



**TENNESSEE DEPARTMENT OF HEALTH**  
**FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

Establishment Name: **Dunkin Donuts**  
Address: **4930 Thoroughbred Lane**  
City: **Brentwood**  
Inspection Date: **09/22/2021** Establishment #: **605245863**  
Time in: **03:05 PM** AM / PM Time out: **04:00 PM** AM / PM  
Embargoed: **0**  
Purpose of Inspection:  Routine  Follow-up  Complaint  Preliminary  Consultation/Other  
Risk Category:  1  2  3  4 Follow-up Required:  Yes  No Number of Seats: **35**

Farmer's Market Food Unit  
 Permanent  Mobile  
 Temporary  Seasonal

**SCORE**

**93**

**Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.**

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status				COS	R	WT	
IN	OUT	NA	NO				
<b>Supervision</b>							
1	<input checked="" type="checkbox"/>	<input type="radio"/>		Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input type="radio"/>	
2	<input checked="" type="checkbox"/>	<input type="radio"/>		Management and food employee awareness, reporting	<input type="radio"/>	<input type="radio"/>	
3	<input checked="" type="checkbox"/>	<input type="radio"/>		Proper use of restriction and exclusion	<input type="radio"/>	<input type="radio"/>	
<b>Employee Health</b>							
4	<input checked="" type="checkbox"/>	<input type="radio"/>		Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	
5	<input checked="" type="checkbox"/>	<input type="radio"/>		No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	
<b>Good Hygienic Practices</b>							
6	<input checked="" type="checkbox"/>	<input type="radio"/>		Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	
7	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input type="radio"/>	<input type="radio"/>	
8	<input checked="" type="checkbox"/>			Handwashing sinks properly supplied and accessible	<input type="radio"/>	<input type="radio"/>	
<b>Approved Source</b>							
9	<input checked="" type="checkbox"/>	<input type="radio"/>		Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	
10	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	
11	<input checked="" type="checkbox"/>	<input type="radio"/>		Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	
<b>Protection from Contamination</b>							
13	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected	<input type="radio"/>	<input type="radio"/>	
14	<input checked="" type="checkbox"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input type="radio"/>	
15	<input checked="" type="checkbox"/>	<input type="radio"/>		Proper disposition of unsafe food, returned food not re-served	<input type="radio"/>	<input type="radio"/>	
<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>							
16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>	
17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	
<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>							
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>
19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>
20	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>	
21	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>	
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	O Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>	
<b>Consumer Advisory</b>							
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw and undercooked food	<input type="radio"/>	<input type="radio"/>	
<b>Highly Susceptible Populations</b>							
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	
<b>Chemicals</b>							
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	
26	<input checked="" type="checkbox"/>			Toxic substances properly identified, stored, used	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Conformance with Approved Procedures</b>							
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, and HACCP plan	<input type="radio"/>	<input type="radio"/>	

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

GOOD RETAIL PRACTICES				R-repeat (violation of the same code provision)		
Compliance Status				COS	R	WT
OUT						
<b>Safe Food and Water</b>						
28	<input type="radio"/>	<input checked="" type="checkbox"/>		pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>
29	<input type="radio"/>	<input checked="" type="checkbox"/>		water and ice from approved source	<input type="radio"/>	<input type="radio"/>
30	<input type="radio"/>	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>
<b>Food Temperature Control</b>						
31	<input type="radio"/>	<input checked="" type="checkbox"/>		proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>
32	<input type="radio"/>	<input checked="" type="checkbox"/>		plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>
33	<input type="radio"/>	<input checked="" type="checkbox"/>		approved thawing methods used	<input type="radio"/>	<input type="radio"/>
34	<input type="radio"/>	<input checked="" type="checkbox"/>		thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>
<b>Food Identification</b>						
35	<input type="radio"/>	<input checked="" type="checkbox"/>		Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>
<b>Prevention of Food Contamination</b>						
36	<input type="radio"/>	<input checked="" type="checkbox"/>		Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>
37	<input checked="" type="checkbox"/>			contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>
38	<input type="radio"/>	<input checked="" type="checkbox"/>		personal cleanliness	<input type="radio"/>	<input type="radio"/>
39	<input type="radio"/>	<input checked="" type="checkbox"/>		wiping cloths; properly used and stored	<input type="radio"/>	<input type="radio"/>
40	<input type="radio"/>	<input checked="" type="checkbox"/>		washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>
<b>Proper Use of Utensils</b>						
41	<input type="radio"/>	<input checked="" type="checkbox"/>		in-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>
42	<input type="radio"/>	<input checked="" type="checkbox"/>		utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>
43	<input checked="" type="checkbox"/>			single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>
44	<input type="radio"/>	<input checked="" type="checkbox"/>		Gloves used properly	<input type="radio"/>	<input type="radio"/>
<b>Utensils and Equipment</b>						
45	<input type="radio"/>	<input checked="" type="checkbox"/>		Food and non-food-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>
46	<input type="radio"/>	<input checked="" type="checkbox"/>		warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>
47	<input type="radio"/>	<input checked="" type="checkbox"/>		nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>
<b>Physical Facilities</b>						
48	<input type="radio"/>	<input checked="" type="checkbox"/>		hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>
49	<input type="radio"/>	<input checked="" type="checkbox"/>		plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>
50	<input type="radio"/>	<input checked="" type="checkbox"/>		sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>
51	<input type="radio"/>	<input checked="" type="checkbox"/>		toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>
52	<input type="radio"/>	<input checked="" type="checkbox"/>		garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>
53	<input type="radio"/>	<input checked="" type="checkbox"/>		physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>
54	<input type="radio"/>	<input checked="" type="checkbox"/>		Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>
<b>Administrative Items</b>						
55	<input type="radio"/>	<input checked="" type="checkbox"/>		current permit posted	<input type="radio"/>	<input type="radio"/>
56	<input type="radio"/>	<input checked="" type="checkbox"/>		most recent inspection posted	<input type="radio"/>	<input type="radio"/>
<b>Compliance Status</b>						
57				<b>Non-Smokers Protection Act</b>		
58				compliance with TN Non-Smokers Protection Act		
59				Tobacco products offered for sale		
				If tobacco products are sold, NSPA survey completed		

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

09/22/2021

*Tommy Embanks*

09/22/2021

Signature of Person In Charge

Date

Signature of Environmental Health Specialist

Date

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

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

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.

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.

37: Food is stored on the floor in the walk in cooler.

37: Food is stored on the floor in the walk in cooler.

43: Coffee filters are stored uncovered in two different places.

43: Coffee filters are stored uncovered in two different places.



**Establishment Information**

Establishment Name: Dunkin Donuts

Establishment Number : 605245863

**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.

***Establishment Information***

Establishment Name: Dunkin Donuts

Establishment Number : 605245863

***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.***

***Establishment Information***

Establishment Name: Dunkin Donuts

Establishment Number : 605245863

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

***See last page for additional comments.***

**Establishment Information**

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Establishment Number #: 605245863

**Sources**

Source Type: Food Source: DCP

Source Type: Food Source: DCP

Source Type: Source:

Source Type: Source:

Source Type: Source:

***Additional Comments***

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