

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit McDonald's #14442 Remanent O Mobile Establishment Name Type of Establishment 4829 Brainerd Rd. O Temporary O Seasonal Address Chattanooga Time in 11:34; AM AM / PM Time out 12:28; PM AM / PM City 05/10/2022 Establishment # 605211767 Embargoed 1 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 52

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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itus (IN, OUT, NA, NO) for e

12	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		Ö
					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	ЭX	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	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	100	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			ood in good condition, safe, and unadulterated OO		5	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	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	×	0		Proper cold holding temperatures	260		5
21	X	0	0	0	Proper date marking and disposition	0	0	•
22	0	羅	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	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

es to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO	D R	a/.\	L PRA	CTIC	ı
		OUT=not in compliance COS=con				inspect	ion	Ξ
		Compliance Status	cos	R	WT			
	OUT	Caro roce and crimes					OUT	Ι
28		Pasteurized eggs used where required	0	0	1	45	0	Ī
29		Water and ice from approved source	0	0	2	1		ŀ
30		Variance obtained for specialized processing methods	0	0	1	46	0	ŀ
	OUT	Food Temperature Control		_		1.0	-	I
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2	47	100	I
31	19	control	"	١٧	'		OUT	Ī
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	t
33	0	Approved thawing methods used	0	0	1	49	0	1
34	0	Thermometers provided and accurate	0	0	1	50	100	t
	OUT	Food Identification				51	0	t
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ī
	OUT	Prevention of Food Contamination				53	2%	Ī
36	0	Insects, rodents, and animals not present	0	0	2	54	0	ľ
37	0	Contamination prevented during food preparation, storage & display	0	0	1		оит	I
38	0	Personal cleanliness	0	0	1	55	0	t
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	1
40		Washing fruits and vegetables	0	0	1			1
	OUT	Proper Use of Utensils						T
41	0	In-use utensils; properly stored	0	0	1	57		t
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	ľ
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	Ì
44	0	Gloves used properly	0	0	1			T

pect	on	R-repeat (violation of the same code provision)		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
47	黨	Nonfood-contact surfaces clean	0	0	•
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	麗	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a hearing regarding this report by filing a written request w ithin ten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/10/2022

Date Signature of Environmental Health Specialist

05/10/2022

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's #14442
Establishment Number #: 605211767

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.	Т
"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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Triple sink	Quat	300					

Equipment Temperature							
Description Temperature (Fa							
Reach in cooler	38						
Walk in cooler	37						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mcchicken	Hot Holding	157
Mcchicken	Hot Holding	145
Nuggets	Hot Holding	145
Unopened liquid eggs	Cold Holding	38
Gravy	Cooling	42
Fish filet	Hot Holding	138
Burger	Hot Holding	164
Crispy chicken	Hot Holding	159
Shredded lettuce	Cold Holding	43
Liquid eggs Open	Cold Holding	68
Burgers	Cooking	185

Observed Violations								
Total # 5								
Repeated # 0								
20: Opened container liquid eggs found in reach in cooler 68, must be below 41. Discarded 22: Written policy for using time is not posted per food code								
47: Area by drink fill station by drive through window needs cleaned, old spillage on floor between wall and side of station, stainless station soiled. Old food and container spillage on floor underneath front end equipment 50: Waste water draining into open pipe in floor underneath cola silos in backroom								
53: Floor tiles damaged in backroom at cola area water standing. Ceiling vents dusty back and front of kitchen								

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's #14442 Establishment Number: 605211767

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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

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- 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.

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- 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:

- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.

19

- 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:

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.

Establishment Number: 605311767				
Establishment Number: 605211767				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: McDonald's #14442							
Establishment Number #: 605211767							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Post copy of employee health policy							