



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: MCDONALD'S LONG HOLLOW #7426  
Establishment Number #: 605262035

***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)
Manual	QA	200	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Draw cooler on cook line with raw hamburger patties	49
Freezer next to deep fryer	-1
Walk in freezer	0
Walk in cooler	38

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Cook chicken nuggets under warmer	Hot Holding	153
Cook fish under warmer	Hot Holding	159
Cook hamburgers under warmer	Hot Holding	176
Cook. Chicken out if deep fryer	Cooking	191
Raw hamburgers patties in draw cooler on cook	Cold Holding	39
Cut lettuce on serving line ( TPHC )	Cold Holding	69
Sliced tomatoes on serving line ( TPHC )	Cold Holding	70
Burritos in walk in cooler	Cold Holding	36
Cook eggs in walk in cooler	Cold Holding	39
Sausage burritos in reach in cooler	Cold Holding	40
Creamer in reach in cooler near drive thru	Cold Holding	38

### Observed Violations

Total # 2

Repeated # 0

34: No visible thermometer in reach in freezer on cook line

41: Observed handle scoop touching ice in ice bin near drive thru

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Have health policy
- 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: Observed good hand washing, employee wash hands and place gloves on before cooking
- 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 food source
- 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 chart
- 17: (NA) No TCS foods reheated for hot holding. (NO) No TCS foods reheated during inspection.
- 18: No cooling is done at the establishment
- 19: See food chart
- 20: See food chart
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Have a policy and following it
- 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.**

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



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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## Sources

Source Type:	Water
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Source: City

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***