

Establishment Name

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

2003 Dayton Blvd. Address Red Bank

Time in 04:15 PM AM/PM Time out 04:30: PM AM/PM

01/11/2023 Establishment # 605312205 Inspection Date

McDonald's #3749

O Complaint O Preliminary

O Consultation/Other

Follow-up Required

级 Yes O No

₩ Follow-up Routine Purpose of Inspection О3

04

Embargoed 0

11	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		Ö	05=	corr	recte	
	Compliance Status				cos	R	WT	Ι			
	IN	OUT	NA	NO	Supervision				П	Т	IN
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	22
	IN	OUT	NA	NO	Employee Health					17	O
2	100	0			Management and food employee awareness; reporting	0	0		ı		
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		ľ	19	X
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		l [20	X
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	×
6	黨	0		0	Hands clean and properly washed	0	0		ΙĮ	22	X
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н	-	IN
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	۱ř	-	
ř	ÎN	OUT	NA	NO	Approved Source	Ŭ	_	-	H	23	0
9	黨	0			Food obtained from approved source	0	0		ı		IN
10	0	0	0	×	Food received at proper temperature	0	0		l ľ		0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	24	o
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	T	IN
	IN	OUT	NA	NO	Protection from Contamination			1 1	25	0	
13	黛	0	0		Food separated and protected	0	0	4	1 1	26	黨
14	嵩		0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı	Ī	IN
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0

					Compliance Status	COS	к	W
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	×	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	*
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			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	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	Ī
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	

pecti	OII	R-repeat (violation of the same code provision) Compliance Status	Cos	Б	WT				
	OUT		1000	к	**				
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1				
		construction, and used	_						
46	羅	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	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 O Adequate venti		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	۰				
		Compliance Status	YES	NO	W				
		Non-Smokers Protection Act							
57		Compliance with TN Non-Smoker Protection Act	- X	0					
58		Tobacco products offered for sale	0	0	0				
59		If tobacco products are sold, NSPA survey completed	0	0					

and post the most recent inspection report in a conspicuous manner. You have the right to request a h-T.C.A. sections 68-14-703, 68-14-706, 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 th

01/11/2023

01/11/2023

Signature of Person In Charge

Date Signature of

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										
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.	trict access to its buildings or	facilities at all times to	persons who are							
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.							
"No Smoking" signs or the international "Non-S	"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 vent	s in non-enclosed areas are r	not completely removed	d or open.							
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.								
•	•									
Smoking observed where smoking is prohibited	i by the Act.									
Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fair	renhelf)						
	- Cammado Typo		Tomporanaro (Tan							
Equipment Temperature										
Description			Temperature (Fah	renhelt)						
Food Temperature										
Description		State of Food	Temperature (Fah	renhelft						
Decomption		State of Food	reinperature (Fair	rennen,						
1										

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
46:
47:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: McDonald's #3749	
Establishment Number: 605312205	
Comments/Other Observations	
1:	
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3:	
4:	
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0. 7·	
8:	
9:	
10:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:	
12: 13·	
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^{***}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 #3749 Establishment Number: 605312205						
					Comments/Other Observations (cont'd)	
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

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Establishment Name: McDonald's #3749							
Establishment Number #: 605312205							
Saurana							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Time as a public health control is time stamped proper but knowledge of process was demonstrated by mana	erly today and warewashing is not set up during inspection ager.						