# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100			AND A													
Establishment Name			t Name	unkin Donuts Type of Establishment O Fermer's Merket Food Unit Permanent O Mobile												
Addr				4930 Thoroughbred Lane				_	Ту;	e of E	Establi	ishme	O Temporary O Seasonal			
	ess				01	2.1	5 6									
					03:15 PM AM / PM Time out 04:10: PM AM / PM 3 Embargoed 0											
		on Da		10/12/2022 Establishment # 6052458			_		-							
Purp	ose	of In:	spection	KRoutine O Follow-up O Complain	t		O Pr	elimin	ary		C	Cor	nsultation/Other			
Risk	Cat	legon		溪1 O2 O3		_	<b>O</b> 4						up Required O Yes 🕄 No Number of	Seats	35	
		R		ctors are food preparation practices and employe contributing factors in foodborne illness outbrea										ition		
				FOODBORNE ILLNESS P												
18.6	in e			OUT=not in compliance NA=not applicable NO=not observed the		For items marked OUT, mark COB or R for each item as applicable. Deduct points for category or subcr COS=corrected on-site during inspection R=repeat (violation of the same code prov										
		Compliance Status			R	WŤ	Ĩ	100.00	u orra	ne qui		Compliance Status		R	WT	
	IN	OUT	NA N						IN	оυт	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	<b>X</b>	0		Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	×	Proper cooking time and temperatures	0	0	
2			NA N	O Employee Health Management and food employee awareness, reporting	0	0		17	0	0	0	×	Proper reheating procedures for hot holding	0	0	Ĵ
_	×	ō		Proper use of restriction and exclusion	ō	ō			IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA N						0	0	0		Proper cooling time and temperature	0	0	_
4 5	×.	0		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5		0 23	00	0	×	Proper hot holding temperatures Proper cold holding temperatures	0	응	
	IN	OUT	NA N	O Preventing Contamination by Hands					X		ŏ	0	Proper date marking and disposition	ŏ	õ	•
_		_	0 0	<ul> <li>Hands clean and properly washed</li> <li>No bare hand contact with ready-to-eat foods or approved</li> </ul>	0	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
8			0	alternate procedures followed Handwashing sinks properly supplied and accessible	8	0	2		IN		NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	
	IN	OUT	NAN					23	0	0	黛		food	0	0	4
9 2	8	0	015	Food obtained from approved source	8	0			IN	OUT		NO	Highly Susceptible Populations		_	_
11				Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
12	_	- 1	× 0	destruction	0	0			IN	OUT	NA	NO	Chemicals			
		OUT	NA N	Protection from Contamination     Food separated and protected		0	4	25	<b>0</b> 奚	0	X		Food additives: approved and properly used	0	읭	5
14		ŏ	ŏ	Food-contact surfaces: cleaned and sanitized	Ť	ŏ	5	20			NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	<u>۲</u>	-	
15				Proper disposition of unsafe food, returned food not re-	_	_					_		Compliance with variance, specialized process, and			
1	~	٥		served	0	0	2	27	0	0	黨		HACCP plan	0	0	5
		•	G		_	-						gens	HACCP plan	0	0	0
_1	~	0	G	served	ontro	l the		oduc	tion	of p	atho	gena	HACCP plan	0	0	0
1	~	•		ood Retail Practices are preventive measures to o	contro GOC	I the	intr arA	oduc	tion ACT	of p	atho	gena	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
		O		served	contro rected o	l the n-site R	aring during WT	oduc	tion AG	of p	atho	gena	HACCP plan s, chemicals, and physical objects into foods.	COS		
28	1	OUT O	Pasteur	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor  Compliance Status Safe Food and Water  ized eggs used where required	contro coc cos cos	I the	arA during WT	oduc	tion ction	ofp (CE≋ UT	atho	nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
		0UT 0 0	Pasteur Water a	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required ind ice from approved source e obtained for specialized processing methods	contro rected o	I the n-site R O	aring during WT	oduc Inspe	tion ction 5	ofp (CES UT O	atho	nd no	ACCP plan  a, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision)  Compliance Status  Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used	cos O	R	WT 1
28 29 30	3		Pasteur Water a Varianc	served	contro cos cos 0 0	Collineration R O O O	uring during WT	oduc	tion ction 5	оfр (С. 5 0 Г 0 V	atho ood ar	nd no cted, ashin	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0 0	R O O	WT 1 1
28 29 30		ол 0 0 0 0 0 0 0 0 0	Pasteuri Water a Varianci Proper o control	served  OUT=not in compliance  COS=cor  Compliance Status  Safe Food and Water  ized eggs used where required ind ice from approved source e obtained for specialized processing methods  Food Temperature Control  cooling methods used; adequate equipment for temperature	ontro cos cos 0 0	R O O O O	e intr during WT	oduc L PR 1inspe 40 40	tion ACI ction 5 7	of p (CI ≥ 0 5 0 0 0 0 0	ood ar onstru Varewa	nd no cted, ashin d-cor	ACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities	0 0	R 0 0	WT 1
