



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: Dunkin Donuts
Address: 4930 Thoroughbred Lane
City: Brentwood
Inspection Date: 09/22/2021
Time in: 03:05 PM
Time out: 04:00 PM
Risk Category: 1
Number of Seats: 35

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.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: Tommy Eubanks
Date: 09/22/2021
Signature of Environmental Health Specialist:
Date: 09/22/2021

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**

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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.

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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.**

***Establishment Information***

Establishment Name: Dunkin Donuts

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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.