

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit McDonald's #3749 Remanent O Mobile Establishment Name Type of Establishment 2003 Dayton Blvd. O Temporary O Seasonal Address Red Bank Time in 02:30 PM AM / PM Time out 03:20: PM AM / PM City 01/10/2023 Establishment # 605312205 Embargoed 1 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 12 | ¥=in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | id  |   | 0  |
|----|--------|-------|------|----|---|-----|---|----|
|    |        |       |      |    | Compliance Status   | cos | R | WT |
|    | IN     | OUT   | NA   | NO | Supervision   |     |   |    |
| 1  | 0      | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|    | IN     | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2  | D)(    | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 |    |
| 3  | 寒      | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|    | IN     | OUT   | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4  | 300    | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |    |
| 5  | *      | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 |    |
|    | IN     | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6  | 黨      | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7  | 氮      | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8  | ×      | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|    | IN     | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9  | 黨      | 0     |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10 | 0      | 0     | 0    | ×  | Food received at proper temperature   | 0   | 0 |    |
| 11 | ×      | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12 | 0      | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|    | IN     | OUT   | NA   | NO | Protection from Contamination   |     |   |    |
| 13 | 窓      | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14 | 0      | X     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15 | ×      | 0     |      |    | Proper disposition of unsafe food, returned food not re-                                  | 0   | 0 | 2  |

|    |    |     |    |    | Compliance Status   | COS | R | WT |
|----|----|-----|----|----|---|-----|---|----|
|    | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | 凝  | 0   | 0  | 0  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0  | 0   | 0  | 3% | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | 0  | 0   | 0  | ×  | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | ×  | 0   | 0  | 0  | Proper hot holding temperatures   | 0   | 0 |    |
| 20 | 24 | 0   | 0  |    | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | *  | 0   | 0  | 0  | Proper date marking and disposition   | 0   | 0 |    |
| 22 | 0  | 羅   | 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<br>food                  | 0   | 0 | 4  |
|    | IN | OUT | NA | NO | Highly Susceptible Populations  |     |   |    |
| 24 | 0  | 0   | M  |    | 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 | ۰  |
|    | IN | OUT | NA | NO | Conformance with Approved Procedures  |     |   |    |
| 27 | 0  | 0   | ×  |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

级 Yes O No

#### the introduction of pathogo s, chemicals, and physical objects into foods.

L PRACTICES

|    |     |  | GOO    |   |    |
|----|-----|--|--------|---|----|
|    |     | OUT=not in compliance COS=con  |        |   |    |
|    |     | Compliance Status  | cos    | R | W  |
|    | OUT | Safe Food and Water  |        |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0      | 0 | 1  |
| 29 | 0   | Water and ice from approved source   | 0      | 0 | _; |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0      | 0 | ١. |
|    | OUT | Food Temperature Control   |        |   |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0      | 0 | :  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0      | 0 | Г  |
| 33 | 0   | Approved thawing methods used  | 0      | 0 | Ι. |
| 34 | 0   | Thermometers provided and accurate   | 0      | 0 | Т  |
|    | OUT | Food Identification  |        |   |    |
| 35 | 0   | Food properly labeled; original container; required records available      | 0      | 0 | 1  |
|    | OUT | Prevention of Food Contamination   |        |   |    |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0      | 0 |    |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0      | 0 | Γ. |
| 38 | 0   | Personal cleanliness   | 0      | 0 | Г  |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0      | 0 |    |
| 40 | 0   | Washing fruits and vegetables  | 0      | 0 | Г  |
|    | OUT | Proper Use of Utensils   | $\top$ |   |    |
| 41 | 0   | In-use utensils; properly stored   | 0      | 0 | Г  |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0      | 0 |    |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0      | 0 |    |
| 44 | 10  | Gloves used properly   | 0      | 0 |    |

| specti | ion | R-repeat (violation of the same code provision   |       | _  |    |
|--------|-----|--|-------|----|----|
|        |     | Compliance Status  | cos   | R  | WT |
|        | OUT | Utensils and Equipment   |       | _  |    |
| 45     | 0   | Food and norfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0     | 0  | 1  |
| 46     | 题   | Warewashing facilities, installed, maintained, used, test strips                         | 0     | 0  | 1  |
| 47     | 凝   | Nonfood-contact surfaces clean   | 0     | 0  | 1  |
|        | OUT | Physical Facilities  |       |    |    |
| 48     | 0   | Hot and cold water available; adequate pressure  | 0     | 0  | 2  |
| 49     | 0   | Plumbing installed; proper backflow devices  | 0     | 0  | 2  |
| 50     | 0   | Sewage and waste water properly disposed   | 0     | 0  | 2  |
| 51     | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0     | 0  | 1  |
| 52     | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0     | 0  | 1  |
| 53     | 0   | Physical facilities installed, maintained, and clean                                     | 0     | 0  | 1  |
| 54     | 0   | Adequate ventilation and lighting; designated areas used                                 | 0     | 0  | 1  |
|        | OUT | Administrative Items   |       |    |    |
| 55     | 0   | Current permit posted  | ि     | 0  | 0  |
| 56     | 0   | Most recent inspection posted  | 0     | 0  | ۰  |
|        |     | Compliance Status  | YES   | NO | WT |
|        |     | Non-Smokers Protection Act   |       |    |    |
| 57     |     | Compliance with TN Non-Smoker Protection Act   | - 100 | 0  |    |
| 58     |     | Tobacco products offered for sale  | 0     | 0  | 0  |
| 59     |     | If tobacco products are sold, NSPA survey completed                                      | 0     | 0  |    |

pection report in a conspicuous manner. You have the right to request a hearing reg -14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

01/10/2023

Signature of Person In Charge

Date Signature of

01/10/2023 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 ) 4232098110 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 #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 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 buket             | QA             | 200 |                           |  |
| Three compartment sink | QA             | 200 |                           |  |
|                        |                |     |                           |  |

| Equipment Temperature     |  |  |  |  |
|---------------------------|--|--|--|--|
| Temperature ( Fahrenheit) |  |  |  |  |
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| Food Temperature             |               |                         |
|------------------------------|---------------|-------------------------|
| Description                  | State of Food | Temperature (Fahrenheit |
| Cut leafy greens             | Cold Holding  | 52                      |
| Sliced tomatoes-prep area    | Cold Holding  | 41                      |
| Chicken nugget               | Cooking       | 167                     |
| Raw hamburger-cold drawer    | Cold Holding  | 38                      |
| Cut leafy green-walk in      | Cold Holding  | 34                      |
| Whip cream-reach in at front | Cold Holding  | 41                      |
|                              |               |                         |
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| Observed Violations   |
|---|
| Total # 5   |
|   |
| 14: Three compartment sink is not set up properly with active warewashing occurring. Properly wash, rinse, sanitize, air dry dishes as required. This was corrected during inspection.  22: Cut leafy greens holding at 52 that is not marked with time/date and unrefrigerated. Manager corrected during inspection. Follow requirements for time as a public health control.  46: Install drying racks at three compartment sink as the drain board is not sufficient in size to air dry dishes being sanitized.  46: Increase hose length of sanitizer hose at three compartent sink so that it will extend to proper sink compartment.  47: Clean black accumulation on refrigerator gaskets on a more routine basis to |
| prevent contamination.  |
|   |

<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 #3749
Establishment Number: 605312205

### Comments/Other Observations

- 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: (IN) Observed proper handwashing by employees.
- 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: (IN) 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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:

## 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.

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| Establishment Name: McDonald's #3749   |  |  |  |
|--|--|--|--|
| Establishment Number: 605312205        |  |  |  |
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| Comments/Other Observations (cont'd)   |  |  |  |
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| Additional Comments (cont'd)           |  |  |  |
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| See last page for additional comments. |  |  |  |
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Establishment Information

| Establishment Information Establishment Name: McDonald's #3749 |       |         |                               |  |  |
|--|-------|---------|-------------------------------|--|--|
| Establishment Number #: 605312205                              |       |         |                               |  |  |
| Sources  |       |         |                               |  |  |
| Source Type:   | Food  | Source: | Martn Brower                  |  |  |
| Source Type:   | Water | Source: | Water is from approved source |  |  |
| Source Type:   |       | Source: |                               |  |  |
| Source Type:   |       | Source: |                               |  |  |
| Source Type:   |       | Source: |                               |  |  |
| Additional Comme   | ents  |         |                               |  |  |
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