TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carlos and	100		A. C.															_	-	
Est	abis	hmen	t Nar		McDonald	d's							Tur	w of l	Establi	ehmo	O Fermer's Market Food Unit			
Add	fress				8601 Hixs	son Pike.							1.24	AC UN I	CSIGUI	SHIIIPO	O Temporary O Seasonal			
City	,				Hixson			Time in	03	3:0	5 F	M	AJ	M/P	M Th	me ou	и 03:15: РМ АМ/РМ			
,					09/29/2	021	ablishment#					Emba	_							
		on Da			ORoutine	日本 Esta 総Folio		O Complaint			- O Pr					0.000	nsuitation/Other			
			spect	Jon	-		w-up					eamin	ary						81	
Risi	k Ca	tegon R		act	O1 ors are food	preparation	practices an	O3 d employee	beha		04	et c	omm	nonh			up Required O Yes 🐹 No Number of to the Centers for Disease Control and Preve		04	
																	control measures to prevent illness or injury.			
		(14)	rk de	alonat	ted compliance (INTERVENTIONS ach liem as applicable. Deduct points for category or subca	tegory.		
IN	≹=in c	ompili			OUT=not in com			NO=not observe									pection R=repeat (violation of the same code provi			
		010			°	ompliance 3			COS	R	WT				_		Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
			NA	NO	Person in char		rvision monstrates knov	viedge and					IN	ουτ	NA	NO	Control For Safety (TCS) Foods			
1	黨		NA	10	performs dutier	\$	ee Health	meage, and	0	0	5		<u>演</u> 0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
2	2%	0	144	110	Management a		yee awareness.	reporting		0	5	۳				NO	Cooling and Holding, Date Marking, and Time as	_		
3	×	_			Proper use of r				0	0	°						a Public Health Control		_	
4	_	OUT	NA				nic Practices g. or tobacco us	ie .	0	0		18	0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures	8	읭	
5	24	0		0	No discharge f	rom eyes, nose	e, and mouth		0		5		25	0	0		Proper cold holding temperatures	0	0	5
6	N N		NA		Hands clean a		mination by H ished	ands	0	0			8		0		Proper date marking and disposition		0	
7	×	0	0	0	No bare hand o	contact with rea	ady-to-eat foods	or approved	0	0	5	22	×	0	0		Time as a public health control: procedures and records	0	0	
8		0	-	-	alternate proce Handwashing		supplied and acc	cessible		0	2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO			d Source					23	-	-		110	food	0	0	-
		0	0	2	Food obtained Food received				6				IN	OUT	NA	NO	Highly Susceptible Populations	0		
	×						and unadulterat hell stock tags,		0	0	5	24		0	_		Pasteurized foods used; prohibited foods not offered	0	0	•
12		0	×	0	destruction				0	0			IN	OUT			Chemicals			
13		001	NA	NO	Food separate		n Contaminati d	on	0	0	4	25	2 0 ()	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	8	5
14	x	ŏ	ŏ		Food-contact s	urfaces: clean	ed and sanitized			ŏ		-			NA	NO	Conformance with Approved Procedures	Ť	-	
15	鶑	0			Proper disposit served	tion of unsafe f	food, returned fo	od not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Pra	ctices are p	reventive me	asures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
									GOO					-		_				
				00	T=not in complian			COS=corre	cted o	n-site	during						R-repeat (violation of the same code provision)			
	_	OUT				mpliance St			COS	R	WT	H	0	UT			Compliance Status Utensils and Equipment	COS	R	WT
	28	0			ed eggs used wi	here required			0	0	1	4		o F			nfood-contact surfaces cleanable, properly designed,	0	0	1
_	29 10				d ice from appro obtained for spe		ssing methods		8	0	2	\vdash	+	- c			and used		\vdash	
		OUT			Food	Temperature	e Control			_		4		-			g facilities, installed, maintained, used, test strips	0	0	1
3	и		Prop		oling methods u	ised; adequate	equipment for b	emperature	0	0	2	4		₩ UT	Vonfoo	d-con	tact surfaces clean Physical Facilities	0	0	1
