TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1000																	_	<u> </u>	
Establishment Name		Tasty Donuts					Type of Establishment O Fermer's Market Food Unit O Mobile													
Address					9448 Bradmore Ln Suite 102 Type of Establishment O Mobile O Temporary O Seasonal									J						
City					Ooltewah		Time in	02	2:10) F	M	A	M / PI	ит	me o	at 02:50 PM A	M / PM			
Insp	ectic	on Da	rte		10/22/202	21 Establishment #						-	d 0							
Purp	ose	of Ir	spec		Routine	O Follow-up	O Complaint			-	Mimin		-		Cor	nsuitation/Other				
Risk	Cat	tegor	y		O 1	<u>38</u> 22	O 3			04				Fo	ollow-	up Required O Yes	民 No Number of	Seats	18	
		P	isk														ase Control and Preve			
						FOODBOR	NE ILLNESS RI	SK F/	ACTO	DRS	AND	PU	BLIC	HEA	штн	INTERVENTIONS				
IN	in c	(L) ingmo		algna		e (IN, OUT, NA, NO) for ce NA=not applicable	NO=not observe		ite no											
	_	_	_			liance Status			R		Ē					Compliance Stat	48		R	WT
-	-		NA	NO	Person in charge p	Supervision resent, demonstrates i	mowledge, and	-		_		IN	OUT	NA	NO					
	訚 IN	O OUT	NA	NO	performs duties	Employee Health		0	0	5			00	×				8	8	5
2	X	0				ood employee awaren	ess; reporting	0	2	5		IN		NA		Cooling and Holding, Det	te Marking, and Time as	_		
	炭 IN		NA	NO		ction and exclusion d Hygionic Practice	••	-	0	-	18	0	0	x	0			0	ि	
4	X	00				ng, drinking, or tobacc eyes, nose, and mouth		0	0	5			00					8	8	
		OUT	NA	NO		ng Contamination b			0	=	21	0	0	Ó				0	0	5
7		0	0	ŏ	No bare hand cont	act with ready-to-eat fo	ods or approved	0	ŏ	5	4 Follow-up Required O Yes K No Number of Seats most commonly reported to the Centers for Disease Control and Prevention tealth Interventions are control measures to prevent lilness or Injury. 55-ND PUBLIC HEALTH INTERVENTIONS intervent cost are Korsetch Him any policity. Detect politic for coticoup or thib classol. COS-connected on-site during inspection Ringpect (violation of the same code provision) 70 Compliance Status COSI Cost on the same code provision 71 O O X O Proper reheating or Time/Temperatures 117 O O X O Proper reheating procedures for hot holding O (0) 71 O O X O Proper reheating procedures for hot holding O (0) 72 O O X O Proper cooling time and temperatures 20 O O Proper coling time and temperatures 21 O O X O Proper coling time and temperatures 22 O O X O Time as a public heath control: procedures and records O (0) 73 IN OUT NA NO Consumer advisory provided for raw and undercooked food O (0) 74 O X O Time as a public heath control: procedures and records O (0) O (0) 74 O X O Time as a public heath control: procedures and undercooked food O (0) 75 O X O Time as a public heath control: procedures and records O (0) O (0) 75 O X O Time as a public heath control: procedures and records O (0) O (0) 76		0							
		0		NO	alternate procedure Handwashing sinks	s properly supplied and	accessible	0	0	2	23			_	NO	Consumer advisory provided		0	ि	4
9	黨	0			Food obtained from			0	0	٦		IN	OUT	NA	NO	- 10-10-10-10-	ble Populations			
10 11		0	0			tion, safe, and unadult		0	0 0	5	24	0	0	×		Pasteurized foods used; proh	ibited foods not offered	0	0	5
	0	0	X	0	destruction	vailable: shell stock ta		0	0							Chem	icais			
			NA 家	NO	Protect Food separated an	tion from Contamin d protected	ation	0	0	4	25 26	0 嵐		X	J			0	응	5
14	×	0	0	1		ces: cleaned and sanit of unsafe food, returne		0	0			_	OUT	NA						
15	2	0			served	or unsale lood, returne	a lood hot le-	0	0	2	27	0	0	2			ecialized process, and	0	0	5
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
														3						
	_		_	00		liance Status	COS=corre		R		inspe					Compliance Sta	tus	COS	R	WT
2	8				ed eggs used where				0				10	ood a	nd no			0	0	
2	_				fice from approved obtained for specials	source zed processing method	ż	00	8	2	\vdash	+	0				ut used test string	-	0	
	_	OUT	_	er co		adequate equipment f	for temperature			_		-	-				ra, usea, test strips	-	0	1
3		0	cont	rol			or companying	0	0	2		0	UT			Physical Facilit				
3	_	0	Appr	roved	properly cooked for thawing methods us	sed		0	0 0	1		_	ΟP	Yumbi	ng ins	stalled; proper backflow device	15	Ō	Ō	2
3	4	0		mom	eters provided and a Food	Identification		0	0	1									0	2
3	5	0	Foo	d prop	erly labeled; original	l container; required re	cords available	0	0	1	5	2							0	1
		OUT				f Food Contaminati	on				-	_							2	1
3	-				idents, and animals			0	0	2	L ^s	+	-	dequa	ste ve			0	0	1
3	_	0				ng food preparation, st	orage & display	0	0	1	-		UT		teore	Administrative It	ems			
3	9	Ô	Wip	ng cic	cleanliness oths; properly used a				0	1	5					nit posted inspection posted			0	0
4	-	O TUO	Was	hing f	ruits and vegetables Proper	Use of Utensils		0	0	1	\vdash					Compliance Stat Non-Smokers Pr		YES	NO	WT
4	_				nsils; properly store outpment and liner	d s; properly stored, drie	d. handled		8	1	5					with TN Non-Smoker Protection ducts offered for sale	on Act	X	8	0
4	3	0	Sing	le-use		les; properly stored, us		0	8		5	9				oducts are sold, NSPA survey	completed		ō	-
Failu	re to	corr	ect an	y viola	ations of risk factor its			sion o	fyour							Repeated violation of an identic				
man	ter a	nd po	st the	most	recent inspection repo	ort in a conspicuous man	ner. You have the rig	ht to n	equest							e. You are required to post the following a written request with the Colling a written				
repo (п. Т.		sectio	ns 68-	t i le	4-708, 68-14-709, 68-14-71						R	7	1-+		1.1		4.0.10		
0100			h	une le	<u> </u>		10/2	22/2	_		Cia	<u>/</u>	Vo.	\mathcal{N}				10/2	2/2	2021 Date
orgr	dlU	eof	rets	sori II)	Charge	Additional food cafe	ty information can	be fo		ate						ental Health Specialist ealth/article/eh-foodservic	. ****			Cate
PH-1	267	(Rev	6.15				7	s are	avai	lable	eac	h m			-	inty health department.	14		P	DA 629
r ma	Please call () 4232098110 to sign-up for a class.																			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tasty Donuts Establishment Number #: 605256930

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	1
moking observed where smoking is prohibited by the Act.	+

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	CL	50								

Equipment l'emperature							
Description	Temperature (Fahrenheit)						
Cooler by display	41						
Rear reach in cooler	38						

Food Temperature								
Description	State of Food	Temperature (Fahrenheit)						
Dairy (Cooler near donut display)	Cold Holding	41						
Dairy (reach in cooler rear facility)	Cold Holding	39						

Total # 4 Repeated # ()

47: Area around grease hood dirty.

47: Bottom of reach in fridge dirty with fritter dough.

54: Employee coat, gift bag, and personal drink stored near cutting board and knife in food prep area. Personal items must be properly stowed away from food contact surfaces and utensils.

54: Employee sushi stored with food ingredients in reach in cooler. Personal food items must be stored seperately from ingredients.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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.

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