

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Follow-up Required

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 03:35 PM AM/PM Time out 04:05: PM AM/PM City 03/29/2022 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

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

О3

12	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
Н	IN	OUT	NΔ	NO	Employee Health		-	
2	Ö	M.	THE C	110	Management and food employee awareness; reporting	0	0	-
_						-	ŏ	5
3	黑	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		3%	Hands clean and properly washed	0	0	
7	933	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5
Ŀ		_	•		alternate procedures followed	_	_	
8	0	20			Handwashing sinks properly supplied and accessible	0	0	2
	IN		NA	NO	Approved Source		_	_
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	330	0	Required records available: shell stock tags, parasite	0	0	
<u> </u>		-	0-0	_	destruction	_	_	
40	IN	ОИТ	NA	NO	Protection from Contamination	_		
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	508	0			Proper disposition of unsafe food, returned food not re-	0	0	2
1.0	~	_			served	_	_	-

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	243	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	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

### to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO	D R	<b>3/</b> .	
		OUT=not in compliance COS=com				
		Compliance Status	cos	R	WT	
	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	2	
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	2	
32	0	Plant food properly cooked for hot holding	0	0	1	
33	0	Approved thawing methods used	0	0	1	
34	X	Thermometers provided and accurate	0	0	1	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	2	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	
39	0	Wiping cloths; properly used and stored	0	0	1	
40	0	Washing fruits and vegetables	0	0	1	
	OUT	Proper Use of Utensils				
41	0	in-use utensils; properly stored	0	0	1	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	
43	0	Single-use/single-service articles; properly stored, used	0	0	1	
44	0	Gloves used properly	0	0	1	

specti	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	M	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	温	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	0
56	0	Most recent inspection posted	0	0	۰
Compliance Status					WT
Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act		0	
58		Tobacco products offered for sale	1 28	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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

Signature of Person In Charge

03/29/2022

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03/29/2022

\*\*\*\* 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

Date

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



### Establishment Information

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
Three compartment sink	Broad Range QA		139					

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Prep cooler	40					
Walk in freezer	-11					
Walk in cooler	42					

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit)				
Milk	Cold Holding	41				
Omlett	Cold Holding	39				
Sausage	Cold Holding	39				
Cheese	Cold Holding	41				
Ham	Cold Holding	41				

Observed Violations									
Total # 5									
Repeated # ()									
2: No employee illness policy on site. Educated and provided a copy via email.									
8: No soap or towels at hanwashing sink.									
34:									
45:									
47:									
41.									

<sup>&</sup>quot;"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

18: 19: 20: 21: 22: 23: 24: 25:

26: 27: 57: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5:



Establishment Name: DUNKIN DONUTS	
Establishment Number: 605257585	
Comments/Other Observations	
1:	
3:	
4:	
5:	
6:	
7:	
9:	
10:	
11:	
12:	
13: 14:	
14. 15.	
15. 16·	
1: 3: 4: 5: 6: 7: 9: 10: 11: 12: 13: 14: 15: 16: 17:	

# See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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)	
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ments/Other Observations (cont'd)	
ments/Other Observations (cont'd)	
ional Comments (cont'd)	
last page for additional comments.	

Establishment Information								
	JNKIN DONUTS							
Establishment Number #:	605257585			11				
Sources								
Source Type:	Food	Source:	National DCP					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							
Monica.Cooper@me	emphisdonuts.com							