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

ALC: NO.	Mt. Juliet Donut Shop 286 Nonaville Rd 286 Nonaville Rd Type of Establishment Type of Establishment Type of Establishment								1								
Establishment Name 200 Noncuille Dd			Type of Establishment © Permanent O Mobile								J						
Address 286 Nonaville Rd												O Temporary O Seasonal					
				_	:19			_			me o	и <u>12:00</u> : <u>РМ</u> ам/рм					
Insp	ectio	on Da	rte		05/03/2021 Establishment = 605305443	3		-	Emba	irgoe	d 0						
Pur	pose	of In	spect	tion	Routine O Follow-up O Complaint			<b>O</b> Pr	elimin	ary		c	Cor	nsultation/Other			
Risk Category 🐹1 O2 O3 O4 Follow-up Required O Yes 🕅 No Number of Seats 25									28								
		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 (Hark designated compliance status (IH, OUT, HA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																
IN	luin e	ompili		eig nas	OUT=not in compliance NA=not applicable NO=not observed		ni danka							pection R*repeat (violation of the same code provisio	_		
	- iii Q	or open	anve			-	R		Ē	10040	o orro	ne que	- <del>1</del> 1 1 1 2			R	WT
	IN	ουτ	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	邕	0			Person in charge present, demonstrates knowledge, and	0	0	5	10	0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	~	~	
H		OUT	NA	NO	Employee Health					ŏ	ŏ	ŏ		Proper reheating procedures for hot holding	00	ŏ	5
	X				Management and food employee awareness; reporting	0				IN	олт		NO	Cooling and Holding, Date Marking, and Time as			
3	黨	0			Proper use of restriction and exclusion	0	0	°		IN	001	nea.	NO	a Public Health Control			
		OUT	NA		Good Hygienic Practices		_			医	0	0	-	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19	0 )33	0	0	×	Proper hot holding temperatures Proper cold holding temperatures	0	ö	
Ľ		OUT	NA		Preventing Contamination by Handa	<u> </u>		_		X		ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
6	邕	0			Hands clean and properly washed	0	0		22	0	0	0	鰀	Time as a public health control: procedures and records	0	0	
7	邕	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	°١		IN	OUT	NA	NO	Consumer Advisory	-	-	
8	$\mathbb{X}$				Handwashing sinks property supplied and accessible	0	0	2	23		0	12		Consumer advisory provided for raw and undercooked	0	0	4
	IN 嵐	OUT	NA	NO	Approved Source Food obtained from approved source	0		_		IN		NA	10	food Highly Susceptible Populations	<u> </u>	-	•
10	÷	8	0	524	Food received at proper temperature	ŏ							NO		-		
11	×	Ō	_		Food in good condition, safe, and unadulterated	ō	Ō	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicais			
		OUT		NO	Protection from Contamination	~			25	0	0	X		Food additives: approved and properly used	0	0	5
13	2	0	0		Food separated and protected Food-contact surfaces: cleaned and sanitized		00		26	<u>宗</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
	2		-		Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	22	no	Compliance with variance, specialized process, and HACCP plan	0	0	5
	_			Goo	d Retail Practices are preventive measures to co	atro	the	inte		tion	of a	atho					
				_							TICE			d energiane fulleren celeses inte reserv			
				00	F=not in compliance COS=correc				inspe	ction				R-repeat (violation of the same code provision)		-	
-		OUT			Compliance Status Safe Food and Water	cos	R	WT		0	UT			Compliance Status Utensils and Equipment	cos	R	WT
	8	_	Past	eurize	d eggs used where required	0	0	1	4		_	ood ar	nd no	nfood-contact surfaces cleanable, properly designed,	0	0	1
	9				ice from approved source	0	0	2	Ľ	·   '	0	onstru	cted,	and used	-	~	'
F.	0	OUT	varia	ince c	btained for specialized processing methods Food Temperature Control	0	0	-	4	6   (	0  v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	11	0	Prop	er cod	ling methods used; adequate equipment for temperature	0	0	2	4	7 (	<b>0</b> N	lonfoo	d-cor	itact surfaces clean	0	0	1
		-	contr			-					UT			Physical Facilities			
	2				properly cooked for hot holding thawing methods used	~	0	1	4	_				water available; adequate pressure stalled; proper backflow devices		8	2
	4		<u> </u>		ters provided and accurate	ŏ	_	i	5	_	_			waste water property disposed	ŏ	ŏ	2
		OUT			Food Identification				5		-			s: properly constructed, supplied, cleaned	Õ	Õ	1
3	5	0	Food	i prop	erly labeled; original container; required records available	ο	0	1	5	2	<b>0</b> G	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination		-		5	3 0	οP	hysica	al faci	ities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4 (	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	17	0	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		0	υт			Administrative items			
3	8	0	Pers	onal c	leanliness	0	0	1	5		<b>o</b> 0	urrent	pern	nit posted	0	0	0
	9			- N-	ths; properly used and stored	0	0		5	6 (	0 M	fost re	cent	inspection posted		0	-
Ľ	0	OUT	was	ningfi	ruits and vegetables Proper Use of Utensils	0	0	1			_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	1		In-us	e uter	nsils; properly stored		0		5		C	ompli	ance	with TN Non-Smoker Protection Act	26	01	
	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5		T	obacc	o pro	ducts offered for sale	0	0	0
	3 4				/single-service articles; properly stored, used ed properly		8		5	9	lf	10580	co pr	oducts are sold, NSPA survey completed	0	0	
					••••									Repeated addition of an interaction data from the second state			
serv	ice et	stablis	hmer	t perm	tions of risk factor items within ten (10) days may result in suspens it. Items identified as constituting imminent health hazards shall be	corre	cted is	mmed	iately	or op	eration	is shall	ceas	e. You are required to post the food service establishment permit	in a c	onsp	icuous
					recent inspection report in a conspicuous manner. You have the righ 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71			t a he	aring r	egard	ling thi	is repo			of the	date	of this
-		$\sim$			man						).	A	_1	Aluto		0.10	
					05/0	3/2	021		_	$\geqslant$	10	7	-	Ĺ	15/0	3/2	2021
	_	_			Charge	_	-	Date				-		ental Health Specialist			

Signal	ture o	r Per	son In	Charge	2

Signature of Environmental Health Spec

SCORE

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA		
P192201 (1004. 0=10)	Please call (	) 6154445325	to sign-up for a class.	HDH 025

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



### Establishment Information

Establishment Name: Mt. Juliet Donut Shop Establishment Number # 605305443

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)							
3 comp sink	QA	200								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ric	40				
Rif	0				
Drink cooler	39				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Ham	Cold Holding	41
Smoked sausage kolache	Cooling	106

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



#### Establishment Information

Establishment Name: Mt. Juliet Donut Shop Establishment Number : 605305443

Establishindent Number . 005305445

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: Employee washed hands before putting on gloves to serve donuts

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: See source info

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: See food temps

19: (NO) TCS food is not being held hot during inspection.

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NO) Time as a public health control is not being used during the inspection.

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: Mt. Juliet Donut Shop Establishment Number : 605305443

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information Establishment Name: Mt. Juliet Donut Shop Establishment Number #: 605305443

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Dawn, Walmart, Sam's Club
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

### Additional Comments