez

First

Last

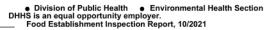
Regulatory Authority (Print & Sign): Lauren Pleasants

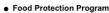
REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144

North Carolina Department of Health & Human Services







Comment Addendum to Inspection Report

Establishment Name: MCDONALD'S 7030 Establishment ID: 3034012195

Date: 05/16/2022 Time In: 10:35 AM Time Out: 12:00 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.

- 5-205.11 Using a Handwashing Sink Operation and Maintenance (Pf) Wet wiping cloth in handwashing sink by fry holder. Dish area hand sink blocked by trash cans. A handwashing sink shall be maintained so that it is accessible at all times for employee use, and may not be used for purposes other than handwashing. CDI- Cloth removed from sink. Trash cans moved.
 - 6-301.12 Hand Drying Provision (Pf)- Handwashing sink by fry holder had a paper towel dispenser with a dead battery. Each handwashing sink shall be provided with individual disposable towels or approved hand-drying device. CDI- Batteries changed in paper towel dispenser.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) In upright cooler, container of gravy measured 51-53F. TCS foods shall be maintained cold at 41F or below. CDI- Gravy voluntarily discarded. 0 pts.
- 39 3-305.11 Food Storage Preventing Contamination from the Premises (C) Ice bin lid was open at drive thru. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Maintain lid closed to prevent contamination of ice. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Sliding door at drive thru window has a broken plastic piece by the gasket that makes shutting the door difficult and causes it to go off track. Repair door. REPEAT with improvement- Lower shelves in upright cooler are beginning to corrode. Repaint with food grade paint, or replace shelves. Equipment shall be maintained in good repair.
- 51 5-205.15 (B) Maintained in Good Repair (C)- At 3 compartment sink, the faucet on the right side will only turn off hot water at the mixing valve, not the hot water faucet. Repair hot water faucet to turn off individually without needed the mixing valve. Maintain plumbing systems in good repair. 0 pts.