

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

DUNKIN DONUTS

Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Season

Address 7/5 N GERMANTOWN PKWY #101 O Temporary O Seasonal Cordova Time 01:15 PM AND Time of 02:00 PM AND TIME OF THE OUT OUT OF THE OUT OF THE

City Cordova Time in 01:15 PM AM / PM Time out 02:00; PM AM / PM
Inspection Date 11/23/2022 Establishment # 605257585 Embargoed 000

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other
Risk Category X1 02 03 04 Follow-up Required

Risk Category X 1 O2 O3 O4 Follow-up Required X Yes O No Number of Seats 35

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injur

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Hark designated compliance status (IH, OUT, HA, HO) for each aumbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=co	rrecte	d on-si	te du
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	NA
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0
Н	IN	OUT	NA	NO	Employee Health			_	17	_	ŏ	ŏ
2	100	0	TRAN.	NO.	Management and food employee awareness; reporting	0	0		<u>"</u>	\vdash	-	\sim
L.	- 100					-	-	5		IN	ОИТ	NA
3	×	0			Proper use of restriction and exclusion	0	0	•				
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	25	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	100	0
6	0	黨		0	Hands clean and properly washed	0	0		22	0	0	×
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	
Ŀ			_	_	alternate procedures followed	_				IN	OUT	NA
8	0	×	51.5	LUS.	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	32
	IN	OUT	NA	NO	Approved Source	-		_		_		
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	\approx	Food received at proper temperature	0	0	١. ١	24	0	0	200
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-		_	000
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	100
13	黛	0	0		Food separated and protected	0	0	4	26	黛	0	
14	巡	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×

					Compliance Status	COS	K	W
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	20	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит		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	200	0	0	Proper date marking and disposition	0	0	*
22	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		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

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WI
	OUT		_		
28		Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30		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	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	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	328	Contamination prevented during food preparation, storage & display	0	0	1
38	245	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	- 4

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	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	7
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	-
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	題	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. To A post-input 67.4.7.70, 67.4.7.70, 67.4.7.70, 67.4.7.70, 67.4.7.75, 67

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Signature of Person In Charge

11/23/2022

Date Signature of Environmental Health Specialist

11/23/2022

**** 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 classes are available each month at the county health department.

Please call () 9012229200 to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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)			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Norlake	33
Norlake Freezer	8
Delfield	38
Delfield #2	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sausage	Cold Holding	39
Egg White	Cold Holding	39
Chesse - sliced	Cold Holding	40
Cheese - Sliced #2	Cold Holding	40

Observed Violations
Total # 8
Repeated # 0
6: Educate employees on the importance of hand washing. Ensure employees are hand washing while switching tasks.
8: Ensure the hand washing sink at the front is properly equipped. Observed no paper towels and soap at the sink.
21: Please properly date mark items in the walk-in refrigerator. The processed cheese should have a discard date for the next 7 days. The items in the clear containers (3) need to be have discard date of when it will be used by. Date marking starts the day it was prepped.
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.

^{***}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	
Comments/Other Observations 1: 2: 3: 4: 5: 7: 9: National DCP is the food vendor. 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 22: 23: 24: 25: 26: 27: 57: 58: 1: 2: 3: 4: 5:	
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See last page	for addition	al comments
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Additional Comments

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

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

Establishment Name: DUNKIN DONUTS Establishment Number: 605257585	Establishment Information	
Establishment Number: 605257585 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: DUNKIN DONUTS	
Additional Comments (cont'd)	Establishment Number: 605257585	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contists	
See last page for additional comments.		
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Establishment Information			
Establishment Name: DUNKIN DONUTS			
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Sources			
Source Type: Food	Source:	National DCP	
Source Type:	Source:		
Additional Comments			
Follow-up scheduled in 10 days. Please contact Niani Williams at 901-483-7515. *Provided PIC with Safe Food Donation brochure*			