3	2		+ + + + + +		property cooke	d for hot holdin	ng		0	0	1	4	_	_	lot and	f cold	water available; adequate pressure	0	0	2
	33		<u> </u>		thawing method				0	0	1	4	_	_			stalled; proper backflow devices	0	0	2
3	14	OUT	inen	nome	eters provided a	ood identific	ation		0	0	1	5	_	-			waste water properly disposed is: properly constructed, supplied, cleaned	0	0	2
3	5	0	Food	l prop	erly labeled; ori	ginal container	r; required record	ds available	0	0	1	5	_				use properly disposed; facilities maintained	0	0	1
		OUT			Preventio	on of Food Co	ontamination				-	5	3 (o F	hysica	al faci	ities installed, maintained, and clean	0	0	1
3	36	×	Insec	ts, ro	dents, and anin	nals not presen	nt		0	0	2	5	4 (0 4	Adequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	97	0	Cont	amina	ation prevented	during food pre	eparation, storag	pe & display	0	0	1		0	υт			Administrative items			
3	8				cleanliness			,	0	0	1	5	5 0	0	Jument	Derm	nit posted	0	o	
	39		-		oths; properly us	ied and stored			0	0	1		_	_		-	inspection posted	0	0	0
4	10		Was	hing f	ruits and vegeta		Hana Ha		0	0	1		_	_			Compliance Status	YES	NO	WT
4	11	OUT	In-us	e ute	nsils; properly s	per Use of U tored	/tensiis		0	0	1	5	7	-	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	o	
1	2	0	Uten	sils, e	equipment and li	inens; properly	stored, dried, h	andled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
					e/single-service and properly	arocies; proper	rly stored, used			0		<u></u>	a 📃	1	10080	co pri	oducts are sold, NSPA survey completed	0	0	
- 4		0																		r food
4			ict and	y viola	ations of risk fact	or items within t	ten (10) days may	result in susper	sion o	f you	r food	servic	e esta	ablish	ment pe	ermit.	Repeated violation of an identical risk factor may result in rev	cation	of you	
Failt	ure to ice e	o corre stablis	hmen	t perm	nit. Items identifie	d as constituting	g imminent health	hazards shall b	e corre	cted i	mmed	iately	or ope	eration	ns shall	ceas	e. You are required to post the food service establishment per	nit in a	onspi	
Failt	ure to ice e	stablis	st the	t perm most	nit. Items identifie recent inspection	d as constituting report in a cons	g imminent health	hazards shall b You have the rig	e corre ht to r	cted i equer	mmed	iately	or ope	eration	ns shall	ceas		nit in a	onspi	
Failt	ure to ice e	stablis	st the	t perm most	nit. Items identifie recent inspection	d as constituting report in a cons	g imminent health spicuous manner.	hazards shall b You have the rig	e corre pt to r 16, 4-5	cted i eques -320.	mmed tahe	iately	or ope	eration	ns shall	ceas	e. You are required to post the food service establishment per	nit in a	date	of this
F		stablis nd po C.A. s	er.	t perm most 68-	nit. Items identifie recent inspection	d as constituting report in a cons	g imminent health spicuous manner.	hazards shall b You have the rig 8-14-715, 68-14-7	e corre pt to r 16, 4-5	02:	mmed tahe	iately of a ring r	or op egard		рĴ	n by f	e. You are required to post the food service establishment per	nit in a rs of the	date	of this

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: McDonald's Establishment Number #: 605218485

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)							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4		
Repeated # ()		
36:		
50. 20.		
39:		
43:		
47:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: McDonald's

Establishment Number : 605218485

Comments/Other Observations		
D:		
1:		
2:		
3:		
4:		
5:		
δ:		
7:		
3:		
9:		
0:		
D: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9		
2:		
3:		
4:		
b:		
6: 		
/: 0-		
8:		

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: 605218485

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments