

Establishment Name

Memphis

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

MCDONALDS # 35854 - FD-SRV. Remanent O Mobile Type of Establishment 614 S HIGHLAND

O Temporary O Seasonal

SCORE

Time in 10:15 AM AM / PM Time out 11:00: AM AM / PM City 02/21/2022 Establishment # 605247854 Embargoed 0 Inspection Date

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

Number of Seats 106 Risk Category О3 Follow-up Required 级 Yes O No

III.	≱ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe)d		0		
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN	OUT	NA	NO	Employee Health					
2	380	0			Management and food employee awareness; reporting	0	0			
3	×	0			Proper use of restriction and exclusion	0	0	5		
	IN	OUT	NA	NO	Good Hygienic Practices					
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5		
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °		
	IN	OUT	NA	NO	Preventing Contamination by Hands					
6	1	0		0	Hands clean and properly washed	0	0			
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		
8	0	26			Handwashing sinks properly supplied and accessible	X	0	2		
	IN	OUT	NA	NO	Approved Source					
9	黨	0			Food obtained from approved source	0	0	\Box		
10	0	0	0	×	Food received at proper temperature	0	0	1		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			
	IN	OUT	NA	NO	Protection from Contamination		Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	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		×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	巡		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

			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	Ι.
	OUT	Food Temperature Control			
31	×	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	ō	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification		_	
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	245	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	温	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	窓	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	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	題	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act		0	
58		Tobacco products offered for sale	1 28	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

a conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

02/21/2022

02/21/2022

Date Signature of Environmental Health Specialist

Date

RDA 629

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Three compartment sink	QA Sanitizer		10				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in freezer	10
Salad prep cooler	67
Reach in freezer	3
Reach in freezer	0.5

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Hashbrowns		10
Sausage	Hot Holding	141
Eggs	Hot Holding	140
Sliced tomatoes	Cold Holding	66
Fresh eggs	Cold Holding	41
Cheese	Cold Holding	66
Beef patties	Cold Holding	1
Sausage burrito	Cold Holding	40
Fries	Cold Holding	0.5
Shredded lettuce	Cold Holding	42

Observed Violations
Total # 11
Repeated # 0
8: Handwashing sink is not properly supplied with single towels.
20: Observed improper cold holding temperatures on sliced tomatoes and
cheese stored in prep cooler that is not in good repair.
31: Observed inadequate equipment for temperature control.
36: Observed flying insects in food prep area.
38: Observed employee not wearing effective hair restraint.
41: Observed improper storing of in use utensils.
45: Observed prep cooler not in good repair and other equipment.
47: Observed food debris on floors.
48: Observed inadequate water pressure at handwashing sink.
52: Observed lid/top open on dumpster.
55: Permit posted is expired. Must renew.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
Establishment Name: MCDONALDS # 35854 - FD-SRV.	
Establishment Number: 605247854	
Comments/Other Observations	
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[5.]	

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.

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

Establishment Information Establishment Name: MCDONALDS # 25954 ED CDV							
Establishment Name: N Establishment Number #:	MCDONALDS # 35854 - 605247854	FD-SKV.					
	003241034						
Sources							
Source Type:	Water	Source:	Martin Bower				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commo	ents						
Gso.35854@us.sto	res.mcd.com						

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