

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Mcdonald's #21377 Remanent O Mobile Type of Establishment

1855 Almaville Rd. O Temporary O Seasonal Address Smyrna

Time in 02:26 PM AM / PM Time out 03:00; PM AM / PM City 03/28/2024 Establishment # 605121261 Embargoed 0 Inspection Date

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

Number of Seats 92 Risk Category О3 04 Follow-up Required 级 Yes O No rted to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

	N=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		co	S=cc	rrecte	d on-si	te duri	ng ins	spection R=repeat (violation of the same code provisi
					Compliance Status	COS	R	WT						Compliance Status
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
17	610	_		_	Person in charge present, demonstrates knowledge, and	_				""	001		110	Control For Safety (TCS) Foods
1	氮	0			performs duties	0	0	5	16	0	0	0	楽	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	8	0	0	0	Proper reheating procedures for hot holding
2	DK	0			Management and food employee awareness; reporting	0	0		Г					Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0	٥		IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature
4	100	0			Proper eating, tasting, drinking, or tobacco use	0	0		15		0	0		Proper hot holding temperatures
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ů	20		0	0		Proper cold holding temperatures
		OUT	NA	1000	Proventing Contamination by Hands				21	W.	0	0	0	Proper date marking and disposition
6	0	黨		0	Hands clean and properly washed	- 3%	0	l . l	22	200	ΙoΙ	0	0	Time as a public health control: procedures and records
١,	88	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lol	5			_	-	_	
L.	-		_	_	alternate procedures followed	-		_	\vdash	IN	OUT	NA	NO	
8	55	0	NA	NO	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	32		Consumer advisory provided for raw and undercooked
-	_	_	NA	NO		_		-	Н		OUT		-	food
9	黨	0	_	_	Food obtained from approved source	0	0		\perp	IN	OUT	NA	NO	Highly Susceptible Populations
10		0	0	<u> X</u>	Food received at proper temperature	0	0	5	24	0	l٥l	320		Pasteurized foods used; prohibited foods not offered
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	°		-	-			
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicais
		OUT	NA	NO	Protection from Contamination				25	_	0	200		Food additives: approved and properly used
13	篾	0	0		Food separated and protected	0	0	4	26	2	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

Good Retail Practices are preventive	management to control the introduction	a of authoreus chamicals a	nd physical oblacts late foods

						IL PRA		3.
		OUT=not in compliance COS=com					on	
		Compliance Status	COS	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Food
29		Water and ice from approved source	0	0	2	1		cons
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wan
	OUT	Food Temperature Control				10		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	47	OUT	Nont
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot a
33	_	Approved thawing methods used	Ŏ	ŏ	1	49	ŏ	Plum
34	0	Thermometers provided and accurate	0	ō	1	50	ō	Sew
	OUT	Food Identification	-	_	_	51	ŏ	Toile
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gart
	OUT	Prevention of Food Contamination				53	3%	Phys
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adec
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cum
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Com
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Toba
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tob
44		Gloves used properly	0	Ö	_	_		_

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000	-	
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	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Γ,
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	- XK	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	_

st recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request v 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

03/28/2024

03/28/2024

Signature of Person In Charge

**** 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) 6158987889 Please call (to sign-up for a class.

Date

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mcdonald's #21377
Establishment Number # | 605121261

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 inflitrating 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 not set up	Quat dispenser	200						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Walk in freezer	0

Description	State of Food	Temperature (Fahrenheit
Chicken nuggets fryer	Reheating	200
Chicken nuggets warmer	Hot Holding	150
lamburger patties warmer	Hot Holding	150
Sliced tomatoes make line tphc 1 hr	Cold Holding	54
ce cream mix ice cream machine	Cold Holding	39
Egg patties wic	Cold Holding	39
Breakfast burritos wic	Cold Holding	39

Observed Violations
Total # 2
Repeated # ()
6: Observed employee handle personal cellphone, then immediately resume
food prep without washing hands first. Corrected by discussing with pic.
53: Excessive ice build up on walk in freezer fan.

[&]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 #21377
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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Management awareness
- 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.
- 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: See fod 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.
- 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: Not observed, discussed cooking temps
- 17: See food temps. Commercial precooked chicken nuggets were within proper temp range.
- 18: Not observed. Discussed methods and temp ranges for breakfast burritos.
- 19: See food temps. All foods were within proper temp range
- 20: See food temps. All foods were within proper temp range
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Make line items were properly marked. Written procedures are available
- 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 Name: Mcdonald's #21377	
Establishment Number: 605121261	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional commission	

Establishment Information

Establishment Informatio				
	ald's #21377 5121261			
	3121201			
Sources				
Source Type:	Water	Source:	Smyrna city	
Source Type:	Food	Source:	Martin b	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comments				
Mmullen977@gmail.com				