

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

SCORE

07/14/2022 Establishment # 605247854 Inspection Date

614 S HIGHLAND

Memphis

MCDONALDS # 35854 - FD-SRV.

Time in 12:30 PM AM/PM Time out 01:20: PM AM/PM

O Yes 疑 No

Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

Number of Seats 106

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS=a	оттек
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П	1
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 3
	IN	OUT	NA	NO	Employee Health				1 1	7 (
2	ЭXС	0			Management and food employee awareness; reporting	0	0		1 🗆	Т
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	'
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 (
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		9 3
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 2
		OUT	NA	NO	Preventing Contamination by Hands				2	1 8
6	100	0		0	Hands clean and properly washed	0	0] [2	2 (
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		- \
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2	3 (
	IN	OUT	NA	NO	Approved Source				ľ	1
9	黨	0			Food obtained from approved source	0	0		1 🗆	1
10	×	0	0	0	Food received at proper temperature	0	0		15	4 (
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	۱,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	1
	IN	OUT	NA	NO	Protection from Contamination				2	5 (
13	黛	0	0		Food separated and protected	0	0	4	2	6 8
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		I
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7

	Compliance Status						K	**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	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 Centrel			
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	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	Chemicals		
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	×	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

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

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
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	г
	OUT	Food Identification			
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	328	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	186	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	250	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-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	7
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	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	題	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the

Signature of Person In Charge

07/14/2022

Date Signature of Environmental Health Specialist

07/14/2022

**** 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)) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: MCDONALDS # 35854 - FD-SRV.

Establishment Number #: | 605247854

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 comp sink	QA								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Walk in cooler	40						
Walk in freezer	27						
Reach in cooler	39						
Reach in cooler	40						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Beef	Hot Holding	158
Chicken	Hot Holding	158

Observed Violations
Total # 5
Repeated # 0
37: The bulk milk tube must be cut at 45 degree angle
39: Keep the wet cloths stored in sanitizer water
43: Keep all to go items stacked right side down , provide covers for the cup
dispenser, etc
53. Keep the mops and brooms stored hanging up , and clean floors , etc
55: No permit posted
33. No permit posted

[&]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 Number: 605247854					
mments/Other Observations					

^{***}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: MCDONALDS # 35854 - FD-SRV.				
Establishment Number: 605247854				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Number # 605247854 Establishment Number # 605247854					
Sources					
Source Type:	Food	Source:	Food		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				
No permit , please post , use peroxide for disinfectant , etc ,					
				= 1	

Establishment Information