



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Dunkin Donuts  
Establishment Number #: 605245863

***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) |
|------------------|----------------|-----|---------------------------|
| Cloth bucket     | QA             | 200 |                           |
| Manual dish sink | QA             | 200 |                           |
| Cloth bucket     |                | 200 |                           |

***Equipment Temperature***

| Description          | Temperature ( Fahrenheit) |
|----------------------|---------------------------|
| Prep cooler          | 40                        |
| Under counter cooler | 38                        |
| Walk in cooler       | 35                        |
| Walk in freezer      | 2                         |

***Food Temperature***

| Description                                      | State of Food | Temperature ( Fahrenheit) |
|--|---------------|---------------------------|
| Fried eggs in prep cooler                        | Cold Holding  | 34                        |
| Sausage in prep cooler                           | Cold Holding  | 35                        |
| Light cream in under counter cooler opened today | Cold Holding  | 43                        |
| Fried eggs in walk in cooler dated 9/21          | Cold Holding  | 38                        |
| Fried eggs in prep cooler                        | Cold Holding  | 34                        |
| Sausage in prep cooler                           | Cold Holding  | 35                        |
| Light cream in under counter cooler opened today | Cold Holding  | 43                        |
| Fried eggs in walk in cooler dated 9/21          | Cold Holding  | 38                        |

| Observed Violations   |   |
|---|---|
| Total #   | 6 |
| Repeated #  | 0 |
| <p>26: Spoons are being stored in a cup of sanitizer, taken out and immediately used to stir a drink, and then put back in the sanitizer. CA- Discussed the violation with the PIC who took the spoons out of the sanitizer and put them in an empty cup.</p> <p>26: Spoons are being stored in a cup of sanitizer, taken out and immediately used to stir a drink, and then put back in the sanitizer. CA- Discussed the violation with the PIC who took the spoons out of the sanitizer and put them in an empty cup.</p> <p>37: Food is stored on the floor in the walk in cooler.</p> <p>37: Food is stored on the floor in the walk in cooler.</p> <p>43: Coffee filters are stored uncovered in two different places.</p> <p>43: Coffee filters are stored uncovered in two different places.</p> |   |



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 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.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees wash hands.
- 6: Employees wash hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food source: DCP
- 9: Food source: DCP
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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.
- 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.
- 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.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Food temps listed.

\*\*\*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.**

\*\*\*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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**Comments/Other Observations (cont'd)**

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 57:
- 58:
- 58:

**Additional Comments (cont'd)**

**See last page for additional comments.**

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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**Sources**

Source Type: Food Source: DCP

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**Additional Comments**

Lori Baxter is ServSafe certified through 7/17/25.