

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit McDonald's Permanent O Mobile Establishment Name Type of Establishment 1201 Broadway O Temporary O Seasonal Address Nashville Time in 01:05 PM AM/PM Time out 02:30: PM AM/PM City 05/06/2024 Establishment # 605240092 Embargoed 0 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 66 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC)\$=co	mecte	d on-s
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN	оит
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	28	0
	IN	OUT	NA	NO	Employee Health	-			17		ŏ
2	100	0			Management and food employee awareness; reporting	0	0	\Box			
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	0	100
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0
6	100	0		0	Hands clean and properly washed	0	0		22	×	0
7	区	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0
	IN		NA	NO	Approved Source				20		_
9	200	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	3%	Food received at proper temperature	0	0	1 1	24	0	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	l٩
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит
	IN	OUT	NA	NO	Protection from Contamination				25	0	0
13	黛	0	0		Food separated and protected	0	0	4	26	2	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

					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	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	
22	×	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	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	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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			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 control	0	0		
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	Т	
	OUT					
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	0	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		
40	0	Washing fruits and vegetables	0	0		
	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	Г	
44	10	Gloves used properly	-	0		

pect	on	R-repeat (violation of the same code provision)			147
		Compliance Status	COS	R	WT
	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	0	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	126	Toilet facilities: properly constructed, supplied, cleaned		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	0
56	0	Most recent inspection posted	0	0	٥
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	1 200	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a h en (10) days of the date of the Jall Lills

05/06/2024

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Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

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	300							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Grill Low-boy cooler/freezer	49						
Main line Preptable-cooler	39						
Grill Low-boy cooler	38						
Breakfast Low-boy cooler	41						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cookd chicken patties on serving line - TPHC	Hot Holding	145
Cooked burgers on serving line - TPHC	Hot Holding	166
Cooked burger off of grill	Cooking	174
Shredded lettuce on serving line - TPHC	Cold Holding	60
Raw burger patties in Grill Low-boy cooler	Cold Holding	41
Cooked eggs in breakfast Low-boy cooler	Cold Holding	35
Sliced tomatoes in prep two-door Reach in cooler	Cold Holding	37
Juice boxes in Drive through dink Reach in cooler	Cold Holding	42
Cream in cafe Reach in cooler	Cold Holding	41
Yogurt mix in frap Reach in cooler	Cold Holding	58
Caramel mix in frap Reach in cooler	Cold Holding	53
Ice cream out of ice cream machine	Cold Holding	20
Raw burger patties in Walk in cooler	Cold Holding	38

Observed Violations							
Total # 2							
Repeated # ()							
20: Frap Reach in cooler not holding TCS food at 41°F or lower. CA:							
maintenance ticket openeded, and unit taken offline.							
51. No covered trash cans in women's restroom.							

[&]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: 605240092

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted and reviewed.
- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 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: (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: Food temps listed.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not applicable.
- 19: 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.
- 22: Verified.
- 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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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.	
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Establishment Information								
Establishment Name: Mo	:Donald's							
Establishment Number #	605240092							
Sources								
Source Type:	Food	Source:	McDonald's					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							
3 of 4 dining room tra	ash cans full.							