## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name       Fro-Daddy Donuts (Mobile)         Address       1720 N. Ocoee Street         City       Cleveland         Inspection Date       04/30/2023         Purpose of Inspection       Routine       0 Follow-up         Risk Category       21       02       03				9		0 Pre	Emba	AM rgoe ary	d <u>0</u>	C	me or Cor	o Temporary O Seasonal ut 01:10; PM AM / PM insultation/Other up Required O Yes 🕱 No Number of S	Seats		)				
						tors in foodborne	illness outbreak	s. P	ublic	: Hea	ith I	ntei	vent	tions	are	control measures to prevent illness or injury. INTERVENTIONS			
				algaat		us (IN, OUT, NA, NO) fo	r each numbered Iten	n. For		mark	M 0U	T, m	irk GG	38 or R	for e	ach liem as applicable. Deduct points for category or subcat			
	⊧in c	ompli	ance	_		nce NA=not applicabl Ipliance Status	le NO=not observe		R	the second s	\$=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
Ц	_	OUT	NA	NO	Parson in chases	Supervision	t Impulation and			_		IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	义 IN	O OUT	NA	NO	performs duties	Employee Health	÷ .	0	0	5	16 17	00	00	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	읭	5
	X	0	nea.	no		food employee aware			0	5	-	IN		NA	NO	Cooling and Holding, Date Marking, and Time as	-	-	
3	SE IN	O OUT	NA	NO		viction and exclusion od Hygionic Practi		0	0	Ť	18		0			Public Health Control Proper cooling time and temperature	0		
4	20	0	non.	0	Proper eating, tas	ting, drinking, or tobac	co use	0	0	5	19	0	0	8		Proper hot holding temperatures	0	0	
5		OUT	NA	NO	Prevent	n eyes, nose, and mou ing Contamination			0	_	20 21	00	00		X	Proper cold holding temperatures Proper date marking and disposition	00	8	5
6 7	皇鼠	0	0	0	Hands clean and No bare hand con	properly washed tact with ready-to-eat	foods or approved	0	0	5	22	0	ο	0	鼠	Time as a public health control: procedures and records	0	0	
	100 100		•		alternate procedu Handwashing sink	res followed is properly supplied ar	nd accessible		6	2	-	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
	IN 寫	OUT	NA	NO	Food obtained fro	Approved Source m approved source	1	0		_	23	O IN	O OUT	NA	NO	food Highly Susceptible Populations	0	9	•
10	0	0	0	20	Food received at p	proper temperature dition, safe, and unadu	dorated		0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12	õ	0	×	0	Required records	available: shell stock		ŏ	ŏ		Н	IN	OUT	NA	NO	Chemicals		_	
	IN	OUT		NO		ction from Contam	ination				25	0		X		Food additives: approved and properly used	0	<u> </u>	5
13 14	<b>0</b> 溪	0			Food separated a Food-contact surf	nd protected aces: cleaned and sar	nitized		8		26	N N	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Precedures	0	0	
	X				Proper disposition served	of unsafe food, return	ned food not re-	-		2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_			-							-								
				Goo	d Retail Practic	ces are preventiv	e measures to co						_		gens	, chemicals, and physical objects into foods.			
				00	T=not in compliance		COS=corre	icted o	n-site				IGR			R-repeat (violation of the same code provision)		_	
		OUT			Safe	pliance Status Food and Water		cos	R	WT		0	UT			Compliance Status Utensils and Equipment	cos	R	WT
	8	8	Past Wate	eurize er and	ed eggs used when d ice from approved	e required I source			8		45	5 (				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0 OUT	Varia	ince o		lized processing meth mperature Control		0	0	1	46	5 (	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	11	0				t; adequate equipmen		0	0	2	47	_	-	lonfoo	d-cor	tact surfaces clean	0	0	1
	2	0	contr Plan		properly cooked for	or hot holding		-	0	1	48	_	UT D H	lot and	1 cold	Physical Facilities water available; adequate pressure	0	0	2
	3 4	0			thawing methods u eters provided and			0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed	0	0	2
Ľ	_	OUT				d identification		Ľ		_	51	_	-			is: properly constructed, supplied, cleaned	ŏ	ŏ	1
1	5		Food	i prop		al container; required		0	0	1	52					use properly disposed; facilities maintained	0	0	1
	6	OUT	Inse	nte ro	Prevention dents, and animals	of Food Contamina	tion	0	0	2	53	_	-			lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1
⊢	7	-				,	rtornan 8 dirolau	0	0	1	F	+-	UT		10 10	Administrative Items	Ŭ	-	
	8	0			cleanliness	ring food preparation,	storage o display	0	0	1	55	-	_	Jument	Dern	nit posted	0	0	
	~ 1	-	-	ng cic	ths; properly used			0	0	1	56		_		-	inspection posted	0	0	0
	9		1.0.1	nina t	ruits and vegetable	15		0	0	1						Compliance Status Non-Smokers Protection Act	YES	-	WT
F,	0		Was			r Use of Utensils										with Thicking Consistent Destantion Ant			
	0	00000	in-us	e ute	Prope nsils; properly store	ed	ied, handled		8		57					with TN Non-Smoker Protection Act ducts offered for sale	X	읭	0
444	0 1 2 3	00000	In-us Uten Sing	e ute sils, e le-use	Prope nsils; properly store equipment and line a/single-service art			0	0 0	1	57 58 58	5	T	obacc	o pro		义 0 0	0	0
4 4 4 7 8	11 12 13 14		In-us Uten Sing Glov	e ute sils, e le-use es us y viole	Prope nsils; properly store equipment and line a/single-service art led properly ations of risk factor it	ed ns; properly stored, dri cles; properly stored, tems within ten (10) day	used s may result in susper	0 0 0	0 0 0	1 1 1	58 58	5 9 9	T If blishe	tobacc tobac	o pro co pr	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revox	0 0	0 0	ar food
4 4 4 Failt	10 12 13 14		In-us Uten Sing Glov ct an Amer st the	e ute sils, e le-use es us y viole t perm most	Prope nsils; properly store quipment and liner s/single-service art wed properly ations of risk factor in nit. Items identified a recent insortion or	ed ns; properly stored, dri icles; properly stored, tems within ten (10) day is constituting imminent set in a constituting imminent	used s may result in susper health hazards shall b street. You have the ris	0 0 0	O O O o	1 1 1 food (	58 58 service ately o	B B B B B B B B B B B B B B B B B B B	T If blishe	tobacc tobac	o pro co pro ermit.	ducts offered for sale oducts are sold, NSPA survey completed	O O	0 0	ar food
4 4 4 Failt	10 12 13 14		In-us Uten Sing Glov ct an Amer st the	e ute sils, e le-use es us y viole t perm most	Prope nsils; properly store quipment and liner s/single-service art wed properly ations of risk factor in nit. Items identified a recent insortion or	ed ns; properly stored, dri icles; properly stored, tems within ten (10) day is constituting imminent	used s may result in susper health hazards shall b anner. You have the rig -711, 68-14-715, 68-14-7	O O Nilon o corre	0 0 f your cted i eques -320.	1 1 1 food r mmedi t a hea	58 58 service ately o	a esta or opr	T if blish ration ing thi	tobacc tobac ment per	o pro co pri ermit. I ceas rt by f	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revok e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days	O O t in a c of the	O O onspi date	ar food icuous of this
	ID ID ID ID ID ID ID ID ID ID ID ID ID I		In-us Uten Sing Glov et an	e ute sils, e le-use es us y viole t perm most ns 68-	Prope nsils; properly store equipment and liner alsingle-service arti- led properly ations of risk factor it nit, items identified a recent inspection rep 14-703, 68-14-27 8	ed ns; properly stored, dri icles; properly stored, tems within ten (10) day is constituting imminent set in a constituting imminent	used s may result in susper health hazards shall b street. You have the ris	O O Nilon o corre	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	58 58 service ately of ring re	7		obacc tobac ment po s shall is repo	o pro co pri ermit. I ceas rt by f	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days	O O t in a c of the	O O onspi date	ar food icuous of this 2023
	ID ID ID ID ID ID ID ID ID ID ID ID ID I		In-us Uten Sing Glov et an	e ute sils, e le-use es us y viole t perm most ns 68-	Prope nsils; properly store quipment and liner s/single-service art wed properly ations of risk factor in nit. Items identified a recent insortion or	ed ns; properly stored, dri cles; properly stored, tems within ten (10) day s constituting imminent port in a conspicuous m 14-70 (8-14-709, 68-14-	used s may result in susper health hazards shall b anner. You have the rig 711, 68-14-715, 68-14-7 04/3	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	58 58 ately of ring ro	natu	this training this ratio	obacc tobac ment po s shall is repo Envir	o pro co pro co pro ermit. I ceas rt by f	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revok e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days	O O t in a c of the	O O onspi date	ar food icuous of this

