TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ser al		HAN S	A STATE													O Fermada Markat Frod		Γ		
Establishment Name			t Nar		Tasty Donuts						Type of Establishment Wermanent O Mobile									
Add	ress				9448 Bradmo	ore Ln Suite 10)2									O Temporary O Sea	asonal			
City					Ooltewah		Time in	10):1(0 A	١M	A	M/P	M Ti	me o	ut 10:50: AM AI	M/PM			
Insp	ectio	on Da	rte		09/08/202	2 Establishment #	60525693	0			Emba	rgoe	d ()						
Puŋ	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			-	elimin				Cor	nsuitation/Other				
Risi	Cat	tegon	y		01	3822	O 3			04				Fo	-wolle	up Required 🕱 Yes	O No Number of	Seats	18	
		R														to the Centers for Dise control measures to pre	ase Control and Preve			
						FOODBORN	E ILLNESS RIS	5K F/	ACTO	ORS	AND	PU	BLIC	HEA	штн	INTERVENTIONS				
10.1	ula a			algnat					ite ma							ach item as applicable. Deduct)	
104	_	ompli		_	OUT=not in complianc Comp	e NA=not applicable liance Status	NO=not observe	-	R		Ĩ	recie	u on-i	she dun	ng ins	spection R=repeat (v Compliance Stat	iolation of the same code provi 199		R	WT
	-	-	NA	NO	Dostan in sharpo ne	Supervision esent, demonstrates kn	aufadas and					IN	ουι	NA	NO	Cooking and Roheating Control For Safe				
1	黨	0		NO	performs duties		ownedge, and	0	0	5		0	0			Proper cooking time and tem	peratures	0	8	5
2		001	NA	NO		Employee Health od employee awarenes	s; reporting	0	0		"	0	0			Proper reheating procedures Ceeling and Helding, Date		_	101	
3	黨	0			Proper use of restric			0	0	5		IN	001			a Public He	aith Control			
4		OUT	NA			d Hygienic Practices g. drinking, or tobacco (0	о	_		00	0	夏		Proper cooling time and temp Proper hot holding temperatu		+ 8	응	
5	澎	0	NA	0	No discharge from e	yes, nose, and mouth g Contamination by		0	0	<u> </u>	20 21	0	Ň	0		Proper cold holding temperat Proper date marking and disp		8	0	5
6	×			0	Hands clean and pro	operly washed		0	0		22		ō	x		Time as a public health contr		ō	6	
7	鬣		0	0	No bare hand conta alternate procedures	ct with ready-to-eat food s followed	ds or approved	ο	0	5		IN	OUT		NO			-		
		0	NA	NO		properly supplied and a Approved Source	ccessible	0	0	2	23	0	0	12		Consumer advisory provided food	for raw and undercooked	0	0	4
	黨		~		Food obtained from Food received at pro			00				IN	OUT	-	NO	Highly Suscepti	ble Populations			
	×		_		Food in good condit	ion, safe, and unadulter		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; proh	iibited foods not offered	0	0	5
12	0	0	×	0	destruction	ailable: shell stock tags		0	0			IN	ουī			Chem	licals			
		OUT O		NO	Protect Food separated and	tion from Contamina protected	tion	0	0	4	25 26	0 覚	0	X	l –	Food additives: approved and Toxic substances properly id		8	응	5
14	义	0		1	Food-contact surfac	es: cleaned and sanitize		ŏ		5		IN	OUT	NA	NO	Conformance with A	pproved Procedures	Ť		
15	黛	0			Proper disposition o served	f unsafe food, returned	food not re-	0	0	2	27	0	0	窝		Compliance with variance, sp HACCP plan	pecialized process, and	0	0	5
				Goo	d Retail Practice	a are preventive m	essures to co	atro	l the	intr	oduc	tion	of	atho	oens	s, chemicals, and physic	al objects into foods.			
				_					D RE				_							
				OU	T=not in compliance	iance Status	COS=corre	cted or		śuring						R-repeat (violation Compliance State	on of the same code provision)	Loos	R	WT
	_	OUT			Safe F	ood and Water			· ·			0	UT			Utensils and Equi	pment			
2					d eggs used where r lice from approved s			0	8	2	4	5 0				infood-contact surfaces cleana and used	able, properly designed,	0	0	1
3	-	OUT		ance o		ed processing methods perature Control		0	0	1	4	5 (0	Narew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
3	1	0				adequate equipment for	temperature	0	0	2	47	_	-	Vonfoo	d-cor	ntact surfaces clean		0	0	1
