TENNESSEE DEPARTMENT OF HEALTH no---

19/10

						FOOD SER	ICE ESTA	BL	ISH	IM	ENT	r 11	NSI	PEC	TIO	DN REPORT	SCO	RE		
¥		H	S. S. S.		McDonald	S										O Fermer's Market Food Unit				
Esta	blish	imen	t Nar	ne		-						Ту¢	xe of E	Establi	shme	ent Permanent O Mobile	M			
Add	ress				1201 Broa	dway										O Temporary O Seasonal				
City					Nashville		Time in	03	3:3	0 F	<u>M</u>	_ AI	M/P	M Tir	ne o	иt 04:45: <u>PM</u> ам/рм				
Insp	ectio	n Da	rte		09/13/20	23 Establishment	60524009	2		_	Emba	irgoe	d 0)						
Purp	ose	of In	spect		Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other				
Risk	Cat	egon	,		01	3 82	O 3			O 4				Fo	ilow-	up Required 🕱 Yes O No	Number of Se	ats	66	
		R														to the Centers for Disease Contro control measures to prevent illner	and Prevent			
					ontributing fu					_	_			_		INTERVENTIONS	o or ngary.			
				signat					ltem							ach liem as applicable. Deduct points for ca				
IN	in co	ompili	ance		OUT=not in compl Col	iance NA=not applicable mpliance Status	NO=not observe	cos	R)s=co	recte	d on-s	ite duri	ng ins	Pection R=repeat (violation of the Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Roberting of Time/T Control For Safety (TCS) Fo				
	鬣	0			Person in charge performs duties	e present, demonstrates	knowledge, and	0	0	5		23	0	0		Proper cooking time and temperatures		8	0	5
	IN XX		NA	NO	Management an	Employee Health d food employee awaren	ess; reporting	0			17	0	0	0	×	Proper reheating procedures for hot holding		0	0	Ű
		0				striction and exclusion		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Contro				
	_	_	NA			ood Hygionic Practic					18 19	0	0	×		Proper cooling time and temperature		8		
5	X	0		0	No discharge fro	sting_drinking_or tobacc m eyes, nose, and mout	h	ŏ	0	5	20	25	0	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	5
	IN X	001	NA			ting Contamination I properly washed	y Hands	0	0	_		*				Proper date marking and disposition		0		-
-	×	0	0			intact with ready-to-eat fo	ods or approved	0	0	5	22	O	O TUO	O NA		Time as a public health control: procedure Consumer Advisory	s and records	0	0	
	0		NA	105		nks properly supplied and	f accessible	0	0	2	23		0	12	110	Consumer advisory provided for raw and	undercooked	0	0	4
9	嵐	0	NA			Approved Source om approved source		0	0			IN	OUT		NO	food Highly Susceptible Populat	ions			
10 11	0	8	0	×		t proper temperature ndition, safe, and unadult	terated	8	0	5	24	0	0	x		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	Ō	×	0		s available: shell stock ta		0	0			IN	OUT	NA	NO	Chemicals			_	
43	IN	OUT O	NA	NO		ection from Contamir	nation				25	0 家	0	X		Food additives: approved and properly us		8	읽	5
14		ő				faces: cleaned and sanit	tized	ŏ	ŏ	5	20	IN	OUT	NA	NO	Toxic substances properly identified, store Conformance with Approved Pr		0	0	
15	2	0			Proper disposition served	on of unsafe food, returne	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Goo	d Rotall Pract	loss are proventive	measures to co	atro	l the	inte	oduc	tion	of a	atho		, chemicals, and physical objects	into foods	_		
						ices are presentive	ineasures to co			arA)			-		yena	, chemicals, and physical objects	into roous.			
				00	T=not in complianc		COS=corre	icted o	n-site	during						R-repeat (violation of the same			- 1	
		OUT			Saf	npliance Status Food and Water		cos	R	WT		0	UT			Compliance Status Utensils and Equipment		COS	к	WT
2					d eggs used whe lice from approve			8	0	1	4	5 (nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
3	0		Varia		obtained for speci	alized processing metho emperature Control	ds	ŏ	ŏ	ĩ	4	6 (g facilities, installed, maintained, used, tes	t strips	0	0	1
3	_		Prop			ed; adequate equipment	for temperature	0	0	2	4	_	-	lonfoo	d-cor	tact surfaces clean		0	0	1
3		-	contr Plant		properly cooked	for hot bolding			0		4	_	UT O ⊦	lot and	l cold	Physical Facilities water available; adequate pressure		0	0	2
3	3	0	Appr	oved	thawing methods	used		0	0	1	4	9 (ΟP	Numbir	ng ins	stalled; proper backflow devices		0	0	2
3	-	O OUT		mome	eters provided an	d accurate od identification		0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleaned			0	2
3	5	0	Food	l prop	erly labeled; origi	nal container; required re	cords available	0	0	1	5	2 8	× 0	Sarbag	e/refi	use properly disposed; facilities maintained		0	0	1
	_	OUT				of Food Contaminat	on				5	-	_			lities installed, maintained, and clean		_	0	1
3	6	0	Insec	ts, ro	dents, and anima	lis not present		<u> </u>	0	2	5	4 (0 A	vdequa	de ve	ntilation and lighting; designated areas use	d	0	0	1
3	7	0	Cont	amina	ation prevented d	uring food preparation, st	orage & display	0	0	1		0	UT			Administrative items				
3	_	-	-		leanliness ths: properly use	d and stored		0	0	1	5	_				nit posted inspection posted		0		0
4	0	0	Wasl		ruits and vegetab	les			ŏ		Ľ		- I''		2 11/5	Compliance Status		YES		WT
4		OUT		e ute	Prep nsils; properly sto	er Use of Utensils red				1	5					Non-Smokers Protection A with TN Non-Smoker Protection Act		XI	0	
4	2	25	Uten	sils, e	quipment and lin	ens; properly stored, drie rticles; properly stored, u			0		5	8				ducts offered for sale oducts are sold, NSPA survey completed		8	0	0
_					ed properly	and the second second to			ŏ		Ľ					and the second second		- 1	-	
																Repeated violation of an identical risk factor r e. You are required to post the food service es				
		nd po	st the	most	recent inspection r		ner. You have the rig	the to r	eques							lling a written request with the Commissioner v				
<u> </u>	1			<		-7										1 (

