## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name McDonald's #16090							Tvr	e of	Establi	ishme	O Fermer's Market Food Unit	2	2					
Address 104 Sequoyah Access Road							. ,,			Lan Ind	O Temporary O Seasonal							
City Soddy Daisy Time in					01	L:0	0 F	M	A	M/P	м ті	me o	ut 01:55; PM AM/PM					
Inst	xectio	on Da	ate		07/15/2022 Establish													
			spect		KRoutine O Follow-up	O Complaint			O Pre			-		) Cor	nsultation/Other			
Risi	k Cat	tegor	y		01 202	03			<b>O</b> 4				Fo	low-	up Required O Yes 🕄 No Number of S	Seats		
		R													to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion	_	
						DBORNE ILLNESS RI												
				algaa				items							ach liem as applicable. Deduct points for calegory or subcat		)	
	Pinc	ompii	ance	_	OUT=not in compliance NA=not app Compliance Statu		cos	R		5=00	recte	d on-s	ite dun	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
		-	NA	NO	Supervisie						IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	×				Person in charge present, demonst performs duties	÷.	0	0	5		12				Proper cooking time and temperatures	0	0	5
2		001	NA	NO	Employee He Management and food employee a		0			17	0	0	<u>×</u>	-	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	
3	×				Proper use of restriction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control		_	
4	X	0	NA		Good Hygionic Pr Proper eating, tasting, drinking, or t		0			19	0	0	8		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	N IN		NA		No discharge from eyes, nose, and Preventing Centamina		0	0	-	20 21	25	8		0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
	黨	0		0	Hands clean and properly washed No bare hand contact with ready-to		0	-	5		10	0	0		Time as a public health control: procedures and records	0	0	
7	邕	0	0	0	alternate procedures followed Handwashing sinks property suppli		0	0	2	Þ	IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved So	urce			<u> </u>	23	-	0	2		food	0	0	4
10		0	0	20	Food obtained from approved sour Food received at proper temperatu		0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
	<u>米</u>	0	×	0	Food in good condition, safe, and u Required records available: shell st		0 0	0	5	-	IN	OUT		NO	Chemicals	-	9	-
12			ANA NA	-	destruction Protection from Con		0	0	_	25	0	001	XX		Food additives: approved and properly used	0	ठा	
13	100	0	0		Food separated and protected	d analise d	0	8	4	26	<u>実</u> IN	0 OUT		·	Toxic substances properly identified, stored, used Conformance with Approved Procedures	00	ō	5
	_	0			Food-contact surfaces: cleaned an Proper disposition of unsafe food, r		0	6	2	27		0	822		Compliance with variance, specialized process, and	0	0	5
	~	-			served		-	-	_	~.	-	-	~		HACCP plan	Ū.	-	-
				Goo	d Retail Practices are preven	ntive measures to co								gens	s, chemicals, and physical objects into foods.			
				00	T=not in compliance	COS=come			a / J during				8		R-repeat (violation of the same code provision)			
		OUT	_		Compliance Status Safe Food and Wate	1		R		É		UT			Compliance Status Utenslis and Equipment	COS	R	WT
-	8	0	Past		ed eggs used where required		0	9	1	4		٥F			nfood-contact surfaces cleanable, properly designed,	0	0	1
_	9 10	0	Varia		lice from approved source obtained for specialized processing r			0 0	2	4	6	. 1			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_	er co	Food Temperature Cor oling methods used; adequate equip					4	-	_			nact surfaces clean	0	0	1
	1	0	contr	rol			0	0	2		0	TUK			Physical Facilities			
_	2				properly cooked for hot holding thawing methods used		0	0	1	4	_				I water available; adequate pressure stalled; proper backflow devices	00	8	2
3	4	O OUT		mom	eters provided and accurate Food identification		0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied, cleaned	00	0	2
3	5	0	_	i prop	erly labeled; original container; requ		0	0	1	5	_	_			use properly disposed; facilities maintained	0	ō	1
		OUT			Prevention of Feed Contan	nination				5	3 2	R F	hysica	al faci	lities installed, maintained, and clean	0	0	1
3			Insec	cts, ro	idents, and animals not present		0	0	2	5	4 2	× /	\dequa	ste ve	ntilation and lighting; designated areas used	0	0	1
1 3	6	0	_					I – I	1		10				Administrative Items			
	6 7	-	Cont	amin	ation prevented during food preparat	tion, storage & display	0	0	· ·		ľ	UT						0
3	8	0	Pers	onal	leanliness	tion, storage & display	0	0	1	5	5	0			nit posted		8	•
3 33	7	0000	Pers Wipi Was	onal ( ng ck	cleanliness ths; properly used and stored ruits and vegetables			0	-	5	5	0			inspection posted Compliance Status	O O YES	0	WT
334	8 9 0	000000000000000000000000000000000000000	Pers Wipi Was	onal ( ng clo hing f	cleanliness ths; properly used and stored ruits and vegetables Proper Use of Utens nsils; properly stored	lla	0000	0 0 0	1 1 1 1	5	5		Aost re Sompli	ance	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 N0	WT
3	8 9 0	00000000	Pers Wipi Was In-us Uten	onal ( ng ck hing f e ute sils, e	cleanliness ths; properly used and stored ruits and vegetables Proper Use of Utens nsils; properly stored equipment and linens; properly store	lle d, dried, handled	000	0 0 0	1 1 1 1	5	5		lost re Compli	ance o pro	Inspection posted Compliance Status Non-Smokers Protection Act	O YES	O NO	WT 0
3	17 18 19 10	00000000	Pers Wipi Was In-us Uten Sing	onal ( ng ck hing f ie ute sils, d	cleanliness ths; properly used and stored ruits and vegetables Proper Use of Utens nsils; properly stored	lle d, dried, handled	000000	0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5		lost re Compli	ance o pro	inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	O YES	0 <u>№</u> 0 0 0	wT 0
3 3 4 4 4 4 4 5 60 5	17 18 19 10 11 12 13 14		Pers Wipi Was In-us Uten Sing Glov	onal ( hing f e ute sils, o e-use es us y viol	cleanliness ths; properly used and stored ruits and vegetables <b>Proper Use of Utensi</b> nsils; properly stored aquipment and linens; properly store a/single-service articles; properly store ad properly stores of risk factor items within ten (10 nit, Items identified as constituting imm	IIs d, dried, handled red, used ) days may result in susper inent health hazards shall b			1 1 1 1 1 1 1 1 1 1 1 1	5	5 0 6 0 7 8 9		Compli Compli Cobacc Tobac Tobac	ance o pro co pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm	VES VES O O		0 ar food
3 3 4 4 4 4 4 4 5 5 5 7 10 5 6 7 10 5 7 7 10 5 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	7 8 9 0 1 1 2 3 3 4 4 1 2 3 4 4		Pers Wipi Was In-us Uten Sing Glov	onal on ng cik hing f e ute sils, o le-use es us es us y viol t per most ns 60-	cleanliness ths; properly used and stored ruts and vegetables <b>Proper Use of Utensi</b> insils; properly stored equipment and linens; properly store s/single-service articles; properly store ed properly ations of risk factor items within ten (10 nit, items identified as constituting imm recent inspection report in a conspicuo 14-703, 08-14-706, 08-14-709.	d, dried, handled red, used ) days may result in susper inent health hazards shall b us manner. You have the rig			1 1 1 1 1 1 1 1 1 1 1 1	5	5 0 6 0 7 8 9		Compli Compli Cobacc Tobac Tobac	ance o pro co pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	VES VES O O		0 ar food
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PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 62		
1172201 (1001. 0-10)	Please call (	) 4232098110	to sign-up for a class.	101.02