28 29 30 31			Pasteur Water a Varianci Proper o control Plant fo	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required ind ice from approved source e obtained for specialized processing methods Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding	contro rected o COS O O O O	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Uning WT	40 40 40 41	Action Color S 7 0 8		ood ar onstru Varewo ionfoo	nd no cted, ashin d-cor	ACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities I water available; adequate pressure	Cos 0 0 0	R 0 0 0	WT 1 1 2
28 29 30			Pasteur Water a Variance Proper o control Plant fo Approve	served  OUT=not in compliance  COS=cor  Compliance Status  Safe Food and Water  ized eggs used where required ind ice from approved source e obtained for specialized processing methods  Food Temperature Control  cooling methods used; adequate equipment for temperature	ontro cos cos 0 0	R O O O O	Uning WT	oduc L PR 1inspe 40 40	Con Con S S C C S C C S C C S C C S C C S C C C C S C C C S C C C S C C C S C C C C S C C C C S C		ood ar onstru varewo lonfoo lot and lumbir	nd no cted, ashin d-cor 5 cold	ACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities	0 0	R 0 0 0 0 0	WT 1 1
28 29 30 31 32 33			Pasteur Water a Variance Proper o control Plant fo Approve	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required and ice from approved source e obtained for specialized processing methods Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used	Cos Cos Cos Cos Cos Cos Cos Cos Cos Cos	4 the 0 I R 0 0 0 0 0 0 0 0 0 0	e intro during WT 1 2 1 2 1	0duc	tion ction 5 0 6 0 7 0 8 0 9 0		ood ar onstru varewo ionfoo iumbir ewag oilet fa	nd no cted, ashin d-cor d cold ng ins e and acilitie	ACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision)  Compliance Status  Utensils and Equipment  rifood-contact surfaces cleanable, properly designed, and used  g facilities, installed, maintained, used, test strips  rtact surfaces clean  Physical Facilities  Fwater available; adequate pressure stalled; proper backflow devices  waste water properly disposed es: properly constructed, supplied, cleaned	COS 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0	WT 1 1 1 2 2
28 29 30 31 32 33		0UT 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Pasteur Water a Varianci Proper o control Plant fo Approve Thermo	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required nd ice from approved source e obtained for specialized processing methods Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ad thawing methods used meters provided and accurate Food Identification operly labeled; original container; required records available	Cos Cos Cos Cos Cos Cos Cos Cos Cos Cos	1 the DD is R 0 0 0 0 0 0 0 0	e intro during WT 1 2 1 2 1	0duc L PR 44 44 47 47 47 47 47 47 57	Action Color S S C C S S C C S S C C S S C C S S C C S S C C S S C C C S S C C C S S C C S S C C S S C C S S C C S S C S S C S		ood at ood at onstru onfoo tumbin ewage ollet fa	nd no ccted, ashin d-cor d cold ng ins e and acilitie se/refr	ACCP plan  R-repeat (violation of the same code provision)  R-repeat (violation of the same code provision)  Compliance Status  Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used  g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained		R 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 1 1
28 29 30 31 32 33 34 35			Pasteur Water a Variance Proper o control Plant fo Approve Thermo	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required and ice from approved source e obtained for specialized processing methods Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used meters provided and accurate Food Identification operly labeled; original container; required records available Prevention of Food Contamination			intr during WT     1     2     1     1     1     1	44 44 44 44 50 52 52	tion 2.01 5 6 7 7 0 8 7 1 1 2 1 3 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		ood ar ood ar onstru varewo varevo va va va va va va va va va va va va va	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	ACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1
