



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
95

Establishment Name: McDonald's
Address: 1201 Broadway
City: Nashville
Inspection Date: 09/13/2023
Time in: 03:30 PM
Time out: 04:45 PM
Risk Category: 01
Number of Seats: 66

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 09/13/2023
Signature of Environmental Health Specialist: [Signature] Date: 09/13/2023

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.

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

Description	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 # 0

- 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.



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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.

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Establishment Number : 605240092

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Establishment Number #:	605240092

Sources

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

Additional Comments