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mor	th at the county health department.	RDA 629
(Net. 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: Fro-Daddy Donuts (Mobile) Establishment Number #: [605305619

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. Age-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. Garage type doors in non-enclosed areas are not completely open. Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.		NSPA Survey – To be completed if #57 is "No"
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. Garage type doors in non-enclosed areas are not completely open.		
Garage type doors in non-enclosed areas are not completely open.		Age-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.
Tents or awnings with removable sides or vents in pon-enclosed areas are not completely removed or open	_	Sarage type doors in non-enclosed areas are not completely open.
rene of annugs multicitetable areas of tens in the enclosed areas are not completely tentored of open.		Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	_	Bmoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.
Smoking observed where smoking is prohibited by the Act.	_	Smoking observed where smoking is prohibited by the Act.

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

I	Equipment l'emperature	_		
	Description	Temperature (Fahrenheit)		
I				
I				
I				
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Food Temperature	State of Food	Temperature ( Fahrenheit

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



### Establishment Information

Establishment Name: Fro-Daddy Donuts (Mobile)

Establishment Number : 605305619

### 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 observed.
- 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: (IN): 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: (IN): 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): 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: (NA): no cooling of TCS foods. Doughnuts are served.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 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: Fro-Daddy Donuts (Mobile) Establishment Number: 605305619

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Fro-Daddy Donuts (Mobile) Establishment Number #: 605305619

Sources							
Source Type:	Food	Source:	Grocery store				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

# Additional Comments