28 29 30 31 32 33 34 35 36			Pasteur Water a Variance Proper o control Plant fo Approve Thermo	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required nd ice from approved source e obtained for specialized processing methods Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ad thawing methods used meters provided and accurate Food Identification operly labeled; original container; required records available			e intr arA during WT 1 2 1 1 1 1 1 1 1 1 2	0duc L PR 44 44 47 47 47 47 47 47 57	tion C (in) C (in)		ood ar ood ar onstru varewo varevo va va va va va va va va va va va va va	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	ACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision)  Compliance Status  Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used  g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used		R 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 1 1
28 29 30 31 32 33 34 35			Pasteur Water a Variance Proper o control Plant fo Approve Thermo Food pr	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required and ice from approved source e obtained for specialized processing methods Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used meters provided and accurate Food Identification operly labeled; original container; required records available Prevention of Food Contamination		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	intr during WT     1     2     1     1     1     1	44 44 44 44 50 52 52	tion C (in) C (in)		ood ar ood ar onstru varewo varevo va va va va va va va va va va va va va	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	ACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 1 1
28 29 30 31 32 33 34 35 36 36 37 38			Pasteur Water a Varianci Proper o control Plant fo Approve Thermo Food pr Insects, Contam Persona	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required Ind ice from approved source e obtained for specialized processing methods Food Temperature Control Cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used meters provided and accurate Food Identification operly labeled; original container; required records available Prevention of Food Contamination rodents, and animals not present ination prevented during food preparation, storage & display al cleanliness	O     O		intr arA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0duc 1 213 1 115 44 44 44 44 44 45 55 55 55 5	tion A ci ction 5 7 0 8 7 0 8 7 0 0 1 1 2 0 1 1 0 0 1 1 0 0 1 1 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		atho ood al onstru /arew / / / / / / / / / / / / / / / / / / /	nd no coted, ashin d-cor d cold acilitie ee/refi al faci type ve	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intiation and lighting; designated areas used  Administrative items  Int posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 1 1
28 29 30 31 32 33 34 35 36 36 37			Pasteur Water a Varianci Proper o control Plant fo Approve Thermo Food pr Insects, Contam Persona Wiping	served  Odd Retail Practices are preventive measures to a  Out-not in compliance are preventive measures to a  Out-not in compliance Status Safe Food and Water  ized eggs used where required ind ice from approved source e obtained for specialized processing methods Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used meters provided and accurate Food Identification  operly labeled; original container; required records available Prevention of Food Contamination  rodents, and animals not present ination prevented during food preparation, storage & display	Cos Cos Cos Cos Cos Cos Cos Cos		intr arf. during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 45 50 55 55 55	tion A ci ction 5 7 0 8 7 0 8 7 0 0 1 1 2 0 1 1 0 0 1 1 0 0 1 1 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		atho ood al onstru /arew / / / / / / / / / / / / / / / / / / /	nd no coted, ashin d-cor d cold acilitie ee/refi al faci type ve	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean initiation and lighting; designated areas used  Administrative items		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 1
28 29 30 31 32 33 34 35 36 36 37 38 39 40			Pasteur Water a Variance Proper o control Plant fo Approve Thermo Food pr Insects, Contam Persona Wiping o Washin	served  COS+cor  COS+cor  COS+cor  Compliance Status  Safe Food and Water  ized eggs used where required  ind ice from approved source  e obtained for specialized processing methods  Food Temperature Control  cooling methods used; adequate equipment for temperature  od properly cooked for hot holding ed thawing methods used meters provided and accurate  Food Identification  operly labeled; original container; required records available  Prevention of Food Contamination  rodents, and animals not present  ination prevented during food preparation, storage & display el cleanliness cloths; properly used and stored g fruts and vegetables  Proper Use of Utensils	COS COS COS COS COS COS COS COS		e intr auf. during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0duc 1 213 44 44 44 44 44 55 55 55 55 55	tion A cion Con S Con Con S Con		atho ood al onstru /arew /arew olet fa arbag olet fa arbag hysica dequa	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities Iwaste vater properly disposed Is: proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Ities installed, maintained, and clean Intilation and lighting; designated areas used  Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 1 1 0
