



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit Number:</b>	30-206-01261	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	MCDONALD'S IN WAL-MART	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	922 EAST MAIN STREET	<b>Start Date:</b>	07 Sep 2016 01:30 PM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	07 Sep 2016 03:12 PM
<b>City/State/Zip:</b>	LAURENS, SC 293600000 LAURENS	<b>Inspector:</b>	Bob Bailey
<b>Contact Name:</b>	Jessica Webb		

<b>Overall Score</b>
<b>86%</b>

### 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. <b>Comments</b> <ul style="list-style-type: none"> <li>• 2-102.20 - Food Protection Manager Certification <i>Cannot provide documentation for a Certified Food Manager.</i></li> <li>• 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></li> </ul>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. <b>Comments</b> <ul style="list-style-type: none"> <li>• 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.</li> </ul>	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 <b>Comments</b> <ul style="list-style-type: none"> <li>• 6-301.12 - Hand Drying Provision (Priority Foundation Violation) <i>No paper towels at multiple hand sinks. Corrected. Verification required.</i></li> </ul>	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>4-601.11 (A) - Equipment, Food-Contact Surfaces, and Utensils-Clean (Priority Foundation Violation) <i>Ice machine with mildew on sides of bin. Drink nozzles with heavy build up. Verification required.</i></li> </ul>	Out	0	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	Not Observed	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Hot hold - chicken patty 156 F, nuggets 140 F. grilled chicken 157 F, fish fillet 152 F.</i></li> </ul>	In	3	3
20. Proper cold holding temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>reach in prep cooler- lettuce, sliced cheese 38 F// shake machine - 39 F// display at front- cinnamon bun, whipped cream 41 F// latte machine- milk, whipped cream 42 F// walk in- lettuce, whipped cream, butter 39 F.</i></li> </ul>	In	3	3
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.19 - Time as a Public Health Control (Priority Violation) <i>Employee observed adding lettuce to existing container without changing container or putting new Time sticker on container. Verification required.</i></li> </ul>	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>7-201.11 - Separation-Storage (Priority Violation) <i>Multiple toxics stored above prep surfaces. Grill cleaner, fryer cleaner and Goo Gone. Corrected. Verification required.</i></li> </ul>	Out	0	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	In	2	2
28. Pasteurized eggs used where required	In	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
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 <b>Comments</b> • 6-501.111 - Controlling Pests (Priority Foundation Violation) <i>Presence of roaches and flies. Facility to be treated by Pest Control and documentation provided by follow up. Facility has been self treating for roaches. Verification required.</i>	Out	0	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 <b>Comments</b> • 4-501.114 Towels stored in solution 15 ppm. Corrected.	Correction During Inspection	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored <b>Comments</b> • 3-304.12 - In-Use Utensils-Between-Use Storage <i>Ice scoop stored on dry goods shelf with boxed items. Corrected.</i>	Correction During Inspection	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 <b>Comments</b> • 6-501.12 - Cleaning Frequency and Restrictions <i>Build up of debris under fixed equipment and at wall/floor junctions.</i>	Out	0	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
<b>Totals</b>		<b>86</b>	<b>100</b>

## Temperature Observations

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

## Inspection Report Information

**Comments:**

Any items marked Verification Required, Priority or Priority Foundation will be checked for compliance on the follow up.

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	15 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 <a href="http://www.scdhec.gov/food">www.scdhec.gov/food</a> .			
<b>Totals</b>			

**Auditor Signature: Bob Bailey**



**Account Signature: Jessica Webb**

