TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

-323	2.0																
-16	2	114 ·	S.C.														
					McDonald's									Fermer's Market Food Unit O Mobile			
			t Narr		1420 W. Main St.				_	Ту;	e of l	Establ	ishme				
Addr	ess					1 (<u></u>	0 1						O Temporary O Seasonal			
City						_	J:3			-			me o	л <u>11:38</u> : <u>АМ</u> ам/Рм			
Insp	etic	on Da	rte		03/03/2021 Establishment # 60522998	0		-	Emba	rgoe	d 0						
Purp	ose	of In	spect	ion	Routine O Follow-up O Complaint			O Pr	Nimin	ary		c	Cor	nsuitation/Other			
Risk	Cat	tegon	y		O1 322 O3			O 4				Fo	ollow-	up Required O Yes 觊 No Number of S	Seats	82	
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
					FOODBORNE ILLNESS RI												
				lg ant	ed compliance status (IH, OUT, HA, HO) for each numbered iter		Bent)	
IN	in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		R	rwi Twi	S=cor	recte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	оит	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	23	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	о	
			NA	NO	Employee Health Management and food employee awareness, reporting	0	0			Ő	Ó	Ó		Proper reheating procedures for hot holding	00	Õ	5
		0			Proper use of restriction and exclusion	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		Good Hygionic Practices					×	0	0		Proper cooling time and temperature	0	0	_
4	Š	0	-		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		X	0	8		Proper hot holding temperatures Proper cold holding temperatures	0	2	
		OUT	NA		Preventing Centamination by Hands	- U		-	21	100	ŏ			Proper date marking and disposition	ŏ		5
_	×				Hands clean and properly washed	0	-	5	22	23	0	0	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	Ů		IN	OUT	NA	NO	Consumer Advisory			
		0	NA	100	Handwashing sinks property supplied and accessible Approved Source	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
		0	nen	NO	Food obtained from approved source	0	0		H	IN	OUT	NA	NO	Highly Susceptible Populations		_	_
10	0	0	0	×	Food received at proper temperature	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	o O	0	80	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	ľ	H	IN	OUT	_	NO	Chemicais			
		-	NA	-	destruction Protection from Contamination	<u> </u>	<u> </u>	4	25	0	0			Food additives: approved and properly used	0	0	
		0		no.	Food separated and protected	0	0	4	26	Ň	ŏ	-	J	Toxic substances properly identified, stored, used	ŏ	ŏ	5
14	11	0	0		Food-contact surfaces: cleaned and sanitized		0					NA	NO	Conformance with Approved Procedures			
_	_		<u> </u>			<u> </u>	<u> </u>	<u> </u>					-		-		
15	_				Proper disposition of unsafe food, returned food not re- served	_	0	2	27	-		×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_	_					0	0	2		0	0	×		HACCP plan	0	0	5
_	_				served	o	0 I the	2 intr	oduc	0 tion	0 of p	笑 atho		HACCP plan	0	0	5
_	_			Goo	served d Retail Practices are preventive measures to co	O ontro	0 I the	2 intr during	oduc L PR	O tion	o of p	笑 atho		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			5
_	_	0		Goo	served d Retail Practices are preventive measures to co f=not in compliance COS=come Compliance Status	O ontro	O I the	2 intr during	oduc L PR	O tion	o of p	笑 atho		R-repeat (violation of the same code provision) Compliance Status			5 WT
15	×	0	Paste	Goo OU	served d Retail Practices are preventive measures to contend of the served of the serv	O ontro cted o COS	0 I the n-site R	2 and during WT	PR	O tion ction	o of p (CE S	笑 atho	gena	HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	COS	R	
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15	<u>減</u>		Paste	Goo OU eurize	served d Retail Practices are preventive measures to contend of the served of the serv	O cted o Cos	0 I the n-site R	2 arA during WT	PR	C tion ction	0 of p (CE = 0 0 ि 0 V	atho ood a onstru Varew	gena nd no icted, ashin	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	R	
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15 21 21 30 31 32 33 34			Paste Wate Varia Propr Plant Them	Goo OU eunize er and noce o ol er coo ol food oved mome	A Retail Practices are preventive measures to content in compliance and water Coshow and the second and water Coshow and water degs used where required ice from approved source bitained for specialized processing methods Food Temperature Control ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification			2 and 4 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	200 UCC	O tion Action 5 (5 (7 (6 (7		atho ood a onstru Varew lonfoo lot and lumbig iewag oilet fi	gena nd no icted, ashin d-cor d cold ng ins e and acilitie	HACCP plan	COS 0 0 0 0 0	R 0 0 0 0 0 0	1 1 2 2 2 1
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PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(nev. 0-15)	Please call () 6154445325	to sign-up for a class.	101025

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	CI	100							

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

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Quater 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			

		-
OL	Min Indiana	
Observed	VIOLETIONE	
UDBEIVEU	riolauolio	

Total # 2

Repeated # ()

42: Dishes stacked wet on shelf by bread

50: Drain at 3 comp sink is leaking on the floor

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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: 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

Establishment Name: McDonald's

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