GRA	09/13/2023	Jusse dare	09/13/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

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

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
	Please call () 6153405620	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's Establishment Number #: [605240092

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
3-compartment sink	QA	200				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Front counter Reach in cooler	44			
Frape Reach in cooler	38			
Milk Reach in cooler	39			
Fry Reach in freezer	5			

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Shake mix in ice cream machine	Cold Holding	37
Frape mix in front counter Reach in cooler	Cold Holding	39
Frame mix in frape Reach in cooler	Cold Holding	39
Butter in milk Reach in cooler	Cold Holding	43
Cooked chicken patty in warmer 1 - 13 min until	Hot Holding	124
Cooked burger patty in warmer 2	Hot Holding	157
Shredded lettuce on cold table	Cold Holding	41
Cooked onion burger off of grill	Cooking	167
Egg and sausage mix burrito Reach in cooler	Cold Holding	36
Shredded lettuce in grill Drawer cooler	Cold Holding	40
Raw burger patties in grill Reach in cooler 2	Cold Holding	40
Raw burger patties in Walk in cooler	Cold Holding	36

Observed Violations

Total # 7 Repeated # ()

8: No hot water at grill section hand sink. CA: PIC notified to open a maintenance ticket.

8: Dishes is hand sink by drive through window. CA: dishes removed.

42: Cutlery in standing water at frape machine.

52: Dumpster doors open, and small bet od refuse surround waste collection area.

53: Shake machine nozzle leaks shake fluid.

53: Excessive ice buildup in fry Reach in freezer.

53: Dry storage vents noticeably dirty.



Establishment Information

Establishment Name: McDonald's

Establishment Number : 605240092

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Policy posted.

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.

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

9: Food source(s) listed.

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: Case of pasteurized liquid eggs stored above ready to eat foods in the walk in cooler

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: Food temps listed.

17: (NO) No TCS foods reheated during inspection.

18: No cooling.

19: Food temps listed.

20: Food temps listed.

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.
- 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.

Establishment Information

Establishment Name: McDonald's

Establishment Number: 605240092

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: McDonald's

Establishment Number # 605240092

Sources				
Source Type:	Food	Source:	Martin brower	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments