TENNESSEE DEPARTMENT OF HEALTH PVICE ESTABLISHMENT INSPECTION REPORT

			J			FOOD SI	RVICE ESTA	BL	ISH	M	ENT	r 11	NSF	PEC	тю	ON REPORT	sco	RE		_
Tasty Donuts														O Farmer's Market Food Unit	10		ſ			
01/18 Bradmore Ln Suite 102								_	Тур	xe of E	Establi	shme	O Temporary O Seasonal				/			
Address					12)·1	0 F	2					ut 12:40; PM AM / PM							
City		_			05/04/20	721	60525693					_			THE OL	ut <u>12.10,111</u> AM/PM				
Inspe										_			d 0			l				
,			spect		鼠 Routine	O Follow-up	O Complaint				elimin	ary				nsultation/Other			10	
Risk Category O1 12 O3 O4 Follow-up Required O Yes 12 No Number of Seats 18 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention												_								
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
			rix des	land	ed compliance st											INTERVENTIONS ach liem as applicable. Deduct points for a	category or subcate	mary.)		
IN-	in co	mpli			OUT=not in compl	iance NA=not appl	cable NO=not observe									spection R+repeat (violation of th				
					Col	mpliance Status		COS	R	WT						Compliance Status Cooking and Reheating of Time/		cos	R	WT
	-	-	NA	NO	Person in charge	Supervision e present, demonstr	ates knowledge, and					IN	OUT	NA	NO	Control For Safety (TCS)				
		0	NA	NO	performs duties	Employee He	÷ ·	0	0	5		8				Proper cooking time and temperatures Proper reheating procedures for hot hold	lina	0	읭	5
2	X.	0	144	no	Management an	d food employee av		0		5	۲ <i>"</i>	IN	олт		NO	Cooling and Holding, Date Marking			-	
	~	0				striction and exclusi		0	0	°.				NA		a Public Health Contr	lo	-		
4 2	K	0	NA			lood Hygienic Pro Isting, drinking, or to		0				0	0	훐		Proper cooling time and temperature Proper hot holding temperatures		8	0	
		0	NA	-		m eyes, nose, and nting Contaminat		0	0	<u> </u>		20		0	34	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	X	0	10-1		Hands clean and	d properly washed		0	0		22	-	ō	ō			res and records	ō	ŏ	
	×	0	0	0	alternate proced	lures followed	eat foods or approved	0	0	5			OUT	NA		Consumer Advisory			- 1	
8 2	N I	0	NA	NO	Handwashing sir	Approved Sou		0	0	2	23	0	0	黛		Consumer advisory provided for raw and food	d undercooked	0	0	4
	2		0			om approved sourc t proper temperatur		8	00			IN	OUT		NO	Highly Susceptible Popula			_	_
11	×	ŏ		~	Food in good co	ndition, safe, and ur	hadulterated	ŏ	0	5	24	0	0	×		Pasteurized foods used; prohibited foods	s not offered	0	٥	5
		٥	×	0	destruction	s available: shell sto		0	0				OUT		NO	Chemicals				
13			NA 家	NO	Food separated	and protected	amination	0		4		0 度	8	Food additives: approved and properly used Toxic substances properly identified, stored,			8	0	5	
14)	×	0	0			rfaces: cleaned and		0	0	5		IN	OUT	_		Conformance with Approved P	Procedures			
15 🚊 O Proper disposition of unsafe food, returned food not re- served O O 2 27 O O 2 Compliance with variance, specialized process, and O O									0	5										
				Goo	d Retail Pract	tices are preven	tive measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical object	s into foods.			
								GOO	DR	at/A	L PR	ACT	ICE	3						
				00	T=not in compliance Con	e mpliance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
0.0	_	OUT	Deat		Safe	e Food and Wate			· · ·			0	UT			Utensils and Equipment				
28 29		0	Wate	r and	d eggs used whe lice from approve	ed source		0	8	2	4	45 O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						0	0	1
30	_		Varia	nce c		alized processing n Comporature Com		0	0	1	4	6	0 v	Warewashing facilities, installed, maintained, used, test strips			st strips	0	0	1
31		0	Prop		oling methods use	ed; adequate equipr	ment for temperature	0	0	2	4	_	O N	lonfoo	d-cor	ntact surfaces clean		0	0	1
32	_	0			properly cooked	for hot holding		0				8		lot and	l cold	Physical Facilities I water available; adequate pressure			0	2
33	_		<u> </u>		thawing methods eters provided an			0	0	1	4	_	_	Plumbing installed; proper backflow devices Sewage and waste water properly disposed					0	2
	_	OUT				od identification		Ť		_		_				es: properly constructed, supplied, cleane	d	0	ŏ	1
35	_		Food	prop			red records available	0	0	1	5		_	-		use properly disposed; facilities maintaine	id	0	0	1
36	-		Incor	4e 10		of Food Contam	ination	0	0	2	5		-			lities installed, maintained, and clean intilation and lighting; designated areas up	sad	0	0	1
	36 O Insects, rodents, and animals not present		-	\vdash	_	F	-	-	ueque	ne ve		500		<u> </u>						
37	_	0				uning food preparati	on, storage & display	0	0	1	5		UT		Det er	Administrative items		~	0	
	38 O Personal cleanliness 39 O Wiping cloths; properly used and stored		0	0			-				nit posted inspection posted		0		0					
40 O Washing fruits and vegetables OUT Proper Use of Utensilis			0	0	1			-			Compliance Status Non-Smokers Protection	Act	YES	NO	WT					
	41 O In-use uti			nsils; properly sto	pred			8		5					with TN Non-Smoker Protection Act		8	읽		
43	43 O Single-us			e-use	/single-service a	ens; properly stored rticles; properly stor			0	1	5	9	Tobacco products offered for sale If tobacco products are sold, NSPA survey completed			1	8	0	0	
44	_	-			ed properly	in the second second			0											
servic	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 nanner and post the 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. T.C.A. sections 68-14-709, 68-14-709, 68-14-719, 68-14-719, 68-14-716, 4-5-329.																			
(On file 05/04/2021 RATEL 05/04/2021																		

1 e ノヘ C Signature of Person In Charge

05/04/2021 Signature of Environmental Health Specialist

Date

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**** 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 ck	asses are available each mor	th at the county health department.	RDA 629
PTP-2201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

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.	
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)					
Coke cooler	41					
Reach in cooler (prep area)	38					

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit				
Dairy (coke cooler)	Cold Holding	41				
Dairy (prep area cooler)	Cold Holding	38				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.

20: See temperatures.

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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