TENNESSEE DEPARTMENT OF HEALTH

(AGAICU TURE			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							DN REPORT 30	SOONE							
10	1	100																
Establishment Name			er t Nar		McDonald's O Fermer's Merket Food Unit Type of Establishment O Mobile										7			
2.4	iress				1420 W. Main St.					_	Typ	xe of	Establi	shme	O Temporary O Seasonal			
					Lebanon			<u>۸</u> • د	<u>л</u> л						. ,			
City	/						_				-			me o	ut 10:50: AM AM / PM			
Insp	pectio	on Da	rte		<u>J3/22/2022</u> Est	ablishment # 60522998	0			Emba	rgoe	a C)					
Pur	pose	of In	spect	tion	Routine O Folio	w-up O Complaint			O Pr	olimin	ary		0	Cor	nsultation/Other			
Ric	k Cal	egon			01 疑2	03			04				Fo	ilow.	up Required 🕱 Yes O No Number of	Seats	82	
1.00	n 990	-				++	beha			at co	min	nonly			to the Centers for Disease Control and Preve		_	
				as c	ontributing factors in fo	odborne illness outbreak	8. P	ublic	: He	uith I	nter	rven	tions	are	control measures to prevent illness or injury.			
				-		FOODBORNE ILLNESS RI									INTERVENTIONS ach litem as applicable. Deduct points for category or subca			
18	hin c	ompli		ngan				19.4										
	Parts.	anpa	anve		OUT=not in compliance NA=not applicable NO=not observ Compliance Status			d COS=corrected on-site during inspection R=repeat (violation of the COS R WT Compliance Status								R	WT	
	IN	ουτ	NA	NO	Supe	rvision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge present, de	monstrates knowledge, and	0	0	5	16	2	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	-		
			NA	NO		ee Health					0	ŏ			Proper reheating procedures for hot holding	ŏ	00	5
	X				Management and food emplo			<u> </u>	5		IN	ουτ	r na	NO	Cooling and Holding, Date Marking, and Time as			
3	8	0			Proper use of restriction and		0	0	_		0				a Public Health Control			
4	X		NA		Proper eating, tasting, drinkin	nic Practices	0	ο	_	18 19	щo	0			Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	25	0		0	No discharge from eyes, nos	e, and mouth	ŏ	0	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N X	001	NA		Preventing Centa Hands clean and properly wa	mination by Hands	0	0	_	21	×	0	_		Proper date marking and disposition	0	0	Ť
7	100 M	0	0	0		ady-to-eat foods or approved	6	6	5	22	0	羉	0	0	Time as a public health control: procedures and records	0	0	
			•	•	alternate procedures followed			6	-		IN	OUT		NO	Consumer Advisory			
	IN	OUT	NA	NO	Handwashing sinks properly: Approve	d Source			-	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
	黨				Food obtained from approved			0			IN	OUT	r na	NO	Highly Susceptible Populations			
10 11	0 ※	8	0	×	Food received at proper temp Food in good condition, safe,		8	8	5	24	0	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	Required records available: shell stock tags, parasite		ō	ō		H	IN	OUT	NA	NO	Chemicals						
			NA	NO	destruction Protection from	n Contamination			_		0	0	X		Food additives: approved and properly used	0	ा	
13	12	0			Food separated and protecte			0	4	26		245			Toxic substances properly identified, stored, used	0	8	•
		0	0		Food-contact surfaces: clean Proper disposition of unsafe f		-	0			_		NA	NO	Conformance with Approved Precedures Compliance with variance, specialized process, and			
15 🕄 O Proper disposition of unsafe food, returned food not re- served O O 2 27 O O 💢 Compliance with variance, specialized process, and O O										5								
				Goo	d Retail Practices are o	reventive measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
										L PR				_				
				00	Finot in compliance	COS=corre						ICE	a		R-repeat (violation of the same code provision)			
	_	OUT	_		Compliance S Safe Food and		COS	R	WT			1171		_	Compliance Status	COS	R	WT
- 2	28			eurize	d eggs used where required	Water	0	0	1	45		UT O ^F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0		
_	29 30	0	Wate	er and	ice from approved source btained for specialized proces	onie a south o de	0	0	2	4	<u>'</u>				and used	0	0	1
ť		OUT		ince c	Food Temperatur			0	-	46	1	٥ŀ	Narews	ashin	g facilities, installed, maintained, used, test strips	0	이	1
	и	0			ling methods used; adequate	equipment for temperature	0	0	2	47	_	-	Vonfoo	d-cor	tact surfaces clean	0	0	1
	2	-	contr		properly cooked for hot holding			0	-	48		UT O I	lat and	foold	Physical Facilities water available; adequate pressure	0	0	2
_	33				thawing methods used	Ŕ	ŏ		÷	49	_	_			stalled; proper backflow devices	ŏ	ŏ	2
3	14	0	Then		ters provided and accurate		0	0	1	50		-			waste water properly disposed	0	ि	2
		OUT			Food Identific				_	51	_	_			s: properly constructed, supplied, cleaned	0	0	1
3	35		Food	l prop	erly labeled; original container		0	0	1	52		-	-		use properly disposed; facilities maintained	0	0	1
36		OUT	1	Prevention of Feed Contamination		-		-	53	_	-			lities installed, maintained, and clean	0	0	1	
		0	Insec	ats, ro	dents, and animals not preser	nt	0	0	2	54	• •	° /	Agequa	ne ve	ntilation and lighting; designated areas used	0	0	1
1	37		Cont	amina	tion prevented during food pr	eparation, storage & display	0	0	1		0	υτ			Administrative items			
38 凝 Personal cleanliness				0	0	1	55	_	_		-	nit posted	0	0	0			
_	39 10				ths; properly used and stored			0		56	5 (0	Most re	cent	inspection posted Compliance Status		0	WT
40 O Washing fruits and vegetables OUT Proper Use of Utensils			0	0	1						Non-Smokers Protection Act	TES	NO	WI				
_	11	0	In-us		nsils; properly stored			0		57					with TN Non-Smoker Protection Act	X	8	
	12 13				quipment and linens; properly /single-service articles; prope		0	0	1	58	5				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
	-	-			The second second broke				<u> </u>	<u> </u>						-		

