#### TENNESSEE DEPARTMENT OF HEALTH TABLISHMENT INSPECTION PERO

						FOOD SER	VICE ESTA	BL	ISH	M	ENT	. 11	S	PEC	TIC	ON REPORT	sco	RE		
×		744	and the second second		McDonald's	S										O Fermer's Market Food Unit	9		7	
Esta	bisł	hmen	t Nar	ne	400.144.14							Тур	e of	Establi	shme	ent Permanent O Mobile	J			
Add	ress				1420 W. M	ain St.					_					O Temporary O Seasonal		-		
City					Lebanon							-			me ou	ut <u>11:47</u> : <u>AM</u> AM/PM				
Insp	ectio	n Da	rte		02/15/20	23 Establishment	60522998	0		_	Emba	rgoe	d C	)						
Puŋ	oose	of In	spec	tion	Routine	O Follow-up	O Complaint			<b>O</b> Pr	elimina	ary		c	Cor	nsuitation/Other				
Risi	Cat	egon	y		<b>O</b> 1	3822	<b>O</b> 3			<b>O</b> 4				Fo	low-	up Required O Yes 🕱 No	Number of S	eats	82	
		R	isk	act	ors are food pro	eparation practices	s and employee	beha a. P	vior	s mo : He	st co aith i	mm	onl	y repo tions	are	to the Centers for Disease Contr control measures to prevent illne	ol and Prevent	tion		
																INTERVENTIONS	aa or nigery.			
				algas		tus (IN, OUT, NA, NO) for	each numbered Her	n. For		mark	ed OV	ī, m	ntk C	OS or R	for e	ach liem as applicable. Deduct points for c				
IN	Fin c	ompli	ance			ance NA=not applicable npliance Status	NO=not observ	ed COS	R		S=con	ecte	d on-t	site duri	ng ins	pection R=repeat (violation of the Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/				
1	黨	0			Person in charge performs duties	present, demonstrates	knowledge, and	0	0	5	16		0			Control For Safety (TCS) I Proper cooking time and temperatures		0	0	6
2	IN X	001	NA	NO		Employee Health food employee awaren	ess: reporting	0	ГОТ	_	17	0	0	0	×	Proper reheating procedures for hot hold Ceeling and Holding, Date Marking		0	0	Ŷ
	×	0				triction and exclusion		0	0	5		IN	ουτ	NA	NO	a Public Health Contro				
4	IN	OUT O	NA	_		ood Hygionic Practic sting, drinking, or tobacc					18 19	0	00			Proper cooling time and temperature Proper hot holding temperatures		0		
		0		0	No discharge from	m eyes, nose, and mout	th	ŏ	0	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	IN X	001	NA		Preven Hands clean and	ting Contamination	by Hands	0	0	_	21		0			Proper date marking and disposition			0	Ť
7	×	ŏ	0	ŏ	No bare hand cor	ntact with ready-to-eat for	oods or approved	ŏ	ŏ	5	22	×	0		-	Time as a public health control: procedur	es and records	0	٥	
8	X	0				its properly supplied and	d accessible	0	0	2	23	N N	001	r NA 渓		Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	4
	IN 家	ол О	NA	NO		Approved Source om approved source		0	0	_	-	IN	OUT		NO	food Highly Susceptible Popula	tions	-	-	
10	0	0	0	2	Food received at	proper temperature	toestad	0	0	5	24	X	0	0		Pasteurized foods used; prohibited foods	not offered	0	0	5
11	送 0	0	80	0	Required records	dition, safe, and unadul available: shell stock to		0	0	ľ	H	IN	OUT	NA		Chemicals			_	
	IN	OUT	NA	-	destruction Prote	ection from Contami	nation	ľ		_	25	0	0	X		Food additives: approved and properly ut	sed	0	ত	
		0			Food separated a	and protected faces: cleaned and sani	timed	8	8	4	26	宸	0	r na	<u> </u>	Toxic substances properly identified, stor Conformance with Approved P	ed, used	0	0	•
	2	0	-	1	Proper disposition	n of unsafe food, returned		6	0	2	27	0	0	1		Compliance with variance, specialized pr		0	0	5
	~	•			served			-	-	-	~	-	-	~		HACCP plan		-	-	-
				Go	od Retail Practi	ices are preventive	measures to c	ontro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects	into foods.			
				0	IT=not in compliance		COS=com				L PR			8		R-repeat (violation of the sam	e code orovision)			
					Com	pliance Status	000-001		R							Compliance Status		COS	R	WT
2	_	OUT	Past	euriz	Safe ed eggs used wher	Food and Water		0	0	1			UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, proper	v designed.			
2	9 0	0	Wate	er and	d ice from approve		ىلەن	0	8	2	45	+-				and used		0	0	1
3	-	OUT	van	1100		emperature Control	4.6			_	46		-			g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0	Prop		oling methods use	d; adequate equipment	for temperature	0	0	2	47	_	i ∭ut	Vonfoo	d-con	Physical Facilities		0	0	1
3	2	0			d properly cooked f	or hot holding		0	0	1	48			lot and	d cold	water available; adequate pressure		0		2
3	_				thawing methods			0		1	49	_	_			stalled; proper backflow devices			0	2
3		OUT	Ther	mom	eters provided and Fee	d identification		0	0	1	50	_				waste water properly disposed es: properly constructed, supplied, cleaned	1	0	0	2
3	5	0	Food	i proș	perly labeled; origin	al container; required re	ecords available	0	0	1	52	: (	0	Garbag	e/reft	use properly disposed; facilities maintaine	d	0	0	1
		OUT			Prevention	of Food Contaminat	ion				53	1	2	Physica	al faci	lities installed, maintained, and clean		0	0	1
3	6	0	Inse	cts, n	odents, and animal	is not present		0	0	2	54	-	<u>ہ</u>	Adequa	de ve	ntilation and lighting; designated areas us	ed	0	٥	1
3	7	X	Cont	tamin	ation prevented du	iring food preparation, s	torage & display	0	0	1		0	υτ			Administrative items				
3	-	-	-		cleanliness	and stored		0	0	1	55 56					nit posted inspection posted		0	2	0
4	_				oths; properly used fruits and vegetable				0		F			HUGE FE	vent	Compliance Status		YES		WT
4	_	OUT	In con		Prope ensils; properly stor	or Use of Utensils			0		57		_,	"om of	10.00	Non-Smokers Protection / with TN Non-Smoker Protection Act	let	~	0	
4	2	0	Uten	sils, (	equipment and line	ins; properly stored, drie	ed, handled	0	0	1	58			Tobacc	o pro	ducts offered for sale		) 0	0	0
4	3 4				e/single-service art sed properly	ticles; properly stored, u	ised		8		59		Ì	f tobac	co pr	oducts are sold, NSPA survey completed		0	0	
_						items within ten (10) dawn	may result in susper				service		blish	ment re	ermit.	Repeated violation of an identical risk factor	may result in reven	ation	af yee	r food
serv	ce et	stablis	hmer	st pen	mit. Items identified a	as constituting imminent h	health hazards shall b	e corre	cted is	mmed	iately c	e ope	matio	ns shall	ceas	e. You are required to post the food service e lling a written request with the Commissioner	stabilishment permit	in a c	onsp	icuous
	d. L	CA.	sectio	os 68		14.708 68-14-709 68-14-7						5	Ň		~	D				
		~ 1		$\alpha \cap$		/							. )		-1/	$\sim$				

aud Date Signature of Environmental Health Specialist

an

Date

Signature	of	Person	In	Charge	
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\*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training class		nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call (	) 6154445325	to sign-up for a class.	nur des

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



### Establishment Information

Establishment Name: McDonald's Establishment Number #: 605229980

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.	
Smoking observed where smoking is prohibited by the Act.	

/arewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Sani Buckets Three comp sink	Chlorine Quat	100						

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Make Line RIC	32		
Egg RIC	40		
Frozen Patty RIF	2		
Frozen Pie RIF	1		

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Sliced Cheese (In TILT)	Cold Holding	44		
Lettuce (in TILT)	Cold Holding	57		
Onions (in TILT)	Cold Holding	54		
Tomatoes (in TILT)	Cold Holding	41		
Fish Filet	Hot Holding	161		
Hamburger Patty	Hot Holding	170		
McChicken Chicken Patty	Hot Holding	170		
Chicken Breast Filet	Hot Holding	169		
Chicken Nuggets	Hot Holding	150		
Quarter Ponder Burger Patty	Cooking	176		
Hamburger Patty	Cold Holding	41		
Folded Egg	Cold Holding	39		
Chicken Nuggets	Cooking	212		
Mc Chicken Chicken Patty	Cooking	212		

Total # 4

Repeated # 0

37: Employee jackets hung on tank connected to the compressed air system used for the drink system

37: Cell phone stored on counter top in coffee make line area next to plastic cups 47: Build up and food debri insde of RIF and storage shelf of prep table that

holds food trays for hot holding line

53: Water standing on floor behind coffee cafe make line area next to the DT

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



### Establishment Information

Establishment Name: McDonald's

Establishment Number : 605229980

#### 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:

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 sources

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Food items held in TILT were marked with time tickets and were in time
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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

Establishment Number: 605229980

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: McDonald's

Establishment Number # 605229980

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Martin Brower	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			

Three comp sink not set up during inspection