28 29 30 31 32 33 34 35 36 35 36 37 38 39			Pasteur Water a Varianco Proper o control Plant fo Approve Thermo Food pr Insects, Contam Persona Wiping o Washin	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required and ice from approved source e obtained for specialized processing methods Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used meters provided and accurate Food Identification  operly labeled; original container; required records available Prevention of Food Contamination rodents, and animals not present ination prevented during food preparation, storage & display al cleanliness cloths; properly used and stored g fruits and vegetables Proper Use of Utensils tensils; properly stored	COS COS COS COS COS COS COS COS		intr           afAl           during           WT           1           2           1           1           2           1           1           1           1           1           1           1           1           1           1           1           1           1           1           1           1	40 40 40 40 40 40 40 50 50 50 50 50 50 50 50 50 50 50 50 50	tion Control C		atho ood al onstru varew ionfoo ot and fumbii ewagi oilet fi iarbag hysica dequa tourent fost re ompli	nd no cted, ashin d-cor d cold ng ins e and acilitie refrefi al faci the ve t perm cent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained; and clean intilation and lighting; designated areas used  Administrative Items  nit posted inspection posted Compliance Status Non-Smoker Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 1 1 0
28 29 30 31 32 33 34 35 36 36 37 38 39 40 41 41 42 43			Pasteur Water a Variance Proper o control Plant fo Approve Thermo Food pr Insects, Contam Persona Wiping Washing In-use u Utensils Single-u	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required ind ice from approved source e obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used meters provided and accurate Food Identification operly labeled; original container; required records available Prevention of Food Contamination rodents, and animals not present ination prevented during food preparation, storage & display al cleanliness cloths; properly used and stored g fruits and vegetables Proper Use of Utensils fensils; properly stored , equipment and linens; properly stored, dried, handled ase/single-service articles; properly stored, used			intr           durin           1           2           1           2           1           1           2           1           1           1           1           1           1           1           1           1           1           1           1           1           1           1           1           1           1           1	0duc 1 213 44 44 44 44 44 55 55 55 55 55	tion Constant		ood at oostru oorstru oorstru oolet fe larbag dequa dequa oolet fe larbag dequa	nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities Iwaste vater properly disposed Is: proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Ities installed, maintained, and clean Intilation and lighting; designated areas used  Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 1 1 1 1 1 1 0 WT
28 29 30 31 32 33 34 35 36 35 36 37 38 39 40 41 42 43 44			Pasteur Water a Varianco Proper o control Plant fo Approve Thermo Food pr Insects, Contam Persona Wiping o Washing In-use u Utensils Single-u Gloves	served  ood Retail Practices are preventive measures to o  OUT-not in compliance COS-cor Compliance Status Safe Food and Water  ized eggs used where required ind ice from approved source e obtained for specialized processing methods Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ad thawing methods used meters provided and accurate Food Identification  operly labeled; original container; required records available Prevention of Food Contamination  rodents, and animals not present ination prevented during food preparation, storage & display al cleanliness cloths; properly used and stored g fruits and vegetables Proper Use of Utensils fensils; properly stored , equipment and linens; properly stored, dried, handled used properly	Cos     C		intr           auring           during           WT           1           2           1           1           2           1	0duc 1 21 1 1 1 1 1 4 4 4 4 4 4 4 4 4 4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5	tion Con S Con		atho ood at onstru varew ionfoo ot and iumbin ewage olet fa arbag hysica dequa turrent lost re- complisi obacc tobacc	nd no cted, ashin d-cor d cold aciitie e and aciitie ge/refi al faci the ve t perm cent ance o pro co pro	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Italed; proper backflow devices Itwaste water properly disposed Its: properly constructed, supplied, cleaned Ities installed, maintained, and clean Itiposted Itiposted Itiposted Ities Status Non-Smoker Protection Act Ities offered for sale oducts are sold, NSPA survey completed Ities Ities It	CC68 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 0 WT 0
