TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec. Br	100	114														O Fermer's Market Food Unit	<u> </u>		
Est	ablis	hmer	nt Nar		McDonald's						_	Typ	xe of l	Establi	shme	Farmer's Market Food Unit Sent Permanent O Mobile	r		
Add	iress	ł			1420 W. Ma	ain St.					_					O Temporary O Seasonal			
City					Lebanon		Time in	12	2:4	6 F	M	A	M/P	M Tir	me ou	ut 01:15: PM AM / PM			
Insg	xecti	on Da	ate		09/01/20	22 Establishment #					Emba								
Pun	pose	of In	spec		ORoutine	御 Follow-up	O Complaint			- O Pro		-			Cor	nsultation/Other			
Risi	c Ca	tegor	y		O 1	302	03			O 4				Fo	ilow-	up Required O Yes 🕱 No Number of S	ieats	82	
		R	isk													I to the Centers for Disease Control and Preven control measures to prevent illness or injury.			
					one maring rac											INTERVENTIONS			
				elgne		us (IH, OUT, HA, HO) for e	och numbered Iten	n. For		mark	ed OL	л, н	ark G	05 or R	for e	ach liem as applicable. Deduct points for category or subcate			
IN	Fin d	:ompii	ance			nce NA=not applicable pliance Status	NO=not observe	od COS	R		s=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provisi Compliance Status	on) COS	R	WT
	IN	OUT	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge performs duties	present, demonstrates k	nowledge, and	0	0	5		23	0	0	-	Proper cooking time and temperatures	8	0	5
2		OUT		NO	Management and	Employee Health food employee awarene	ss; reporting	0		_	17	0	0	0	×	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	-
3	×	_	1		Proper use of rest	riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN XX		NA	NO		od Hygionic Practice ting, drinking, or tobacco		_				0 家	0	8	0.0	Proper cooling time and temperature Proper hot holding temperatures	8	읭	
5	25	0		0	No discharge from	eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	N N		NA	NO O	Hands clean and p	ing Contamination by properly washed	y Hands	0	0		21	黨	0	0		Proper date marking and disposition Time as a public health control: procedures and records	0 0	0	
7	鬣		0	0	No bare hand con alternate procedur	tact with ready-to-eat foo res followed	ods or approved	0	0	5	-		-	NA	-	Consumer Advisory	<u> </u>	-	
8	N IN	0	NA	NO	Handwashing sink	s properly supplied and Approved Source	accessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0				m approved source proper temperature		0	0			IN	OUT		NO	Highly Susceptible Populations			
	×				Food in good cond	sition, safe, and unadulte		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	destruction	available: shell stock tag		0	0			IN	OUT			Chemicals			
13	X	0	0	NO	Food separated an	ction from Contamina nd protected	ation	0	0	4	25 26	0 溪	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	×	0	0]		oces: cleaned and sanitia of unsafe food, returned		0		5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	X	0			served	er ansare reca, retarried	nood not re-	0	0	2	27	0	0	8		HACCP plan	0	٥	5
				Goo	d Retail Practic	ces are preventive r	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
										at/Al				5					
				00	T=not in compliance Comp	pliance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	8	OUT	_	leurize	Safe d eggs used where	Food and Water e required		0	0	1		_	UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
	9				lice from approved	source ized processing method	¢.	0	0	2	4	+	<u> </u>	onstru	cted,	and used	0	0	1
		OUT			Food Te	mperature Control		-		_	4	-	_			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	cont		oling methods used	t; adequate equipment fo	or temperature	0	0	2	4	_	0 N UT	ontoo	a-con	tact surfaces clean Physical Facilities	0	0	1
	2				properly cooked fo thawing methods u			8	8	1	4	_				water available; adequate pressure stalled; proper backflow devices	8	읭	2
	4	0	Ther		eters provided and	accurate		ŏ	ō	1	5	0 9	0 8	iewage	and	waste water properly disposed	0	0	2
3	5	OUT	_	1 0000		al container; required rec	orde available	0	0	1	5	-	_			 properly constructed, supplied, cleaned use properly disposed; facilities maintained 	0 0	0	1
-	-	OUT		a prop		of Food Contaminatio		Ľ		-	5		-			ities installed, maintained, and clean	-	0	1
3	6	0	Inse	cts, ro	dents, and animals	s not present		0	0	2	5	4	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	tamina	ation prevented dur	ing food preparation, sto	rage & display	0	0	1		0	UT			Administrative items			
	8	-			leanliness			0	0	1	5					nit posted	0	<u> </u>	0
_	9 0				ths; properly used ruits and vegetable			0		1	P	6 (0 [/	fost re	cent	Compliance Status	O YES	0 NO	WT
_	1	OUT	_	an a	Prope nsils; properly store	r Use of Utensils		0	0		5	,	-	omolis	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	x	01	
4	2	12	Uten	vsils, e	quipment and liner	ns; properly stored, dried	, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale oducts are sold. NSPA survey completed		0	0
	4				ed properly	cles; properly stored, us	ea		8		- 34	9	1	10080	co pri	oducts are sold, INSPA survey completed	0		
																Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi			
man	ner a	and po	ist the	most	recent inspection rep		er. You have the rig	the to r	eques							a rou are required to post the lood service escapitizment permit ling a written request with the Commissioner within ten (10) days			
	4	10	M	D	100		09/0)		(Ζ			HT .	0/90	1/ว	022
					Charge		09/0			Date	Sie	Le la	Ľ	Envir	onme	ental Health Specialist	0181		Date
						 Additional food safet 	y information can	be fo			rwet	site				ealth/article/eh-foodservice ****			
_																			

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

. .

Establishment Name: McDonald's Establishment Number #: 605229980

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature								
Description	Temperature (Fahrenheit)							

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observe	d Violations
Total # 4	
Repeated #	0
39:	
42:	
+∠. -1.	
51:	
53:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's Establishment Number : 605229980

Comments/Other Observations	
-----------------------------	--

1: 2: 3:

4:

5: 6: Item corrected. Employees are washing hands when changing gloves. Employee washed hands before returning to line to prepare food.

7: 8:

9: 10:

11:

12: 13:

14:

15:

16:

17:

18: 19:

20:

21:

22:

23:

24:

25:

26: Item corrected. Chemicals moved.

27:

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:	Source:	
Additional Comments		

See routine inspection for comments. Dicussed risk control plan.