TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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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		_	O 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	X	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	 Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved 	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	0 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,			
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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.