

Food Establishment Inspection Report

Score: 90

Establishment Name: MCDONALD'S 4306

Establishment ID: 3034012146

Location Address: 840 SOUTH MAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: JBN ENTERPRISES INC.

Telephone: (336) 996-4611

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 12/02/2022 Status Code: A

Time In: 9:30 AM Time Out: 12:30 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	<input checked="" type="checkbox"/>	0	X
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	IN	<input checked="" type="checkbox"/>	OUT	Proper eating, tasting, drinking or tobacco use	1	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	<input checked="" type="checkbox"/>	2	0
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	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	IN	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Food separated & protected	<input checked="" type="checkbox"/>	1.5	0
16	<input checked="" type="checkbox"/>	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0
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	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	IN	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	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	IN	OUT	N/A/N/O	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<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	IN	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	<input checked="" type="checkbox"/>	OUT	Plumbing installed; proper backflow devices	2	X	0
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/>	OUT	N/A	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	0
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:				10			



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 12/02/2022
 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
creamer	upright 2 door cooler	38						
frappe mix	frappe cooler 1	37						
air temp	middle cooler-coffee station	38						
lemons	coffee cooler 3	38						
air temp	drive thru cooler	37						
chix nuggets	cook temp	208						
french fries	cook temp	199						
eggs	hot holding	167						
chicken patty	hot holding	162						
canadian bacon	walk in cooler	38						
cheese	4 door cooler	39						
chlorine	bucket	50						
quat sanitizer	3 compartment sink	300						
hot water	3 compartment sink	128						

First
 Person in Charge (Print & Sign): Fernando
 First
 Regulatory Authority (Print & Sign): Amanda

Last
 Valente
 Last
 Stevens




REHS ID: 2543 - Stevens, Amanda
 REHS Contact Phone Number: (336) 703-3129

Verification Required Date: 12/05/2022

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: MCDONALD'S 4306

Establishment ID: 3034012146

Date: 12/02/2022 **Time In:** 9:30 AM **Time Out:** 12:30 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.

- 1 2-103.11 (A) - (P) (Pf) Several critical hand washing violations observed this inspection. PIC is responsible for ensuring rules for food safety are followed. CDI. PIC educated on expectations.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee observed walking through prep line consuming beverage from cup. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 8 2-301.14 When to Wash (P): Repeat violation. Employee observed wiping bare hands on apron, then putting on gloves to start food prep. Employee observed handling dirty cleaning brush with gloved hands, then attempting to return to food prep. When instructed to wash hands and change gloves, employee used bare hands to turn off faucet. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. Food employees shall wash hands when they become contaminated. Use paper towels to shut off faucets after hand washing to avoid recontamination of hands on dirty faucet. CDI. All employees halted and washed hands properly.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P): REPEAT: Raw hamburger patties stored in drawer cooler next to ready to eat tomato, onion and sauce.. Foods shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food. CDI: Foods rearranged to prevent contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) 0 points. Shelving inside of coffee cooler and small cooler to left of grill chipping and in need of repair or replacement. Hinge cover missing on true freezer. Equipment shall be in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Underside (next to dispenser spout) of orange juice dispenser excessively soiled with black buildup. Spills present in bottom of coffee cooler. Food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and accumulations.
- 51 5-203.14 Backflow Prevention Device, When Required (P) Steamer for fish connected to water line with no detectable backflow prevention device. Steamer must have ASSE 1024 check valve that is rated for continuous pressure. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. Verification required within 72 hours. Contact Amanda Stevens at 336-703-3129 or stevemar@forsyth.cc when compliant.