28 29 30 31 32 33 34 35 36 35 36 37 38 39 40 41 42 43 44 47 42 43 44			Pasteur Water a Varianco Proper o control Plant fo Approve Thermo Food pr Insects, Contam Persona Wiping - Washing In-use u Utensils Single-u Gloves et any vi	served  ood Retail Practices are preventive measures to o  OUT=not in compliance COS=cor Compliance Status Safe Food and Water  ized eggs used where required ind ice from approved source e obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used meters provided and accurate Food Identification operly labeled; original container; required records available Prevention of Food Contamination rodents, and animals not present ination prevented during food preparation, storage & display al cleanliness cloths; properly used and stored g fruits and vegetables Proper Use of Utensils fensils; properly stored , equipment and linens; properly stored, dried, handled ase/single-service articles; properly stored, used			intr           aufa           during           WT           1           2           1           1           2           1           <	0duc 1233 11596 44 44 44 44 44 44 44 45 55 55	tion		atho ood at onstru varew varew varew oot and ot and out and ou	nd no cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci the ve t perm cent ance o pro co pro	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained Itites installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 WT
28 29 30 31 32 33 34 35 36 36 36 37 38 39 40 41 42 43 44 5 6 14 14 2 43 5			Pasteur Water a Variance Proper of control Plant fo Approve Thermo Food pr Insects, Contam Persona Wiping of Washing In-use u Ubensils Single-of Gloves of any vi Ament past thermo	served COT-not in compliance are preventive measures to co COS+cor Compliance Status Safe Food and Water Ized eggs used where required Ind ice from approved source e obtained for specialized processing methods Food Temperature Control Cooling methods used; adequate equipment for temperature cod properly cocked for hot holding ad thawing methods used meters provided and accurate Food Identification operly labeled; original container; required records available Prevention of Food Contamination rodents, and animals not present ination prevented during food preparation, storage & display al cleanliness cloths; properly used and stored g fruits and vegetables Proper Use of Utensils fensils; properly stored , equipment and linens; properly stored, dried, handled ise/single-service articles; properly stored, used used properly constitution report in a conspicuous mannee. You have the	Cos     C		intr durin WT     1     2     1	44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56	tion Control C		atho ood at onstru lonfoo otanoi otan	nd no cted, ashin d-cor d cold ng ins e and acilitie re/refr al faci the ve t perm cent ance o pro co pro co pro	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used  Administrative Items Init posted Imspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm	CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 1 1 1 1 1 1 1 1 0 WT 0 wT 1 1 1 0 0 WT 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
28 29 30 31 32 33 34 35 36 36 36 37 38 39 40 41 42 43 44 5 6 14 14 2 43 5			Pasteur Water a Variance Proper of control Plant fo Approve Thermo Food pr Insects, Contam Persona Wiping of Washing In-use u Ubensils Single-of Gloves of any vi Ament past thermo	served  Od Retail Practices are preventive measures to a  Out-not in compliance  Cose-cor  Compliance Status Safe Food and Water  Ized eggs used where required Ind ice from approved source e obtained for specialized processing methods  Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used meters provided and accurate  Food Identification  operly labeled; original container; required records available  Prevention of Food Contamination  rodents, and animals not present ination prevented during food preparation, storage & display el cleanliness cloths; properly used and stored g fruits and vegetables  Proper Use of Utensils  tensils; properly stored , equipment and