

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **DUNKIN DONUTS** Remanent O Mobile Establishment Name Type of Establishment 775 N GERMANTOWN PKWY #101 O Temporary O Seasonal Address Cordova Time in 10:30 AM AM / PM Time out 11:05; AM City 08/12/2021 Establishment # 605257585 Embargoed 0

Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 35 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

us (IH, OUT, HA, HO) for ea

10	4 =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=co	recte	d on-si	te dur	ing
二					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	8
	IN	OUT	NA	NO	Employee Health				17	Ó	0	0	۱ŝ
2	300	0			Management and food employee awareness; reporting	0	0						Г
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	18
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	18
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	24	0	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	Г
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	Γ,
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	NA.	N
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M	П
	IN	OUT	NA	NO	Approved Source				23	_	Ŭ		Ш
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	N
10	0	0	0	×	Food received at proper temperature	0	0	1	24	EK.	0	0	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	500	<u>ا</u>	•	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	N
	IN	OUT	NA	NO	Protection from Contamination				25		0	- XX	П
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黑	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	_	0	0	文	Proper hot holding temperatures	0	0	
20	0.00	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

the introduction of pathogo ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pect	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	¥
	OUT	Utensiis and Equipment			
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	6
56	0	Most recent inspection posted	0	0	۳
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

08/12/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

08/12/2021

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



_				
⊢cta	hire	hment	mt	nemation

Establishment Name: DUNKIN DONUTS
Establishment Number #: |605257585

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 compartment sink	Quat		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Glass cooler	38
Prep Cooler	41
Walk-in cooler	35
Walk-in freezer	0

Description	State of Food	Temperature (Fahrenheit
Milk	Cold Holding	38
Orange Juice	Cold Holding	38
Cheese	Cold Holding	25
Eggs	Cold Holding	25
Sausage	Cold Holding	26
_		

Observed Violations
Total # 3
Repeated # ()
37: Ice dispenser in ice machine has a build-up. Clean.
41: Ice scoop is lying on top of ice machine. Store in a bin or a bag.
45: Prep cooler does not securely seal. Repair.
143. Trep cooler does not securely seal. Repair.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: DUNKIN DONUTS	
Establishment Number: 605257585	
Comments/Other Observations	
TO THE RESIDENCE OF THE PROPERTY OF THE PROPER	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26:	
2. 3·	
4:	
5:	
6:	
7:	
8:	
9:	
10: 11:	
11. 12·	
13:	
14:	
15 :	
16:	
17 :	
18:	
20·	
20. 21·	
22:	
23:	
24:	
25:	
26:	
27: 57: 58:	
57. 5Q·	
50.	
***See page at the end of this document for any violations that could not be displayed in this space.	

See last page for additional comments.

Additional Comments

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

ishment Name: DUNKIN DONUTS ishment Number: 608267585 ments/Other Observations (cont'd)	
ishment Number: 605257585	
ments/Other Observations (cont'd)	
ments/Other Observations (cont'd)	
ional Comments (cont'd)	
last page for additional comments.	

Establishment Name: DUNKIN DONUTS			
stablishment Number #:	605257585		
Sources			
Source Type:	Water	Source:	Public water; MLGW
Source Type:	Food	Source:	Dunkin' Donuts
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		