3		0	contr Plant		properly cooked for	hot holding		-	0	1	41		UT D	-lot and	1 cold	Physical Facilit water available; adequate pro		0	ा	2
3	-	0	Appr	oved	thawing methods use	ed		0	0	1	49	9 (0	Plumbi	ng ins	stalled; proper backflow device	85	0	0	2
3	-	OUT	iner	mome	eters provided and as Food	Identification		0	0	1	5		-			i waste water properly dispose es: properly constructed, supp		8	0	2
3	5	0	Food	i prop	erly labeled; original	container; required reco	ords available	0	0	1	53	2 (0	Sarbag	e/refi	use properly disposed; facilitie	s maintained	0	0	1
	_	OUT				Food Contamination	•				5	_	-			ilities installed, maintained, an			0	1
3	6	0	Insec	cts, ro	dents, and animals r	ot present		0	0	2	54	• •	° /	Adequa	ste ve	entilation and lighting; designat	ted areas used	0	이	1
3	_					g food preparation, stor	age & display	0	0	1		-	UT			Administrative H	tems			
3	-	-	-		leanliness ths; properly used ar	nd stored		00	0	1	54	_			-	nit posted inspection posted		8	8	0
4	-		Was		ruits and vegetables				0	1		-	_			Compliance Sta			NO	WT
-4	1	0	In-us		nsils; properly stored				0	1	57					Non-Smokers Pr with TN Non-Smoker Protection		X		
4	_					properly stored, dried, es; properly stored, use				1	53					oducts offered for sale roducts are sold, NSPA survey	/ completed	8	8	0
	4				ed properly		_		ŏ	1			_							
																Repeated violation of an identic e. You are required to post the fit				
man	ner a	nd po	st the	most	recent inspection report		r. You have the rig	ht to n	equest							filing a written request with the C				
(\mathcal{C}) r	、 -	file		09/0	18/2	022)		1	C	1	<u> </u>	$\int \cdot I$		09/0)8/2	022
Sig	natu	re of	Pers	ion In	Charge				-)ate	Sig	natu	re of	/ Envir		ental Health Specialist				Date
						Additional food safety	information can	be fo								ealth/article/eh-foodservic	e ****			
PH	267	(Rev	6-15)			Free food safety t	raining classes	s are	avai	lable	eac	h ma		at the	e cou	unty health department.			BL	XA 629
		4. 00 T.				Please	call () 42	232	098	3110)		to si	gn-u	p for a class.			ru.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tasty Donuts Establishment Number #: 605256930

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)							
Triple sink	CL	50								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
	40					
Coke reach in cooler	49					

Food Temperature								
State of Food	Temperature (Fahrenheit)							
Cold Holding	48							
Cold Holding	49							
	Cold Holding							

Observed	Violations
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Total #

Repeated # ()

20: Coke reach in cooler holding dairy products 48-50°F. TCS foods must be held at 41°F or below. Dairy products were moved to reach in cooler in food prep area that is capable of holding TCS foods at 41°F and below.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605256930

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: Good handwashing observed.

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: Food from approved sources.

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: No raw animal products present at facility during time of inspection.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NA) Establishment does not hot hold TCS foods.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 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.

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

Establishment Information

Establishment Name: Tasty Donuts

Establishment Number : 605256930

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Tasty Donuts
Establishment Number # 605256930

Sources									
Source Type:	Food	Source:	Dawn						
Source Type:	Water	Source:	Public						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							

Additional Comments

See #20.