linens; properly stored, dried, handled isel/single-service articles; properly stored, used used properly  olations of risk factor items within ten (10) days may result in suspermit, tems identified as constituting imminent health hazards shall of recent inspection report in a complicuous manner. You have the is el-14-703, 68-14-705, 68-14-708, 68-14-708, 68-14-715, 68-14-715, 68-14		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	intr during WT     1     2     1     1     2     1	44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56	tion Control C		atho ood at onstru lancin out anci out	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t permit cent ance o pro co pri co pri co pri t by f	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean  Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used  Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo	COS O O O O O O O O O O O O O O O O O O	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 0 0 WT 0
28 29 30 31 31 32 33 34 35 36 36 37 38 39 40 40 41 42 43 44 5 8 9 9 40			Pasteur Water a Variance Variance Proper of control Plant fo Approve Thermo Plant fo Approve Thermo Pool pr Insects, Contam Persona Wiping Washing In-use u Utensils Single-u Gloves	served  Od Retail Practices are preventive measures to a  Out-not in compliance  Cose-cor  Compliance Status Safe Food and Water  Ized eggs used where required Ind ice from approved source e obtained for specialized processing methods  Food Temperature Control  cooling methods used; adequate equipment for temperature od properly cooked for hot holding ed thawing methods used meters provided and accurate  Food Identification  operly labeled; original container; required records available  Prevention of Food Contamination  rodents, and animals not present ination prevented during food preparation, storage & display el cleanliness cloths; properly used and stored g fruits and vegetables  Proper Use of Utensils  tensils; properly stored , equipment and linens; properly stored, dried, handled isel/single-service articles; properly stored, used used properly  olations of risk factor items within ten (10) days may result in suspermit, tems identified as constituting imminent health hazards shall of recent inspection report in a complicuous manner. You have the is el-14-703, 68-14-705, 68-14-708, 68-14-708, 68-14-715, 68-14-715, 68-14	Cos     C		intr during WT     1     2     1     1     2     1	oduc inspe 44 44 44 44 55 55 55 55 55 55 55 55 55	tion Control C		atho ood at onstru larew lonfoo ot and out and	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci the ve t perm ccent ance o pro co pr co pr co pr co pr t by f	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained Ities installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted Inspection posted Non-Smoker Protection Act Iducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 0 0 WT 0

PH-2267 (Rev. 6-15)		ses are available each mon ) 6153405620	th at the county health department.	RDA 629
	Please call (	0153405020	to sign-up for a class.	

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



#### Establishment Information

Establishment Name: Dunkin Donuts Establishment Number #: 605245863

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					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Low boy cooler	39			
Walk in cooler	40			
Walk in freezer	-1			

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Milk in lowboy cooler opened today	Cold Holding	41			
Sausage in drawer cooler	Cold Holding	36			
Hash browns in drawer cooler	Cold Holding	26			
Eggs in walk in cooler, dated 10/11	Cold Holding	43			
Milk in walk in cooler (sandwiched)	Cold Holding	40			

#### Observed Violations

Total # 1

Repeated # 0

34: No thermometer inside the under counter cooler. (This item was corrected during the inspection.)

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



#### Establishment Information

Establishment Name: Dunkin Donuts

Establishment Number : 605245863

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Food source: CML

- 10: (NO): No food received during 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.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Food temps listed.
- 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.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: 58:

\*\*\*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.

# 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

Establishment Name: Dunkin Donuts Establishment Number # 605245863

 Sources

 Source Type:
 Food
 Source:

 Source Type:
 Source:

## Additional Comments

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