

Inspection Date

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit MCDONALD'S Permanent O Mobile Establishment Name Type of Establishment

674 N GERMANTOWN PKWY Address

Cordova Time in 09:10 AM AM / PM Time out 11:00:AM City 02/15/2023 Establishment # 605311918 Embargoed 000

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 85 Risk Category О3 04 Follow-up Required 级 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection													
	Compliance Status COS R WT													
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Co
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 22	0	0	0	Prope
	IN	OUT	NA	NO	Employee Health				1	7 %	0	0	O	Prope
2	TX:	0			Management and food employee awareness; reporting	0	0		ı					Cool
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				1	8	( 0	0	0	Prope
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 💥	0	0	0	Prope
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		2	0 22	0	0		Prope
	IN	OUT	NA	NO	Transfer of the contract of th		2	1 2		0	0	Prope		
6	0	文		0	Hands clean and properly washed	0	0		2	2 0	323	0	0	Time
7	l٥	320	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	L			-	-	
	-		_	_	alternate procedures followed	-	-	_	ш	IN	OUT	NA	NO	
8	0	OUT	NA	NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	2	3 0	10	30		Consu
9		0	NA	NO		-	_		ш	IN	ОИТ	NA	NO	food
-	黨	_	_	-50	Food obtained from approved source	0	0		ш	IN	001	NA	NO	
10	0	0	-	250	Food received at proper temperature	0	0	5	2	4 0	10	320		Paste
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-	0 0 5		ΙЬ	+				_
12	_	0	×	0	destruction	0	0		Ш	IN	OUT	NA	NO	
		OUT	NA	NO	Protection from Contamination					5 O		3%		Food
13	黛	0	0		Food separated and protected	0	0	4	2	6 10	0			Taxic
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Comp

					Compliance Status	cos	ĸ	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	M	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	×		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	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Temporary O Seasonal

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		_
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	245	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	1306	Gloves used properly	0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	200	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	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	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	×	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

02/15/2023

Date Signature of Environmental Health Specialist

02/15/2023

\*\*\*\* 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 ) 9012229200 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
Establishment Number #: 605311918

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)			
			1			

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walkin Cooler	15			
Walkin Freezer	-6			
Prep cooler	38			
Hot holding box	165			

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Round eggs	Hot Holding	140			
Yellow eggs	Hot Holding	140			
Canadian ham	Hot Holding	165			
Sausage	Hot Holding	165			
Tomatoes	Cold Holding	38			
Lettuce	Cold Holding	38			
Breakfast burritoes	Hot Holding	160			
Chicken patties	Hot Holding	165			

Observed Violations
Total # 9
Repeated # ()
6: Educate employees about handwashing when moving from station to station or when leaving there station 7: Bare hand contact with ready to eat food. Employee touched hashbrowns which is a ready to eat food with his barehand he did not use the tongs 8: One Hand washing sink does not work near the prep sink the other nandwashing sink is not adequately supplied with papertowels. 14: Food contact surface is not cleaned. Nozzles on the drink machine were dirty while the drink station was in use. 22: Written instructions for time as a public healh is not available. It is not available for the lettuce which is a TCS food. 34: Food thermometer is not available to check cooking temperatures once food s done 38: Hair nets are not properly worn. The cook has no hair net present 44: Gloves not properly used when changing station or when handle ready to eat food .
oou .
51: Men's restroom was not adequately supplied with soap one of the soap dispenser does not have any soap present.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
Establishment Name: MCDONALD'S	
Establishment Number: 605311918	
Comments/Other Observations	
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Δ·	
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# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Establishment Information	
Establishment Name: MCDONALD'S	
Establishment Number #. 605311918	
Sources	
Source Type:	Source:
Additional Comments	
901-297-3784 Linda Anne	