TENNESSEE DEPARTMENT OF HEALTH

L

All the

New York						FOOD SERV	ICE ESTA	BL	ISH	iM	ENT	- 11	ISI	PEC	TIC	DN REPORT	SCOR	RE		
Esta	bist	water 1men	t Nar	ne	DUNKIN DO	NUTS										Fermer's Market Food Unit Ø Permanent Ø Mobile)(
Establishment Name Address					775 N GERMANTOWN PKWY #101 O Temporary O Seasonal															
City	000				Cordova		Time in	02	2:3	QF	PM	AJ	M/P	м ті	me ou	at 02:40; PM AM / PM				
	artic	n Da	de.		12/05/202	22 Establishment #					Emba									
			spec	tion	ORoutine	餐Follow-up	O Complaint	_			elimin		-	-	0.00	nsuitation/Other				
		egon		1011	10000000 10000000	02	03			04	span nan n	,					ber of Sea	ate .	35	
PUSA	Cat				ors are food prep	aration practices a	and employee		vior	* m				y repo	ortec	I to the Centers for Disease Control and P	reventio	on on		
				85 (ontributing facto											control measures to prevent illness or inj	ury.			
		(11	ırk de	algae	ted compliance statu											INTERVENTIONS ach liem as applicable. Deduct points for category or	subcatogo	H77.)		
IN	in c	ompli	ance		OUT=not in compliant	e NA=not applicable	NO=not observe		R)\$=cor	recte	d on-s	site duri	ing ins	pection R=repeat (violation of the same code Compliance Status		-	R	WT
h	IN	OUT	NA	NO	winp	Supervision		000			h	IN	оит	NA	NO	Cooking and Reheating of Time/Temperat			~ 1	
1	黨	0		-		esent, demonstrates kn	owledge, and	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures		<u>.</u>		
			NA	NO	performs duties	Employee Health						ŏ	ŏ	ŏ	Â	Proper reheating procedures for hot holding		8	ŏ	5
23	風覚	0			Management and to Proper use of restric	od employee awarenes ction and exclusion	is; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Tim a Public Health Control	10 85			
H	_	-	NA	NO		d Hygionic Practicos	•	-	-	-	18	0	0	0	X	Proper cooling time and temperature		oT	ा	
4	X	0				ng, drinking, or tobacco	use		0	5		0	0			Proper hot holding temperatures		이 이	읽	
5	义 IN		NA			eyes, nose, and mouth g Contamination by	Hands	0	0	-		22	00	8		Proper cold holding temperatures Proper date marking and disposition		읽	8	5
6	黛	0		_	Hands clean and pr	operly washed oct with ready-to-eat foo	de or approvad	0	-	6	22	0	0	×	0	Time as a public health control: procedures and rec	ords (0	0	
7	鬣	0	0	0	alternate procedure	s followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory				
8	N IN	애	NA	NO		properly supplied and a Approved Source	ccessible	0	0	2	23	0	0	氮		Consumer advisory provided for raw and undercool food	ked (o	0	4
	黨	0	_		Food obtained from	approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		_		
10 11	응	8	0		Food received at pr Food in good condit	oper temperature tion, safe, and unadulter	ated	8	0	5	24	ο	0	88		Pasteurized foods used; prohibited foods not offere	d (0	이	5
12	0	0	×	0	Required records av destruction	vailable: shell stock tage	s, parasite	0	0			IN	OUT	NA	NO	Chemicals				
	IN	out O	NA	NO	Protect	tion from Contamina	tion	~			25	0 意	<u>o</u>	X		Food additives: approved and properly used		읽	의	5
13	晟送	8	8		Food separated and Food-contact surface	s protected ses: cleaned and sanitiz	ed	8	0	4	26	IN	O OUT	NA	_	Toxic substances properly identified, stored, used Conformance with Approved Procedure				
15	_	0			Proper disposition or served	of unsafe food, returned	food not re-	0	0	2	27	0	0	0		Compliance with variance, specialized process, and HACCP plan	1 (0	०	5
	_	_	_	Gen	d Retail Practice	es are proventive r	ensures to co	atro	1 100	inte	oduc	tion	d	atho		, chemicals, and physical objects into foo	de	-	-	
				_							IL PR		_							
				00	T=not in compliance		COS=corre	cted o	n-site	during			1075			R-repeat (violation of the same code prov			_	
		OUT				liance Status ood and Water		COS	R	WT		10	UT			Compliance Status Utensils and Equipment	c	os	R	WT
2					ed eggs used where			0	0	1	4	5 (nfood-contact surfaces cleanable, properly designed	1, (<u>о</u> Т	0	1
23	_					ed processing methods	i	8	0	2	40		-			and used		+	0	1
		OUT	_			nperature Control					4		_			g facilities, installed, maintained, used, test strips		-	-	
3	1	0	cont		oling methods used;	adequate equipment fo	r temperature	0	0	2	-	_	UT	4011100	GHCON	tact surfaces clean Physical Facilities		0	0	1
3	_				properly cooked for				0		41	_				water available; adequate pressure		2		2
3	_	8	<u> </u>		thawing methods us eters provided and a			0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed		_	응	2
	_	OUT				Identification		-		_	5	_	-			s: properly constructed, supplied, cleaned			ŏ	1
3	5	×	Food	i proș	erly labeled; original	container; required reco	ords available	0	0	1	53	2 8	≈ ∘	Sarbag	e/reft	use properly disposed; facilities maintained		0	이	1
	_	OUT				Food Contamination	n				53	_	-			lities installed, maintained, and clean	_	-	0	1
3	6	0	Insec	ots, ro	odents, and animals r	not present		0	0	2	54	• •	0 /^	\dequa	ite ve	ntilation and lighting; designated areas used	- (이	이	1
3	_					g food preparation, stor	age & display	0	0	1			UT			Administrative Items		<u> </u>	<u>_</u>	
3	_				cleanliness ths: properly used ar	nd stored		0	0	1	54					nit posted inspection posted	-+		8	0
	0	0	Was		ruits and vegetables				õ							Compliance Status				WT
4	_	001		ie ute	Proper nsils; properly stored	Use of Utensils		0	0	1	57		-	Somoli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		0	01	
4	2	0	Uten	sils, (equipment and linens	; properly stored, dried,		0	0	1	53	5	T	obacc	o pro	ducts offered for sale	- (0	0	0
4	3				a/single-service articl ed properly	es; properly stored, use	d	8	8	1	55	9	H	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
1						ms within ten (10) dave m	av result in suspen				service		blish	ment o	ermit.	Repeated violation of an identical risk factor may result	in revocati	on e	f your	r food
																e. You are required to post the food service establishment				

manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a wr report. T.C.A. sections 68-14-708, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

fraid :	12/05/2022		12/05/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservi	ce ****
	Erea food cafaty training classes are available	each month at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mor	nth at the county health department.	RDA 629
1192201 (1097. 0-10)	Please call () 9012229200	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: DUNKIN DONUTS

-

Establishment Number #: 605257585

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Description	Temperature (Fahrenheit)
	1

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 5

Repeated # ()

35: Observed several containers that were not labeled. Ensure all containers are labeled. (Sugar and bagel seasonings)

37: Ice build up in the walk-in freezer. Orange juice stored on the floor in the walk-in refrigerator.

38: Ensure a hair net or cap is worn while serving/prepping food.

52: Observed trash and the dumpster door open.

55: Permit posted expired 6/30/22.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: DUNKIN DONUTS Establishment Number : 605257585

Comments/Other Observations
1: 2: 3: 4: 5: 6: Employees are educated on the importance of hand washing between tasks.
2:
3:
4:
5:
6: Employees are educated on the importance of hand washing between tasks.
8: The hand washing sink at the front is properly equipped. Paper towels and soap are now present.
9:
10:
11:
12:
13:
9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20:
15:
16:
17:
18:
19:
20:
21: The processed cheeses in the walk-in cooler are date marked. (Prep + discard date present) 22: 23: 24: 25: 26:
22:
23:
24:
25:
26:

***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 : 605257585

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: DUNKIN DONUTS Establishment Number #. 605257585

Sources		
Source Type:	Source:	

Additional Comments