## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name		me	McDonald's #16090 Type of Establishment O Mobile														
Address			104 Sequoyah Access Road O Temporary O Seasonal														
					Soddy Daisy		1:3	O F	<sup>-</sup> M	4	M/P	мта	ma ni	ut 02:15: PM AM / PM			
	01/02/2022 60521117					_			Emb	_			110 01				
		on Da	spec		Routine OFollow-up OCompl			_	elimir	-			0.00	nsultation/Other			
				0011	01 122 03	ann		04	earra	ылу							
ras	кса	tegor,	-		ors are food preparation practices and employ			a me				y repo	ortec	to the Centers for Disease Control and Preven		_	
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																
		(11	urik de	algna	FOODBORNE ILLNESS ted compliance status (IK, OUT, HA, HO) for each numbered									INTERVENTIONS ach item as applicable. Deduct points for category or subcate	igory.	)	
17	ê⊧in o	ompii	ance		OUT=not in compliance NA=not applicable NO=not ob: Compliance Status		1.0		25=00	rrecte	d on-t	site duri	ng ins	spection R+repeat (violation of the same code provisi Compliance Status		6	WT
	IN	OUT	NA	NO			S R WT Compliance Status							000	~		
1	黨	0		-	Person in charge present, demonstrates knowledge, and performs duties	1 0	0	5	16	1				Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO	Employee Health			_		õ				Proper reheating procedures for hot holding	00	ŏ	5
23	業	0 0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	007	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices					0	0			Proper cooling time and temperature	0	0	
4	XX	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	8	5			0		0	Proper hot holding temperatures Proper cold holding temperatures	0	0	
6	IN X	OUT	NA	NO	Preventing Contamination by Hands Hands clean and properly washed		0			122	0	0		Proper date marking and disposition	0	0	ŝ
7	2		0	ō	No bare hand contact with ready-to-eat foods or approve		0	5	22	-	版 001	-	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	X	0			alternate procedures followed Handwashing sinks property supplied and accessible	0	0	2	23	_	0	12	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0		NO	Food obtained from approved source	0	0			IN	OUT		NO	food Highly Susceptible Populations			
10 11	0	0	0		Food received at proper temperature Food in good condition, safe, and unadulterated	8		5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1		IN	ουτ	NA	NO	Chemicals		_	
13		OUT O		NO		-	0		25	0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	00	0	5
14	X	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ				IN	OUT	NA	NO	Conformance with Approved Procedures	<u> </u>	-	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God	d Retail Practices are preventive measures to	contro	d the	. inte	odue	tion	of	atho	oens	chemicals, and physical objects into foods.			
				_				ETA						,			
				OU	Tenot in compliance COSec Compliance Status	corrected o		durin						R-repeat (violation of the same code provision) Compliance Status	008	р	WT
		OUT			Safe Food and Water					0	TUK			Utensils and Equipment		~	
	28 29				ed eggs used where required I ice from approved source	0	8	2	4	5				infood-contact surfaces cleanable, properly designed, and used	0	0	1
	30	O OUT		ance	obtained for specialized processing methods Feed Temperature Control	0	0	1	4	46 O Warewashing facilities, installed, maintained, used, test strips			0	0	1		
:	31	0	Prop		oling methods used; adequate equipment for temperature	0	0	2		47 O Nonfood-contact surfaces clean OUT Physical Facilities				0	0	1	
_	32		Plan	t food	properly cooked for hot holding	0				8	0			f water available; adequate pressure	0		2
	33 34				thawing methods used eters provided and accurate	0	0			_	_			stalled; proper backflow devices	00	0	2
		OUT			Food Identification		-		5	<u>a</u>	0	Toilet fa	cilitie	es: properly constructed, supplied, cleaned	0	0	1
:	35	0		d prop	verly labeled; original container; required records available	0	0	1		52 O Garbage/refuse properly disposed; facilities maintained		0	0	1			
	36	OUT	_	cts. ro	Prevention of Feed Contamination dents, and animals not present	0	0	2	. –	-				lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
	37	0			ation prevented during food preparation, storage & displa-		0	1	H	-	TUK			Administrative items	-	-	
	38	-			cleanliness				5			Dument	Dern	nit posted	0	0	
	39	Ó	Wipi	ng ck	oths; properly used and stored	Ő	0	1					-	inspection posted	0	0	0
-	10	OUT	_	ningt	ruits and vegetables Proper Use of Utensils	- 0	0	1						Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	11				nsils; properly stored equipment and linens; properly stored, dried, handled		8			7 8				with TN Non-Smoker Protection Act ducts offered for sale	X	8	0
43     O     Single-use/single-service articles; properly stored, used     O     O     1       44     O     Gloves used properly     O     O     1																	
Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food																	
service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this										icuous							
rep	ML T	CA	sectio	ns 68-	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-				-	1		1	- T.				
						1/03/2	202							)3/2			
Sig	natu	re of	Pers	ion In	Charge			Date		-				ental Health Specialist			Date
					**** Additional food safety information	can be f	ound	on or	ur wei	bsite	http	c//tn.c	iow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training c	RDA 625		
1192201 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	nor oza

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



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

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 wenty-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.	
Sarage 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	arewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Sani bucket	Chlorine	100				
Dishmachine	Chlorine	100				
Three comp sink		200				

Equipment l'emperature							
Description	Temperature ( Fahrenheit)						

Food Temperature		The second second second second
Description Objection	State of Food	Temperature (Fahrenheit)
Chicken	Hot Holding	151
Hamburger	Hot Holding	151
Chicken nuggets	Cooking	183
Cooked egg-walk in	Cold Holding	41
Whip cream-walk in	Cold Holding	41
Raw hamburger-cold drawer	Cold Holding	38
5		

#### Observed Violations

Total # 2

Repeated # ()

22: Cut leafy greens are marked with a 5 hour window of discard time/date. The procedures allow for a four hour window. This error was corrected during inspection. Properly date/time stamp TCS foods when using time as a public health control (four hour max holding with no refrigeration).

53: Walk in freezer flooring is in poor repair. Flooring in kitchen is in poor repair with cracked tiles throughout. Ceiling tiles are stained. Repair or replace flooring so it is smooth, non absorbant, easily cleanable, and durable. Manager stated remodel is schedule for this month.

### 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): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: (NO) No TCS foods reheated during inspection.
- 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.
- 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

Sources			
Source Type:	Food	Source:	Martin Brower
Source Type:	Water	Source:	Water is from approved source v
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments