

Food Establishment Inspection Report

Score: 97.5

Establishment Name: MCDONALD'S #39087

Establishment ID: 3034012681

Location Address: 1480 JAG BRANCH BLVD.

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 08/06/2020

Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 1:00 PM

Time Out: 5:15 PM

Permittee: JSL & MORE, INC.

Total Time: 4 hrs 15 min

Telephone: (336) 992-0885

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: 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.						
IN	OUT	N/A	NO	Compliance Status		OUT
				CDI	R	VR
Supervision .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties		2
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting		3
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion		3
Good Hygienic Practices .2652, .2653						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use		2
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth		1
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed		4
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
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible		2
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source		2
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature		2
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated		2
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction		2
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected		3
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		3
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food		2
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures		3
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding		3
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures		3
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures		3
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures		3
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition		3
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records		2
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods		1
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered		3
Chemical .2653, .2657						
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used		1
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used		2
Conformance with Approved Procedures .2653, .2654, .2658						
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan		2

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	NO	Compliance Status		OUT
				CDI	R	VR
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required		1
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source		2
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods		1
Food Temperature Control .2653, .2654						
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control		1
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding		1
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used		1
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate		1
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container		2
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals		2
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display		2
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness		1
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored		1
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables		1
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		1
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled		1
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used		1
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		1
Utensils and Equipment .2653, .2654, .2663						
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used		2
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips		1
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		1
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure		2
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		2
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed		2
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned		1
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained		1
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean		1
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used		1
Total Deductions:						2.5



Comment Addendum to Food Establishment Inspection Report

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Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: JSL & MORE, INC.
Telephone: (336) 992-0885

Establishment ID: 3034012681
 Inspection Re-Inspection **Date:** 08/06/2020
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** II
Email 1: ryan.lang@partners.mcd.com
Email 2:
Email 3:

Temperature Observations

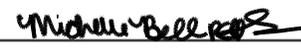
Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cheese	upright cabinet	31.0	lettuce cooling temp 2:1:41pm	walk in cooler	42.0			
food safety certification	Jamie Love 1-30-25	000.0	walk in freezer	ambient	10.0			
hot water	three comp sink	135.0	ambient	walk in cooler	41.0			
final rinse	dishmachine	135.0	ambient	upright freezer	8.0			
chlorine sanitizer	wiping cloth	50.0	chicken nugget	final reheat	203.0			
chlorine sanitizer	dishmachine	50.0	quarter pounder	final cook	180.0			
quat sanitizer ppm	three comp sink	200.0	fish patty	final cook	154.0			
lettuce cooling temp 11:11am	walk in cooler	44.0						

Person in Charge (Print & Sign): Jamie Love



Regulatory Authority (Print & Sign): Michelle Bell REHS



REHS ID: 2464 - Bell, Michelle

Verification Required Date: 08/16/2020

REHS Contact Phone Number: (336) 703-3134



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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.

- 6 2-301.12 Cleaning Procedure - P: 0 pts. Two employees washed less than 10 seconds. Food employees shall clean their hands for at least 20 seconds. CDI: Both employees rewashed hands properly.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Two tea holding devices were being stored in the handwashing sink in the coffee area. Handwashing sinks shall be used for handwashing and for no other purpose. CDI: Items removed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. In upright freezer, raw hamburgers being stored above precooked chicken nuggets. Foods shall be stored to prevent contamination. CDI: Manager rearranged and stored chicken nuggets above hamburger patties./3-304.15 (A) Gloves, Use Limitation - P: One employee grabbed face mask twice then continued to handle customer food packages without changing gloves and washing hands. Gloves shall be discarded when soiled. CDI: Manager educated employee and employee removed gloves, washed hands.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. The following items soiled: lemon slicer, a couple of pans, some pans with sticker residue. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed.
- 22 3-501.19 Time as a Public Health Control - P,PF: Facility is holding shredded lettuce and sliced tomatoes with TPHC but only has procedures for how the items are prepared and held cold afterwards. No procedures were provided that stated how the products were handled once removed from refrigeration and put on the line at room temperature. When using time as a public health control, (1) written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify compliance with subparagraphs (B)(1-3) of this section (which explain the food being removed at 41F and below, identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control, the food shall be used/served any time within the four hours, and the food in unmarked containers or marked to exceed a 4 hour limit shall be discarded. Verification of approved procedures is required by 8-16-20 and may be emailed to bellmi@forsyth.cc.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. One tea pitcher uncovered. Ice bin partially uncovered. Food shall be protected from contamination from the premises. Tea was covered during inspection. Ice cover could not be located.
- 38 2-303.11 Prohibition-Jewelry - C: Four employees wearing watches and bracelets. Except for a plain ring such as a wedding band, Food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Most dishes stacked wet. Equipment and utensils shall be completely air dried prior to stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Large bag of 1/2 gallon jugs in floor in dry storage room. Single service articles shall be stored at least 6 inches above the floor. CDI: Manager moved to shelving.
- 46 4-204.119 Warewashing Sinks and Drainboards, Self-Draining - C: Both drainboards of the three compartment sink do not drain into the sink vats. Sinks and drainboards of warewashing sinks and machines shall be self-draining. ***This needs to be completed within 10 days or an Intent to Suspend will be issued due to this being part of the Permit Conditions.***
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. At both mopsinks, shut-off valves have been added below the faucet causing a continuous pressure situation and rendering the atmospheric backflow device installed on the faucet potentially ineffective. Below the shut-off valves, install an atmospheric backflow preventer made for interior canwash applications. Or, install a continuous pressure backflow prevention device underneath the faucet. CDI: Both hoses with shut-off valves removed.