TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	No.			r												7	
Esta	blisi	men	nt Nar		DUNKIN DONUTS					Tor		T-t-bi	-	Fermer's Market Food Unit @ Permanent O Mobile			
Add	655				775 N GERMANTOWN PKWY #101					T Y	xe of t	Establi	shme	O Temporary O Seasonal			
City					Cordova Time i	01	L:0	QF	M	A	M/P	и ті	me o	и 02:15: РМ АМ/РМ			
Insp	ويتقموه	~ D:	ata.		01/05/2024 Establishment # 60525758					_	d 0						
			spec		Routine OFollow-up OComplaint			- O Pr			u =		0.000	nsuitation/Other			
				10011				04	200110019	ary					Cash	35	
Risk	Cat	-		Fact	O1 X2 O3 ors are food preparation practices and employee	beha	vior		st co	2min	nonh					00	
				as (ontributing factors in foodborne illness outbreak			_									
		(Me	uric de	nigna	FOODBORNE ILLNESS RJ ted compliance status (IN, OUT, NA, NO) for each numbered ited										egory.	,	
IN	in c	mpii	ance		OUT=not in compliance NA=not applicable NO=not observ				\$=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provis			
H	IN	оит	NA	NO	Compliance Status Supervision	cos	ĸ	WT	Ь		017			Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
\vdash	黨	0	-		Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods		-	
	IN	OUT	NA	NO	Employee Health	-	-			00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
2		0			Management and food employee awareness; reporting		0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
\rightarrow	炭 IN	-	NA	NO	Proper use of restriction and exclusion Good Hygianic Practices	0	0	_	18	0	0	0	<u>8</u> 4	Public Health Control Proper cooling time and temperature	0	o	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0		Proper hot holding temperatures	0	0	
	嵐 IN	0 OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	_		25	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
-	<u>×</u>	0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0		5	22		0	X	0	Time as a public health control: procedures and records	0	0	
	黨	0	0	0	alternate procedures followed	0	0			IN	OUT	NA	NO	Consumer Advisory			
8	N IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	8	0	0	1.52	Food obtained from approved source Food received at proper temperature		00			IN	OUT		NO	Highly Susceptible Populations			
11	×	ŏ			Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ			Chemicals			
13				NO	Protection from Contamination Food separated and protected	0	0	4	25	0 奚	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	2	ŏ	1×	1	Food-contact surfaces: cleaned and sanitized	tŏ		5		IN		NA	NO	Conformance with Approved Procedures	- ×	-	
		-	<u> </u>			- U									-		
15	1	0	Ŭ	1	Proper disposition of unsafe food, returned food not re- served	-		2	27	_				Compliance with variance, specialized process, and HACCP plan	0	0	5
15	<u></u>	0				0 ontro	0 the	2 intr	oduc	0 tion	O of p	× atho	gena	Compliance with variance, specialized process, and HACCP plan	0	0	5
15	义	0		God	served	ontro GOO	O the D R	2 intro	oduc L PR	O tion	of p	× atho	gena	Compliance with variance, specialized process, and HACCP plan	0	0	5
15	2	0		God	d Retail Practices are preventive measures to c Trinot in compliance COS+com Compliance Status	ontro GOO	O the D R	2 intro	oduc L PR	O tion	o of p	× atho	gena	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT
215	2	0 001	Past	Goo OU	served d Retail Practices are preventive measures to c T=not in compliance COS=com Compliance Status Safe Food and Water d eggs used where required	O ontro cool co	0 blithe R	2 Intro July during WT	inspe	O tion ction	o of p (CE ह	atho	nd no	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	COS	R	WT
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PH-2267 (Rev. 6-15)	Free food safety training cla Please call (asses are available each mon) 9012229200	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: DUNKIN DONUTS

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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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

quipment l'emperature					
Description	Temperature (Fahrenheit)				
Walk In Cooler	34				

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 3	
Repeated # 0	

38: Hair Restraints

2-402.11 Effectiveness.

(A) Except as provided in ¶ (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

43: Single service items stored near toxic item (cleaner).

44: 3-304.15 Gloves, Use Limitation.

(A) If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

Wash hands prior to changing into new glove.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: DUNKIN DONUTS Establishment Number : 605257585

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
 (IN) There are no food workers observed working with specific reportable symptoms or illnesses. (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area. (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-ea
foods. 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9:
 (NO): No food received during inspection. (IN) All food was in good, sound condition at time of inspection. (NA) Shell stock not used and parasite destruction not required at this establishment. (IN) All raw animal food is separated and protected as required. (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. (IN) No unsafe, returned or previously served food served.
 16: 17: (NO) No TCS foods reheated during inspection. 18: 19: 20:
 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 22: (NA) No food held under time as a public health control. 23: 24:
25: (NA) Establishment does not use any additives or sulfites on the premises.26:
 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57: 1: 2:
3: 4: 5: 6: 7: 58: 1: 2: 3:
58: 1: 2:
3:

**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: DUNKIN DONUTS

Establishment Number : 605257585

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: DUNKIN DONUTS Establishment Number #. 605257585

Sources		
Source Type:	Source:	

Additional Comments