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: McDonald's #16090 Establishment Number #: 605311172

ISPA Survey – To be completed if #57 is "No"	
pe-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the international "Non-Smoking' symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dishmachine	Chlorine	100						
Sani buckets	Chlorine	100						
Three comp sink		200						

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Chicken	Cooking	187			
Chicken nuggets	Hot Holding	138			
Chicken breast	Hot Holding	147			
Hamburger	Hot Holding	155			
Sliced tomatoes	Cold Holding	41			
Cut leafy greens-2 dr reach in	Cold Holding	41			
Raw shell eggs-walk in	Cold Holding	41			
Whip cream-walk in	Cold Holding	41			

#### Observed Violations

Total # 3

Repeated # 0

53: Walk in freezer flooring is in poor repair. Replace flooring so it is smooth, non absorbent and easily cleanable. Manager stated it will be replaced in next few months.

53: Floor tiles are in poor repair. Repair/replace cracked and missing tiles. Manager stated a remodel will occur in next six months.

54: Replace missing ventilation filter above fryer.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: McDonald's #16090

Establishment Number : 605311172

#### Comments/Other Observations

#### 1: (IN): ANSI Certified Manager present.

- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NA) No TCS foods reheated for hot holding.
- 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.
- 22: Cut leafy greens and sliced tomatoes are properly marked.
- 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:

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

Additional Comments See last page for additional comments.

# Establishment Information

Establishment Name: McDonald's #16090

Establishment Number : 605311172

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: McDonald's #16090

Establishment Number # 605311172

Food	Source:	Brower
Water	Source:	Water is from approved source
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

# Additional Comments