

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 1420 W. Main St. O Temporary O Seasonal Address Lebanon Time in 10:50 AM AM / PM Time out 11:09; AM City 03/22/2022 Establishment # 605229980 Embargoed 0 Inspection Date

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

Number of Seats 82 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	# -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=:	ome	ctec	d on-si	te duri	ing int	spection R=repeat (
					Compliance Status	COS	R	WT] [Compliance Stat
	IN	оит	NA	NO	Supervision				П	Τ	IN	оит	NA	NO	Cooking and Reheating
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	6	1	0	0	0	Proper cooking time and tem
	IN	OUT	NA	NO	Employee Health		_	-	Ιŀ	7	o	0	0	200	Proper reheating procedures
2	ЭXС	0			Management and food employee awareness; reporting	0	0		1 1	т					Cooling and Holding, De
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	OUT	NA	NO	a Public He
	IN	OUT	NA	NO	Good Hygienic Practices				17	8	0	0	0	X	Proper cooling time and tem
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		9 ;	Š.	0	0	0	Proper hot holding temperati
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l °	H	00	1	0	0		Proper cold holding tempera
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 13	11	*	0	0	0	Proper date marking and dis-
6	100	0		0	Hands clean and properly washed	0	0		ΙĘ	2	×	0	0	0	Time as a public health conti
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н	_		OUT	NA.	_	Consumer
8	XX.	0			Handwashing sinks properly supplied and accessible	10	0	2	l t	-					Consumer advisory provided
	IN	OUT	NA	NO	Approved Source	1	_		H	3	이	0	×		food
9	200	0			Food obtained from approved source	0	0		1 1	т	IN	OUT	NA	NO	Highly Suscepti
10	0	0	0	28	Food received at proper temperature	0	0	1	1 17		ᇧ	$\overline{}$	320		Destauries d'Éssats uses di seri
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Η	4	이	0	200		Pasteurized foods used; prol
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1	П	T	IN	оит	NA	NO	Chen
	IN	OUT	NA	NO	Protection from Contamination				1 7		0	0	3%		Food additives: approved an
13	×	0	0		Food separated and protected	0	0	4	1 13	6	黨	0			Toxic substances properly id
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1	T	IN	OUT	NA	NO	Conformance with A
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[7	0	0	冥		Compliance with variance, s HACCP plan

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	250	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT					
28	0	Pasteurized eggs used where required	0	0	Ι,	
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	0	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	1	
38	245	Personal cleanliness	0	0	Г	
39	1992	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	1	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	г	
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43			0	0	r	
44	10	Gloves used properly	0	0		

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
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	
47	0	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	- 7
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	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	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	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

03/22/2022

03/22/2022

Signature of Person In Charge

Date

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

Date

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				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	r facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-Si	moking" symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info	Acatilana Tura	PPM	Townson (Fab	
maonine Name	Sanitizer Type	PPM	Temperature (Fah	renneit)
Equipment Temperature				
Description			Temperature (Fahr	enhelt)
Food Temperature				
Description		State of Food	Temperature (Fahr	enhelt)

bserved Violations	
otal # 3	
epeated # 0	
8: 9:	
9:	
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One name at the and of this document for any utolations that could not be displayed in this space.	

^{&#}x27;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	
Establishment Number: 605229980	
LI DESCRIPTION OF THE PROPERTY	
Comments/Other Observations	
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20:	
20: 21:	
22: Item corrected during inspection. All items to be held in tilt were timed out	
23:	
24:	
25:	
26: Item corrected. Spray bottles moved during inspection	
<u>27:</u>	
57: 58:	
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 Name: McDonald's	
Establishment Number: 605229980	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information		
Establishment Name: McDonald's		
Establishment Number #: 605229980		ш
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Sources		\dashv
Source Type:	Source:	1
Additional Comments		1
See routine inspection for comments		
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