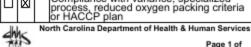
Food Establishment Inspection Report Score: 94.5 Establishment Name: MCDONALD'S 4306 Establishment ID: 3034012146 Location Address: 840 SOUTH MAIN STREET Date: 01/22/2021 City: KERNERSVILLE State: NC Status Code: A County: 34 Forsyth Zip: 27284 Time In:9:50 AM Time Out: 1:44 PM Total Time: 3 hrs 54 min Permittee: JBN ENTERPRISES INC. Category #: II Telephone: (336) 996-4611 FDA Establishment Type: Fast Food Restaurant Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 3 Water Supply: Municipal/Community On-Site Supply 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. Public Health Interventions: Control measures to prevent foodborne illness or injury. CDI R VR CDI R VR IN OUT N/A N/O Compliance Status I IN OUTIN/AIN/O Compliance Status Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 1 | 🛛 | 🗆 | 🗆 28 🗆 🗆 🗆 Pasteurized eggs used where required Employee Health 200 29 🛛 🗀 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 3 X 0 X Variance obtained for specialized processing 30 0 0 0 methods Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Good Hygienic Practices .2652, .2653 31 🗆 🛭 Proper eating, tasting, drinking, or tobacco 2 1 0 32 Plant food properly cooked for hot holding 5 1 0.5 0 No discharge from eyes, nose or mouth 33 🖾 🗆 🗆 🗆 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 M ΙП Hands clean & properly washed 4 2 0 No bare hand contact with RTE foods or pre Food Identification 1.9 () X ΙП approved alternate procedure properly followe 35 🖾 🗀 Food properly labeled: original container 8 \square 10 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2657 .2653. .2655 Approved Source Insects & rodents not present; no 36 🛛 🗀 unauthorized animals \boxtimes Food obtained from approved source 2 1 0 Contamination prevented during food preparation, storage & display امام اماما 37 🖾 🗀 10 1 0 Food received at proper temperature 38 🛛 🗀 1 0.5 0 Personal cleanliness 11 Food in good condition, safe & unadulterated 2 1 0 39 🛛 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags 2 1 0 40 Washing fruits & vegetables Protection from Contamination .2653, Proper Use of Utensils □ □ Food separated & protected 41 🖾 🗀 In-use utensils: properly stored 14 🛛 🗀 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored 42 🖾 🗀 Proper disposition of returned, previously dried & handled 15 🛛 🗆 Single-use & single-service articles: properly Served, reconditioned, & unsafe food
Potentially Hazardous Food Time/Temperature .2653 43 🖾 🗆 44 🛛 🗀 3 15 0 Gloves used properly Utensils and Equipment .2653, .2654, .2663 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 45 🗆 🗆 Proper cooling time & temperatures 3 15 X X Warewashing facilities: installed, maintained, & used; test strips lx 3 15 0 □ Proper hot holding temperatures \Box 46 □ 🖾 □ Proper cold holding temperatures 1.5 () 47 🗆 🛭 Non-food contact surfaces clean 21 3 1.5 0 Physical Facilities .2654, .2655, .2656 \boxtimes Proper date marking & disposition Hot & cold water available; adequate pressure Time as a public health control:procedures 48 🖾 🗀 🖂 210



& records

Highly Susceptible Populations

undercooked foods

Consumer advisory provided for raw or

Pasteurized foods used; prohibited foods not 3 13 0

2653, .2657

Food additives: approved & properly used Toxic substances properly identified stored.

with Approved Procedures .2653, .2654, .265

Compliance with variance, specialized

Consumer Advisory

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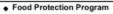
Chemical

Conformance

 \Box П

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Total Deductions:

Plumbing installed; proper backflow devices

Toilet facilities: properly constructed, supplied 🗖 🖂 🖂 🖂

Sewage & waste water properly disposed

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements; designated areas used



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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012146 Establishment Name: MCDONALD'S 4306 Location Address: 840 SOUTH MAIN STREET Date: 01/22/2021 ▼Inspection Re-Inspection City: KERNERSVILLE State: NC Comment Addendum Attached? Status Code: A Zip: 27284 Water sample taken? Yes X No County: 34 Forsyth Category #: Wastewater System: Municipal/Community On-Site System Email 1: john.nash@partners.ncd.com Water Supply: Municipal/Community On-Site System Permittee: JBN ENTERPRISES INC. Email 2: Telephone: (336) 996-4611 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Temp Item Location Location Item Location Temp 160 hashbrown warmer 170 hamburger cook line- final 170 sausage cook line- reheat 172 cook line- reheat chicken patty 140 canadian bacon warming cabinet 150 scramble eaas warming cabinet 170 chicken patty warming cabinet 172 chicken nugget warming cabinet 149 mcrib warming cabinet 167 fish filet warming cabinet 41 lettuce Traulsen 4 door refrigerator 41 slice tomato Traulsen 4 door refrigerator COOLING:Traulsen 4 161 sausage gravy dიიr@10⁻56am COOLING:Traulsen 4 156 sausage gravy door@11:24am 41 Burrito mix walk-in cooler 130 hot water 3 compartment sink 00 quat sani 3 comp sink 200ppm 00 chlorine bucket 100ppm 00 chlorine bucket 100ppm 00 servsafe F. Valente 10/24/23

First Last Person in Charge (Print & Sign): Fernando Valente First Last Regulatory Authority (Print & Sign): Damon **Thomas** REHS ID: 2877 - Thomas, Damon Verification Required Date:





Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 4306 Establishment ID: 3034012146

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
- 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.
- 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 of 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.
- 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.
- 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.