TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO	100		A. C.														
Eets	vhiel	hmen	t Nar		McDonald's									O Farmer's Market Food Unit ant O Mobile			
	ress			~	11279 Lebanon Rd.		_			Ту	pe of I	Establi	shme	O Temporary O Seasonal			
					Mount Juliet	00). V	5 4									
City													me or	ut 10:46: AIVI AM / PM			
		on Da			05/11/2021 Establishment # 60523002			-			d L			[
Puŋ	pose	of In	spect	tion	Routine O Follow-up O Complaint			O Pr	elimir	ary		C	Cor	nsuitation/Other			
Risi	(Cat	tegor	•		O1 302 O3			O 4						up Required O Yes 罠 No Number of		84	
					ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										ition		
					FOODBORNE ILLNESS RI												
IN	tin e	(C) ompli		algna	ed compliance status (IK, OUT, HA, HO) for each numbered iten OUT=not in compliance NA=not applicable NO=not observi		Be na							ech item as applicable. Deduct points for entropy or subort spection R=repeat (violation of the same code provis			
		on par	0100	_	Compliance Status	cos	R		ĨĒ			ane qua	- 1 - 1 - 1	Compliance Status		R	WT
			NA	NO	Supervision		_			IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		12				Proper cooking time and temperatures	0	0	5
2	1.1	OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0	20	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	÷
	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA		Good Hygienic Practices					0		0		Proper cooling time and temperature	0	0	
4	훐	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5				8	0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA		Preventing Contamination by Hands					12		0	0	Proper date marking and disposition	0	0	9
6	直截		0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
		0	•	-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2		IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source			_	23	_	0	2		food	0	٥	4
9 10	흥	0	0	2	Food obtained from approved source Food received at proper temperature	6	0			IN	OUT	NA	NO	Highly Susceptible Populations			
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	_	0			Pasteurized foods used; prohibited foods not offered	0	0	•
12	0	0	×	0	destruction	0	0			IN	OUT		NO	Chemicals		~	
		001	NA	NO	Protection from Contamination Food separated and protected	0	0	4	29	0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
		0			Food-contact surfaces: cleaned and sanitized	0	_					NA	NO	Conformance with Approved Procedures			
15	鶑	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ontro	the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						600	DR	ET/A	IL PR	ACT	fice	8					
_				00	f=not in compliance COS=corre Compliance Status	cted or COS			inspe	iction				R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
		OUT			Safe Food and Water					0	TUK			Utensiis and Equipment			
2	8 9				d eggs used where required ice from approved source	8	8	1	4	5	0 1			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	0	0	Varia	ince o	btained for specialized processing methods	ŏ	ŏ	Ĩ	4	6				g facilities, installed, maintained, used, test strips	0	0	1
		OUT	Prop	er co	Food Temperature Control bing methods used; adequate equipment for temperature	0			4	7	-			tact surfaces clean	0	0	1
3		0	contr	lo			0	2		OUT Physical Facilities							
3	2				properly cooked for hot holding thawing methods used	8	0		4	_				I water available; adequate pressure stalled; proper backflow devices	8	윙	2
	4	0	<u> </u>		eters provided and accurate	0	0	1	5	0	o١	ševag	e and	waste water properly disposed	0	0	2
	_	OUT	-		Food identification									es: properly constructed, supplied, cleaned		0	1
3	5	O	Food	prop	Prevention of Feed Contamination	0	0	1			-			use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
	6	-	Insec	ts.rc	dents, and animals not present	0	0	2			-		_	intes installed, maintained, and clean intilation and lighting; designated areas used	0	0	1
a						<u> </u>	-	1	H	-	UT NUT			Administrative Items	-	-	
	,		Cart	a minu	tion new vertext during food generation, storage 2, display									Administrative Items			
3	_	X			tion prevented during food preparation, storage & display	0	0		H-		_			h norted			
3	_) () ()	Pers	onal o	tion prevented during food preparation, storage & display leanliness ths; properly used and stored	0	0	1		5	0		-	nit posted inspection posted		0	0
3	8 9 0	区 000	Pers Wipir	onal o ng cic	leanliness ths; properly used and stored ruits and vegetables	0	0	1		5	0		-	Compliance Status	0	0	0 WT
3	8 9 0	000 000 00	Pers Wipi Was	onal o ng cio hing f	leanliness ths; properly used and stored	0000	000	1 1 1 1	5	5		/lost re	cent	inspection posted	O YES	0	0 WT
3 3 4 4 4	8 9 0 1 2	※00000	Pers Wipir Was In-us Uten	onal o ng cio hing f e ute sils, e	leanliness ths; properly used and stored ruits and vegetables Proper Use of Utensilis mails; properly stored quipment and linens; properly stored, dried, handled	0 0 0 0	000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5 6 7 8		lost re Compli	ance o pro	inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	O YES	0 0 0	0 WT 0
