



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

88

Establishment Name McDonald's #3749 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2003 Dayton Blvd. ☐ Temporary ☐ Seasonal
City Red Bank Time in 02:30 PM AM / PM Time out 03:20 PM AM / PM
Inspection Date 01/10/2023 Establishment # 605312205 Embargoed 1
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats _____

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																					
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT											
IN	OUT	NA	NO															IN	OUT	NA	NO																									
Supervision																																														
1	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties.											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	16	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
Employee Health																																														
2	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Management and food employee awareness, reporting											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	17	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
3	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper use of restriction and exclusion											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	Cooling and Holding, Date Marking, and Time as a Public Health Control																											
Good Hygienic Practices																																														
4	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper eating, tasting, drinking, or tobacco use											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	18	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
5	<input checked="" type="radio"/>	<input checked="" type="radio"/>			No discharge from eyes, nose, and mouth											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	19	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Proper hot holding temperatures											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
Preventing Contamination by Hands																																														
6	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Hands clean and properly washed											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	20	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Proper cold holding temperatures											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
7	<input checked="" type="radio"/>	<input checked="" type="radio"/>			No bare hand contact with ready-to-eat foods or approved alternate procedures followed											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	21	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Proper date marking and disposition											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
8	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible											<input checked="" type="radio"/>	<input checked="" type="radio"/>	2	22	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Time as a public health control: procedures and records											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
Approved Source																																														
9	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food obtained from approved source											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	Consumer Advisory																											
10	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food received at proper temperature											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	23	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Consumer advisory provided for raw and undercooked food											<input checked="" type="radio"/>	<input checked="" type="radio"/>	4									
11	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food in good condition, safe, and unadulterated											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	Highly Susceptible Populations																											
12	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Required records available: shell stock tags, parasite destruction											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	24	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Pasteurized foods used; prohibited foods not offered											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
Protection from Contamination																																														
13	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food separated and protected											<input checked="" type="radio"/>	<input checked="" type="radio"/>	4	Chemicals																											
14	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food-contact surfaces: cleaned and sanitized											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5	25	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Food additives: approved and properly used											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
15	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper disposition of unsafe food, returned food not re-served											<input checked="" type="radio"/>	<input checked="" type="radio"/>	2	26	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Toxic substances properly identified, stored, used											<input checked="" type="radio"/>	<input checked="" type="radio"/>	5									
Compliance with Approved Procedures																																														
27 <input checked="" type="radio"/> Compliance with variance, specialized process, and HACCP plan <input checked="" type="radio"/> <input checked="" type="radio"/> 5																																														

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES																																							
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																													
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT														
OUT													OUT																										
Safe Food and Water																																							
28	<input checked="" type="radio"/>	Pasteurized eggs used where required									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1												
29	<input checked="" type="radio"/>	Water and ice from approved source									<input checked="" type="radio"/>	<input checked="" type="radio"/>	2	46	<input checked="" type="radio"/>	Warewashing facilities, installed, maintained, used, test strips									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1												
30	<input checked="" type="radio"/>	Variance obtained for specialized processing methods									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1												
Food Temperature Control																																							
31	<input checked="" type="radio"/>	Proper cooling methods used; adequate equipment for temperature control									<input checked="" type="radio"/>	<input checked="" type="radio"/>	2	Physical Facilities																									
32	<input checked="" type="radio"/>	Plant food properly cooked for hot holding									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	48	<input checked="" type="radio"/>	Hot and cold water available; adequate pressure									<input checked="" type="radio"/>	<input checked="" type="radio"/>	2												
33	<input checked="" type="radio"/>	Approved thawing methods used									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	49	<input checked="" type="radio"/>	Plumbing installed; proper backflow devices									<input checked="" type="radio"/>	<input checked="" type="radio"/>	2												
34	<input checked="" type="radio"/>	Thermometers provided and accurate									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	50	<input checked="" type="radio"/>	Sewage and waste water properly disposed									<input checked="" type="radio"/>	<input checked="" type="radio"/>	2												
Food Identification																			51	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1							
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	52	<input checked="" type="radio"/>	Garbage/refuse properly disposed; facilities maintained									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1												
Prevention of Food Contamination																			53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1							
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present									<input checked="" type="radio"/>	<input checked="" type="radio"/>	2	54	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1												
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	Administrative Items																									
38	<input checked="" type="radio"/>	Personal cleanliness									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	55	<input checked="" type="radio"/>	Current permit posted									<input checked="" type="radio"/>	<input checked="" type="radio"/>	0												
39	<input checked="" type="radio"/>	Wiping cloths: properly used and stored									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	56	<input checked="" type="radio"/>	Most recent inspection posted									<input checked="" type="radio"/>	<input checked="" type="radio"/>	0												
40	<input checked="" type="radio"/>	Washing fruits and vegetables									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	Compliance Status																									
Proper Use of Utensils																			YES										NO										WT
41	<input checked="" type="radio"/>	In-use utensils; properly stored									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	Non-Smokers Protection Act																									
42	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	57	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act									<input checked="" type="radio"/>	<input checked="" type="radio"/>	0												
43	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	58	<input checked="" type="radio"/>	Tobacco products offered for sale									<input checked="" type="radio"/>	<input checked="" type="radio"/>	0												
44	<input checked="" type="radio"/>	Gloves used properly									<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	59	<input checked="" type="radio"/>	If tobacco products are sold, NSPA survey completed									<input checked="" type="radio"/>	<input checked="" type="radio"/>	0												

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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 01/10/2023 Signature of Environmental Health Specialist [Signature] Date 01/10/2023

**** 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: McDonald's #3749

Establishment Number #: 605312205

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)
Sani buket	QA	200	
Three compartment sink	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cut leafy greens	Cold Holding	52
Sliced tomatoes-prep area	Cold Holding	41
Chicken nugget	Cooking	167
Raw hamburger-cold drawer	Cold Holding	38
Cut leafy green-walk in	Cold Holding	34
Whip cream-reach in at front	Cold Holding	41

Observed Violations**Total #** 5**Repeated #** 0

14: Three compartment sink is not set up properly with active warewashing occurring. Properly wash, rinse, sanitize, air dry dishes as required. This was corrected during inspection.

22: Cut leafy greens holding at 52 that is not marked with time/date and unrefrigerated. Manager corrected during inspection. Follow requirements for time as a public health control.

46: Install drying racks at three compartment sink as the drain board is not sufficient in size to air dry dishes being sanitized.

46: Increase hose length of sanitizer hose at three compartment sink so that it will extend to proper sink compartment.

47: Clean black accumulation on refrigerator gaskets on a more routine basis to prevent contamination.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's #3749

Establishment Number : 605312205

Comments/Other Observations

- 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.
- 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.

***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: McDonald's #3749

Establishment Number : 605312205

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Number #:	605312205
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Source Type:	Source:
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Additional Comments