

Food Establishment Inspection Report

Score: 94.5

Establishment Name: MCDONALD'S 4306

Establishment ID: 3034012146

Location Address: 840 SOUTH MAIN STREET

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 01/22/2021

Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 9:50 AM

Time Out: 1:44 PM

Permittee: JBN ENTERPRISES INC.

Total Time: 3 hrs 54 min

Telephone: (336) 996-4611

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: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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, and physical objects into foods.									
IN	OUT	N/A	NC	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	NC	Compliance Status	OUT	CDI	R	VR	
Supervision .2652										Safe Food and Water .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Employee Health .2652										Food Temperature Control .2653, .2654									
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Good Hygienic Practices .2652, .2653										Food Identification .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper Use of Utensils .2653, .2654									
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Potentially Hazardous Food Time/Temperature .2653										Highly Susceptible Populations .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Chemical .2653, .2657									
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Conformance with Approved Procedures .2653, .2654, .2658									
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Total Deductions: 5.5									



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 4306
 Location Address: 840 SOUTH MAIN STREET
 City: KERNERSVILLE State: NC
 County: 34 Forsyth Zip: 27284
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: JBN ENTERPRISES INC.
 Telephone: (336) 996-4611

Establishment ID: 3034012146
☒ Inspection ☐ Re-Inspection Date: 01/22/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: john.nash@partners.ncd.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
hashbrown	warmer	160						
hamburger	cook line- final	170						
sausage	cook line- reheat	170						
chicken patty	cook line- reheat	172						
canadian bacon	warming cabinet	140						
scramble eggs	warming cabinet	150						
chicken patty	warming cabinet	170						
chicken nugget	warming cabinet	172						
mcrib	warming cabinet	149						
fish filet	warming cabinet	167						
lettuce	Traulsen 4 door refrigerator	41						
slice tomato	Traulsen 4 door refrigerator	41						
sausage gravy	COOLING:Traulsen 4 door@10:56am	161						
sausage gravy	COOLING:Traulsen 4 door@11:24am	156						
Burrito mix	walk-in cooler	41						
hot water	3 compartment sink	130						
quat sani	3 comp sink 200ppm	00						
chlorine	bucket 100ppm	00						
chlorine	bucket 100ppm	00						
servsafe	F. Valente 10/24/23	00						

Person in Charge (Print & Sign): *First* Fernando *Last* Valente

Regulatory Authority (Print & Sign): *First* Damon *Last* Thomas

REHS ID: 2877 - Thomas, Damon

TS
D. H. H. REHS #2877
 Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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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.

- 2 2-103.11 (M) Person in Charge-Duties - PF- The food employee chosen to demonstrate their knowledge of the employee health policy and the responsibility to report was unable to explain the policy or provide approved documentation of training without prompting by the REHSI- The person-in-charge (PIC) shall ensure that food employees are informed of their duty to report in accordance with law information about health and activities related to diseases transmissible through food- CDI: The PIC provided documentation of staff training on the employee health policy
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT- Inside of the 2 drawer refrigerated chef base next to the flat top grill ready-to-eat Canadian bacon and pasteurized liquid eggs were stored inside of a container in contact with unpasteurized shell eggs. Raw beef was stored above pasteurized liquid eggs- Food shall be protected from cross-contamination by separating raw animal foods during storage, holding, preparation and display from cooked ready to eat foods and other raw animal foods by stacking order from top shelf to bottom shelf having items with the highest required cooking temperature for safety on the bottom or in the front wells a cold well refrigeration unit- CDI: All items were arranged according to approved standards.
- 18 3-501.14 Cooling - P- Sausage gravy prepared on 1/22/21 and stored inside of the Traulsen four door refrigerator measured 161F@10:56am and 156F@11:24am which is a temperature decrease of 5F. This indicates a rate of cooling at .16 degrees per minute which does not meet the approved standard of .54 degrees per minute- Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F or less- CDI: The gravy was transferred to a metal pan and placed inside of the walk-in cooler to complete cooling- 0 pts.
- 31 3-501.15 Cooling Methods - PF- Sausage gravy was stored to cool in the reach-in refrigerator inside of a deep plastic container with a tight fitting lid. The walk-in cooler (WIC) or freezer and shallow pans should be utilized during the cooling process- Cooling shall be accomplished by using one or more methods based on the type of food including placing food into shallow pans, using rapid cooling equipment, stirring the food in an ice water bath, using containers that facilitate the transfer of heat, using ice as an ingredient or other effective means- CDI: The gravy was transferred to metal pans and moved to the WIC- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repair or replace the torn door gasket for the Beverage-Air 2 door freezer. Replace or recondition the shelves inside of the milk refrigerator, orange juice refrigerator and the pancake refrigerator to remove rusting and chipping - Equipment shall be maintained in a state of good repair- 0 pts.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF- the temperature of the wash solution in the three compartment sink during active washing was measured at 96F. There is no alternative manufacturers recommendation for effective temperature indicated on the products packaging or SDS sheet- The temperature of wash solution in manual warewashing equipment shall be maintained at no less than 110F or as specified by the manufacturer's label instructions- CDI: Hot water was added to the washing solution- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning is needed for the gaskets of the under-counter refrigerators at the front beverage stations, the True two door refrigerator, the hamburger freezer and other units as needed to remove residue and debris. Clean the surfaces of the coffee cream machine dispenser to remove residue- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 52 5-501.113 Covering Receptacles - C- The door to the dumpster was open- Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment- 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT- Cleaning is needed of the floor and baseboards of the walk-in freezer including beneath the storage shelves. Clean the caulk at the junction between the side panel of the handwashing sink and the wall next to the Walk-in cooler- Physical facilities shall be cleaned as often as necessary to keep them clean.