of an identical risk factor may result in revocation of your foo to post the food service establishment permit in a conspicuou n of y all be corre a complicuous manner. You have the right to request a hearing reg .68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. er within ten (10) days of the date of thi d post the ma vst nedent i in report in a co th the 14-706, 68-14-70 C.

(A) N ĺ

ves used properly

03/22/2022

Signature of Person In Charge

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			D	ate

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03/22/2022

SCORE

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: McDonald's Establishment Number #: 605229980

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)							
3 comp sink Bucket	QA CI	200 75								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler (ric) drawers	39				
Ric 1 door	39				
Walk in cooler (wic)	38				
Walk in freezer (rif)	2				

Description	State of Food	Temperature (Fahrenheit
Eggs scrambled	Cooking	176
Round eggs	Hot Holding	159
Chicken filet	Hot Holding	135
Burger patty raw	Cold Holding	40
Breakfast burrito	Cold Holding	40
Light cream wic	Cold Holding	40
Sliced tomatoes	Cold Holding	41
Crispy chicken filet	Cooking	185
Burger	Cooking	162
Chicken nuggets	Cooking	203

Total # 5

Repeated # ()

22: Sliced cheese on the line was not timed out during breakfast. Replaced cheese and timed out at turnover to lunch

26: Spray bottle with peroxide sanitizer and speciality cleaner stored on shelf with toilet paper in closet near restrooms. Spray bottles moved during inspection.38: Employee boxing up apple pies has finger nails polished and was not wearing gloves

39: Wiping cloth left laying out on counter top on make line

42: Pans stacked wet on rack by tea urns

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's

Establishment Number: 605229980

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

2: (IN): An employee health policy is available.

3:

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 are washing hands when changing gloves. Employee washed hands after cleaning work area

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.

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.

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.

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

Establishment Information

Establishment Name: McDonald's

Establishment Number: 605229980

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: McDonald's

Establishment Number # 605229980

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

Additional Comments