3 3 4 4 4 4	8 9 0 1 2 3	o))(0) (1) (1) (1) (1) (1) (1) (1) (1) (1) (1	Pers Wipi Was In-us Uten Sing	onal o ng clo hing f e ute sits, e e-use	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored	0000000	000	1 1 1 1 1	5	5		lost re Compli	ance o pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 0 0	
3 3 4 4 4 4 5 6 10	8 9 0 1 2 3 4	ao)(000000) (10000000000000000000000000000	Pers Wipir Was In-us Uten Sing Glov	onal o ng clo hing f e ute sils, e e-use es us y viole	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensits nsils: properly stored quipment and linens: properly stored, dried, handled /single-service articles: properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper			1 1 1 1 1 1 1 1	5 5 5	5 6 7 8 9		Compli Compli Obacc Tobac	ance o pro co pr	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	VES VES O O	0 № 0 0	0 ar food
3 3 4 4 4 4 4 5 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8	8 9 0 1 2 3 4		Pers Wipit Was In-us Uten Sing Glov	onal o ng clo hing f e ute sils, e es us es us y viola t perm most	Ieanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils: properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig			1 1 1 1 1 1 1 1 1	5 5 5	5 6 7 8 9		Compli Compli Cobacc Tobac Tobac	ance o pro co pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm	VES VES O O		0 ar food icuous
3 3 4 4 4 4 4 5 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8	8 9 0 1 2 3 4		Pers Wipit Was In-us Uten Sing Glov	onal o ng clo hing f e ute sils, e es us es us y viola t perm most	Ideanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig 14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5	5 6 7 8 9		Compli Compli Cobacc Tobac Tobac	ance o pro co pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day	O YES O O O		0 ar food icuous of this
3 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	8 9 0 1 2 3 4		Pers Wipit Was In-us Uten Sing Glove st the section	onal o ng clo hing f e ute sits, c e-use es us t perm most ns 68-	Ideanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils Insils: properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7 MAAAA		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5 5 servic	5 6 7 8 9		Aost re Compli Obacc Tobac Tobac Tobac	o pro o pro co pr co pr i ceas nt by f	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo to you are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day	VES VES O O		0 in food icuous of this 2021
3 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	8 9 0 1 2 3 4		Pers Wipit Was In-us Uten Sing Glove st the section	onal o ng clo hing f e ute sits, c e-use es us t perm most ns 68-	Ideanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig 14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	5 6 7 8 9		Compli obacc Tobac Tobac Tobac Tobac Tobac	o pro co pro co pro co pr	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day actual Health Specialist	O YES O O O		0 ar food icuous of this

PH-2267 (Rev. 6-15)	Free food safety training cla Please call (sses are available each mont) 6154445325	th at the county health department. to sign-up for a class.	RDA 629
L		/ 010 1110010		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's Establishment Number #: [605230023]

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
'No Smoking' signs or the international "Non-Smoking' symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Bucket	Cl	100	
3 comp sink	QA	200	

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Wic	37
Wif	0
Ric	40
Ric drawers	35

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken nuggets	Hot Holding	175
Fish filet	Cooking	179
Chrispy chicken	Hot Holding	169
Round eggs	Hot Holding	154
Burger	Cooking	163
Quarter pound burger	Cold Holding	39
Quarter pound buger	Cooking	185

Observed Violations

Total # 3

Repeated # 0

- 37: Employee drink stored online over food prep area
- 42: Dishes stwcked wet on shelf over 3 comp sink
- 53: Floors dirty under equipment. Water standing on floor by 3 comp sink

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: McDonald's

Establishment Number : 605230023

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees washing hands when changing gloves. Employee washed hands upon entering kitchen to start work

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source info

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: McDonald's

Establishment Number: 605230023

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: McDonald's

Establishment Number # 605230023

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Martin Brower	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments