



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name McDonald's Type of Establishment Farmer's Market Food Unit
 Permanent Mobile
 Address 1420 W. Main St.
 Temporary Seasonal
 City Lebanon Time in 10:39 AM AM / PM Time out 11:38:AM AM / PM
 Inspection Date 03/03/2021 Establishment # 605229980 Embargoed 0
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats 82

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

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

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

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 15-1-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

 03/03/2021  03/03/2021

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.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Bucket	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Ric	38
Rif	10
Rif	3
Ric	35

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Quarter pound burger	Cooking	188
Chicken filet	Hot Holding	146
Burger	Hot Holding	153
Burger raw	Cold Holding	38
Gravy cooling ric 1 hr	Cooling	59
Folded eggs	Cold Holding	40
Fish	Cooking	168
Crispy chicken	Cooking	199

Observed Violations

Total # 2

Repeated # 0

42: Dishes stacked wet on shelf by bread
50: Drain at 3 comp sink is leaking on the floor



Establishment Information

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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: Employees washing hands when changing gloves.
- 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 source info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Lettuce, cheese, and tomatoes are timed out on make line.
- 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

Establishment Number : 605229980

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

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Establishment Number #: 605229980

Sources

Source Type: Food Source: Martin Brower

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments