

Purpose of Inspection

**K**Routine

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit McDonald's Establishment Name Permanent O Mobile Type of Establishment 1420 W. Main St. O Temporary O Seasonal Address Lebanon Time in 12:52 PM AM/PM Time out 02:11:PM AM/PM City 08/23/2023 Establishment # 605229980 Embargoed 0 Inspection Date

Number of Seats 82 Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for each nu

12	<b>4</b> =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	<b>05</b> =c	отес	ted on-s	ite d
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision				11	OUT	N	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 1	0	-
	IN	OUT	NA	NO	Employee Health				7 C		tã	
2	100	0			Management and food employee awareness; reporting	0 0			- I			
3	×	0			Proper use of restriction and exclusion	0	0	5	П	11	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 C	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9 2	8 0	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 2	0	1
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 2	( 0	1
6	黨	0		0	Hands clean and properly washed	0	0		I <sub>2</sub>	2 8	8 0	1
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	_		1
•	-	_	_		alternate procedures followed	_	_			11	OUT	N
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	<sub>2</sub>	3 C	0	lβ
		OUT	NA	NO	Approved Source	$\vdash$		_	Ľ	_		Ľ
9	200	0			Food obtained from approved source	0	0		L	11	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0		I2	4 B	8 0	7
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	" "	۱ -	L,
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		П	11	OUT	N
	IN	OUT	NA	NO	Protection from Contamination					5 C	0	18
13	黛	0	0		Food separated and protected	0	0	4	2	6 8	8 0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		11	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 C	0	8

O Follow-up

O Complaint

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	COS		
	OUT	Safe Food and Water	-		_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	250	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti	2011	R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of th

Signature of Person In Charge عد

08/23/2023

Date Signature of Environmental Health Specialist

<u>ann</u>

08/23/2023 Date

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

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

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



# Establishment Information 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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents 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)					
Sani Bucket	Chlorine	50						

Equipment Temperature	
Description	Temperature ( Fahrenheit)
Hamburger Patty RIF	-1.4
Sliced Cheese RIC	40
Breakfast Prep RIC	40
Dessert Prep RIF	0

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Chicken Breast Filet	Hot Holding	145
McChicken Filet	Hot Holding	154
Fish Filet	Hot Holding	157
Chicken Nuggets	Hot Holding	163
Hamburger Patty	Hot Holding	169
Sliced Tomatoes in TILT	Cold Holding	56
Shredded Lettuce in TILT	Cold Holding	60
Pickles in TILT	Cold Holding	43
Chicken Nuggets	Cooking	200
Hamburger Patty	Cooking	183
Raw Hamburger Patty	Cold Holding	41
Folded Egg	Cold Holding	41
Sausage Burrito	Cold Holding	39

Observed Made force
Observed Violations
Total # 4
Repeated # 0 37: Cell phone stored on shelving of condiments in front of hot hold make line 42: Scoop and spatulas stored haphazardly in metal pan on storage rack next to
bread racks
43: Coffee filters stored haphazardly on prep table of tea urn 47: Build up and spills on/inside ice cream and McCafé dispenser machines in DT area

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

# 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: Establishment has employee illness 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.

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- 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 sources
- 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 temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed being cooled during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Food items labeled and are in time using TILT
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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:

## Additional Comments

See last page for additional comments.

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

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

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 Information								
	:Donald's							
Establishment Number #:	605229980			T T				
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Martin Brower					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							