



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	30-206-01303	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	MCDONALD'S	Audit Type:	10_Routine Inspection
Address:	101 S BROAD ST	Start Date:	07 Sep 2016 11:00 AM
Facility Service (Full/Limited):	F	End Date:	07 Sep 2016 12:28 PM
City/State/Zip:	CLINTON, SC 293250000 LAURENS	Inspector:	Bob Bailey

Overall Score
88%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. Comments <ul style="list-style-type: none"> • 2-102.12 - Certified Food Protection Manager <i>Facility unable to provide Certification information on visit.</i> • 2-103.11 (A-M), (P) - Person-In-Charge-Duties (Priority Foundation Violation) <i>2 or more Priority violations marked during inspection. Verification required.</i> 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible	In	2	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> • 4-501.114 - Warewashing Equipment-Chemical Sanitization-Criteria (Priority Violation) 	Out	0	3

<i>Dish machine being operated with a chemical (chlorine) reading of 0 ppm. Machine may not be used until proper operating condition verified by Technician or Health Authority. Provide documentation from Technician. Verification required.</i>			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures Comments <ul style="list-style-type: none">Non-Violation Notes <i>Hamburgers 168 F, fried chicken pattys 198 F.</i>	In	3	3
17. Proper reheating procedures for hot holding Comments <ul style="list-style-type: none">Non-Violation Notes <i>Only re-heating was of fully precooked items for immediate service during visit.</i>	Not Observed	3	3
18. Proper cooling time and temperatures Comments <ul style="list-style-type: none">Non-Violation Notes <i>Sausage gravy in pan 47 F at 2 hours in walk in.</i>	In	3	3
19. Proper hot holding temperatures Comments <ul style="list-style-type: none">3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) <i>Sausage gravy in small steam unit 103 F. Corrected.</i>Non-Violation Notes <i>Hot holding on line- crispy chicken 154 F, fish 166 F, chicken nuggets 162 F, chicken patty 197 F.</i>	Correction During Inspection	1	3
20. Proper cold holding temperatures Comments <ul style="list-style-type: none">Non-Violation Notes <i>small reach in at grill- shelled and liquid eggs 41 F, cooked onions 41 F// small cold hold - salad mix, shredded lettuce 40 F// latte cooler - 36 F// front reach in- salad mix 40 F// walk in - dairy, lettuce , cheese 41 F.</i>	In	3	3
21. Proper date marking and disposition	Correction During Inspection	1	3
22. Time as a Public Health Control: procedures and records Comments <ul style="list-style-type: none">3-501.19 - Time as a Public Health Control (Priority Violation) <i>Multiple items on line not properly marked for Time as a Public Health control. Manager stated printer was down. Corrected.</i>	Correction During Inspection	1	2
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Comments <ul style="list-style-type: none">3-502.11 - Special Processes Requiring a Variance (Priority Foundation Violation) <i>Extended holding using time as a control for cheeses. Product not marked. Corrected.</i>	Out	0	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	In	1	1

31. Proper cooling methods used; adequate equipment for temperature control	In	1	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	In	1	1
Comments			
• Non-Violation Notes			
<i>Multiple items thawing in walk in.</i>			
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	In	2	2
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored	In	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean	In	1	1
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
Totals		88	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Comments			
• <i>See below.</i>			
Totals			

Inspection Report Information

Comments:

Routine performed in response to Complaint #25120. No issues noted pertaining to Complaint, however a Follow Up will be performed due to other Priority violations. Any item marked Verification Required, Priority or Priority Foundation will be checked on Follow Up.

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	16 Sep 2016		
DHEC Contact Phone and Fax Number.	Upstate EQC Greenwood - (864)227-5915 Fax- (864)942-3680		
Violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act.	Notification	0	0
For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food .			
Totals			

Auditor Signature: Bob Bailey



Account Signature:

