

Address

City

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ner's Market Food Unit	
nanent O Mobile	

SCORE

Number of Seats 35

O Ferri **DUNKIN DONUTS** @ Pem Establishment Name Type of Establishment 775 N GERMANTOWN PKWY #101 O Temporary O Seasonal Cordova Time in 02:30 PM AM / PM Time out 02:40; PM 12/05/2022 Establishment # 605257585 Embargoed 000 Inspection Date

日本 Follow-up Purpose of Inspection O Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 04 Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

11	N≃in o	ompli	ance		OUT=not in compliance NA=not applicable NO=not of	served			Ö	05:	•con	recte	d on-s
					Compliance Status	0	55	R	WT	[			
	IN	OUT	NA	NO	Supervision					П		IN	оит
1	盔	0			Person in charge present, demonstrates knowledge, an	d (	5	0	5	Н	16	0	0
Н	IN	OUT	NA	NO	performs duties  Employee Health		-		_		17	ŏ	8
2	100	0	nen.	NO	Management and food employee awareness, reporting	-	5	0	_	H		ŭ	×
3	×	ō			Proper use of restriction and exclusion	_	5	o	5	Ш		IN	оит
	IN	OUT	NA	NO	Good Hygienic Practices						18	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use		5	0	5	1	19	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth		)	0	۰	П	20	243	0
	IN	OUT	NA	NO	Preventing Contamination by Hands					] [	21	*	0
6	黨	0		0	Hands clean and properly washed		)	0		П	22	0	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approvaltemate procedures followed	red (	)	0	5	Н		IN	OUT
8	100	0			Handwashing sinks properly supplied and accessible		)	0	2	1	23	0	0
	IN		NA	NO	Approved Source		_	_		П	2.0	_	_
9	黨	0			Food obtained from approved source	- (	)	0		П		IN	OUT
10	0	0	0	×	Food received at proper temperature		)	0		ll	24	0	0
11	3%	0			Food in good condition, safe, and unadulterated		)	0	5	П	2.4	_	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	- 0	)	0		П		IN	оит
	IN	OUT		NO	Protection from Contamination						25	0	0
13	黛	0	0		Food separated and protected		)	0	4	[	26	黨	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized		)	0	5	П		IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	(	)	0	2		27	0	0

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	_	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	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	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### to control the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	'
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	_
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Ī
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	245	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	_
43	0		0	0	Т
43					

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment		_	_
45	0	Food and norfood-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			
48	0	Hot and cold water available; adequate pressure	0	0	2
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	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of th 38-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

12/05/2022

12/05/2022

Signature of Person In Charge

Date Signature of E

Date

RDA 629

\*\*\*\* 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) ) 9012229200 Please call ( to sign-up for a class.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: DUNKIN DONUTS								
Establishment Number #:  605257585								
NSPA Survey - To be completed if								
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	rson attempting to gain entr	y to submit acceptable f	form of identification.					
Min South of class on the International Mine S								
"No Smoking" signs or the international "Non-S	moking- symbol are not cor	ispicuously posted at ev	very entrance.					
Garage type doors in non-enclosed areas are r	not completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or onen	<u> </u>				
Tents of swillings with removable sloes of vents	s in non-enclosed areas are	not completely remove	a or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	1 by the Act.							
				$\overline{}$				
Warewashing Info				2 16				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	irenneit)				
		•	-					
Equipment Temperature								
Description			Temperature ( Fah	renhelt)				
Food Temperature								
Description		State of Food	Temperature ( Fah	renhelt)				
		1	1					

Observed Violations
Total # 5
Repeated # ()
35: Observed several containers that were not labeled. Ensure all containers are
labeled. (Sugar and bagel seasonings)
37: Ice build up in the walk-in freezer. Orange juice stored on the floor in the
walk-in refrigerator.
38: Ensure a hair net or cap is worn while serving/prepping food.
52: Observed trash and the dumpster door open.
55: Permit posted expired 6/30/22.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Name: DUNKIN DONUTS

Establishment Information



Establishment Number: 605257585						
Comments/Other Observations						
1: 2: 3: 4: 5:						
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$\Delta$ .						
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6: Employees are educated on the importance of hand washing between tasks.						
7: 8: The hand washing sink at the front is properly equipped. Paper towels and soap are now present. 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: The processed cheeses in the walk-in cooler are date marked. (Prep + discard date present)						
9:						
10:						
11:						
12:						
13:						
14:						
15:						
16:						
<b>1</b> 7:						
18:						
19:						
20:						
21: The processed cheeses in the walk-in cooler are date marked. (Prep + discard date present)						
22:						
23:						
24. 25:						
21: The processed cheeses in the walk-in cooler are date marked. (Prep + discard date present) 22: 23: 24: 25: 26:						
***See page at the end of this document for any violations that could not be displayed in this space.						
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# Additional Comments

See last page for additional comments.

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

Establishment Name: DUNKIN DONUTS Establishment Number: 605257585	Establishment Information	
Establishment Number: 605257585  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: DUNKIN DONUTS	
Additional Comments (cont'd)	Establishment Number: 605257585	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contist)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information							
Establishment Name: DUNKIN DONUTS							
Establishment Number # 605257585							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
	24						