

Food Establishment Inspection Report

Score: 97.5

Establishment Name: MCDONALD'S 36299

Establishment ID: 3034012257

Location Address: 4451 WALLBURG LANDING DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: 3M35INC.

Telephone: (336) 788-3250

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/27/2023 Status Code: A

Time In: 2:09 PM Time Out: 3:55 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

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
Supervision .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	
Employee Health .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
Good Hygienic Practices .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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	X
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	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"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
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"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> 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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> OUT	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"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .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"/> OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .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
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	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
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT	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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MCDONALD'S 36299
 Location Address: 4451 WALLBURG LANDING DRIVE
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27107
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: 3M35INC.
 Telephone: (336) 788-3250

Establishment ID: 3034012257
☒ Inspection ☐ Re-Inspection Date: 01/27/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: sherriealcon@me.com
 Email 2: ral.36299@us.stores.mcd.com
 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
hamburger	reach in cooler	36						
nuggets	cook to	181						
cheese	reach in cooler	40						
tomatoes	reach in cooler	38						
sausage burrito	reach in cooler	40						
folded egg	walk in cooler	34						
chocolate shake mix	walk in cooler	39						
sausage burrito	walk in cooler	38						
hot water	3 comp sink	138						
caramel drink mix	reach in cooler	40						
whole milk	reach in cooler	41						
shake mix	reach in cooler	37						
milk	reach in cooler	40						
quat sanitizer	3 comp sink (ppm)	300						
bleach sanitizer	sani bucket (ppm)	100						

First
 Person in Charge (Print & Sign): Maricela
 First
 Regulatory Authority (Print & Sign): Shannon

Last
Rosales
 Last
Craver

REHS ID: 2848 - Craver, Shannon
 REHS Contact Phone Number: (336) 703-3137

Verification Required Date:

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

Page 1 of _____
 • Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: MCDONALD'S 36299

Establishment ID: 3034012257

Date: 01/27/2023 **Time In:** 2:09 PM **Time Out:** 3:55 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Maricela Rosales	19411825	Food Service	05/22/2020	05/22/2025

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.

- 8 2-301.14 When to Wash (P). Observed food employee remove chicken nuggets from the fryer and place at the hot hold unit then put gloves on to start making sandwiches. Observed another food employee clock in and start to package pies without washing their hands.
**Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and Single-Use articles and: (A) after touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) after using the toilet room; (D) after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking; (E) after handling soiled equipment or utensils; (F) during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) when switching between working with raw food and working with ready-to-eat food; (H) before donning gloves to initiate a task that involves working with food; and (I) after engaging in other activities that contaminate the hands.
CDI: food employees washed their hands and spoke with Person In Charge (PIC) about when employees need to wash their hands.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Raw hamburger was in the drawer above ready-to-eat bacon and raw chicken nuggets above raw fish in the reach in freezer.
**(A) Food shall be protected from cross contamination by: (1) separating raw animal food during storage, preparation, holding and display from: (b) cooked ready-to-eat food; (2) separating types of raw animal food from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding and display by (b) arranging each type of food in equipment so that cross contamination of one type with another is prevented.
CDI: the fish was put on the top shelf and the bacon and the hamburger was switched.
- 16 4-602.12 Cooking and Baking Equipment (C). The inside of the microwaves need to be cleaned.
**(B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturers recommended cleaning procedure.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). There is major ice build up in the chicken reach in freezer.
**(A) Equipment shall be maintained in a state of repair and condition.
- 51 5-205.15 System Maintained in Good Repair (C). The right faucet at the three compartment sink is leaking and needs to be fixed.
**A plumbing system shall be: (B) Maintained in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C). The floor in the walk in freezer and under the dry stock shelves needs to be swept.
**(A) Physical facilities shall be cleaned as often as necessary to keep them clean.