

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	~	'n	
_		11₽	_

O Farmer's Market Food Unit **DONUT PALACE** Remanent O Mobile Establishment Name Type of Establishment 3466 D LEBANON ROAD O Temporary O Seasonal Address

> Hermitage Time in 11:15 AM AM / PM Time out 11:20: AM

04/10/2024 Establishment # 605248950 Embargoed 0 Inspection Date

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 10 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS s (IN, OUT, HA, HO) for

IP	₽in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	\$=co	recte	d on-si	te duri	ng ins	spection Rerepe
					Compliance Status	cos	R	WT						Compliance 5
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Robes Control For
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	ALC.	0	Proper cooking time and
	IN	OUT	NA	NO	Employee Health				17	_	ŏ	õ		Proper reheating proceds
2	300	0			Management and food employee awareness; reporting	0	О	\neg						Cooling and Holding,
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	0	0	Proper cooling time and t
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	文	0	Proper hot holding temper
5	×	0		0	No discharge from eyes, nose, and mouth	0	O	°	20	145	0	0		Proper cold holding temp
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and
6	100	0		0	Hands clean and properly washed	0	0		22	×	0	0	0	Time as a public health o
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1"	~		•	_	Time as a public nearing
1	500	_	•		alternate procedures followed	_	_			IN	OUT	NA	NO	Consu
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	30		Consumer advisory provi
		OUT	NA	NO	Approved Source		_			_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susce
10	0	0	0	3%	Food received at proper temperature	0	0		24	0	0	320		Pasteurized foods used:
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[-4	_	ľ	(40)		Pasteurized roods used,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	a
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food additives: approved
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0		1	Toxic substances proper
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance wit
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance HACCP plan

					Compliance status	000	К	**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	25	Proper reheating procedures for hot holding	0	0	9
	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	文	0	Proper hot holding temperatures	0	0	
20	145	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	X	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	
26	2	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

			GOO		
		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	×	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	338	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	-

Signature of Person In Charge

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	\top		
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	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	Г
56	談	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act	\top		
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	- 0	0	

You have the right to request a h n (10) days of the date of the GutinehilVic

> are of Environmental Health Specialist Date

04/10/2024

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**** 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) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: DONUT PALACI				
Establishment Number #: [605248950				
NSPA Survey – To be completed if Age-restricted venue does not affirmatively resi				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	or facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	very entrance.	
Garage type doors in non-enclosed areas are r	ot completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)
Equipment Temperature				
Description			Temperature (Fah	renhelt)
Food Temperature		1 -1 1		
Description		State of Food	Temperature (Fah	renhelt)

Observed Violations
Total # 4 Repeated # 0
Repeated # ()
34:
37:
53:
56: Recent inspection report not posted.

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: DONUT PALACE	
Establishment Number: 605248950	
Comments/Other Observations	
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Additional Comments	

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Establishment Information

Establishment Information		1
Establishment Name: DONUT PALACE		
Establishment Number # 605248950		
Sources		
Source Type:	Source:	
Additional Comments		