TENNESSEE DEPARTMENT OF HEALTH

				FOOD SERV	ICE ESTA	BL	SH	IME	EN 1		NSI	PEC	TIO	ON REPORT	SCO					
Esta	blish	men	t Nan		McDonald's #3749 O Fermer's Market Food Unit							Farmer's Market Food Unit Ø Permanent O Mobile	10							
Add	Address			2003 Dayton Blvd. Type of Establishment O Temporary O Seasonal									/							
City					Red Bank Time in 11:30, AM AM / PM Time out 11:55; AM AM / PM															
	untin	n Da	te		03/04/20	22 Establishment#						-								
			spect		Routine	O Follow-up	O Complaint			- O Pro			-		Cor	nsultation/Other				_
		egon			01	3822	03			04		,				up Required O Yes 🕱 No	Number of S	oats		
	0.00		isk F	acto	ors are food pri	eparation practices	and employee		vior	s mo				y repo	ortec	to the Centers for Disease Contro	and Prevent		_	
				as c	ontributing fac											control measures to prevent illness INTERVENTIONS	s or injury.			
		(Ma	rk der	lgnet	ed compliance stat											ach liem as applicable. Deduct points for cat	egory or subcate	gory.)		
IN	in co	mpila	ance			nce NA=not applicable	NO=not observe	ed COS	R		S=cor	recte	d on-s	site duri	ng ins	pection R*repeat (violation of the s Compliance Status		n) COS	R	WT
	IN	ουτ	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Reheating of Time/Te	mperature			
1	邕	٥			Person in charge performs duties	present, demonstrates k	nowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Fo Proper cooking time and temperatures	oda	0	0	5
2	IN I X		NA	NO	Management and	Employee Health food employee awarene	ss; reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, I		0	0	•
		0				triction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control	and I me as			
	IN I	_	NA			od Hygienic Practice ting, drinking, or tobacco		0				0 家	0			Proper cooling time and temperature Proper hot holding temperatures		0	8	
5	24	0		0	No discharge from	n eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
		0	NA		Hands clean and	ting Contamination by properly washed	y Hands	0	0			复氨	0	0		Proper date marking and disposition	and month	_	0 0	
-	鬣	0	0	0		tact with ready-to-eat for	ods or approved	0	0	5	"		-	NA		Time as a public health control: procedures Consumer Advisory	and records	0	9	_
8	×	으	NA	-		is properly supplied and	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and u food	ndercooked	0	0	4
9	嵐	0				Approved Source m approved source		0				IN	OUT	NA	NO	Highly Susceptible Populati	ons			
10 11	0	8	0	×	Food received at Food in good con	proper temperature dition, safe, and unadulte	rated	8	0	5	24	0	0	88		Pasteurized foods used; prohibited foods n	ot offered	0	0	5
	_	ŏ	×	0		available: shell stock tag		ō	ŏ		H	IN	OUT	NA	NO	Chemicais			_	
	IN	оит	NA	NO	Prote	ction from Contamin	ation				25	0	0	X		Food additives: approved and properly use		0	<u> </u>	5
13 14		8			Food separated a Food-contact surf	nd protected aces: cleaned and saniti	zed	8	00	4	26	<u>実</u> IN	O OUT			Toxic substances properly identified, stored Conformance with Approved Pro		0	0	
	_	0			Proper disposition served	of unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proc HACCP plan	cess, and	0	0	5
	_	_				41						41							_	_
				GOO	d Retail Practi	ces are preventive i	neasures to co						_		gens	s, chemicals, and physical objects i	nto toods.			
				00	T=not in compliance		COS=corre	COO icted o	n-site	during				3		R-repeat (violation of the same				
_		OUT				pliance Status Food and Water		COS	R	WT		10	UT			Compliance Status Utensils and Equipment		COS	R	WT
2	8	0			d eggs used when	e required		0	2	1	4	_	o F			infood-contact surfaces cleanable, properly	designed,	0	0	1
3	>	0	Varia			lized processing method	5	8	0	2	4		-			and used g facilities, installed, maintained, used, test	strins	0	0	1
	_	OUT	_	er cor		mperature Control d; adequate equipment fe	or temperature			_	47		-			ntact surfaces clean	30.40	0	0	1
3		<u> </u>	contr	ol	-			0	0	2		0	UT			Physical Facilities				
3	_				properly cooked for thawing methods (8	00		41		-			f water available; adequate pressure stalled; proper backflow devices		8	윙	2
3	4	0	<u> </u>		eters provided and	accurate		Ō	0		50		οs	Sewage	e and	waste water properly disposed		0	0	2
	_	OUT	E d			d identification	and a surfable			_	5	_				es: properly constructed, supplied, cleaned		_	0	1
3		0 001	Food	prop		al container, required rec of Food Contamination		0	0	1	53		-	-		use properly disposed; facilities maintained lities installed, maintained, and clean		0	0	1
3	_		Insec	ts, ro	dents, and animal			0	0	2	5	-	-			intilation and lighting; designated areas used	t t	ŏ	0	1
3	,	0	Conta	amina	ation prevented du	ring food preparation, sto	orage & display	0	0	1		0	UT			Administrative items				
3	3	0	Perso	onal c	leanliness			0	0	1	54	5 (0	Durrent	pern	nit posted		0	0	_
3	_			<u> </u>	ths; properly used			0	0		54	\$ (0 1	/lost re	cent	inspection posted		0	0	-
4		OUT				r Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Ac		YES	NO	-
4					nsils; properly stor	ed	handled	8	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		8	읽	0
- 4	3	0	Singl	e-use	/single-service art	ns; properly stored, dried icles; properly stored, us		0	0	1	55	5				oducts onered for sale oducts are sold, NSPA survey completed		8	ő	Ű
4	1	0	Glove	85 US	ed properly			0	0	1										

nt permit in a cons ards shall be corrected imm diately or opera d to post the ns shall You are n id service e sus manner. You have the right to request a hearing regarding this report by 68-14-711, 68-14-715, 68-14-716, 4-5-320. er within ten (10) days of the date of th

Signature of Person In Charge

03/04/2022	79/
Date	Signature of Environmental Health Specialist

03/04/2022

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

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's #3749 Establishment Number #: 605312205

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Dish machine	Chlorine	100								

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Chicken nugget	Hot Holding	140
Chicken patty	Hot Holding	150
Sliced tomatoes	Cold Holding	40
Hamburger patty	Hot Holding	145
Shredded lettuce	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's #3749

Establishment Number : 605312205

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: Proper handwashing observed.

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: Food obtained from approved 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper TILT procedures used with shredded lettuce.
- 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 #3749

Establishment Number : 605312205

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: McDonald's #3749

Establishment Number # 605312205

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

Additional Comments