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

SCORE

A NUMBER	1000																			
Est	abīs	hmer	nt Nar		Tasty Donuts									- to b P		Farmer's Market Food     Sermanent O Mo				
Address					9448 Bradmore Ln Suite 102 Type of Establishment O Temporary O Seasonal											/				
City	,				Ooltewah		Time in	10	):2	0 A	١M	A	M/P	и тir	the OL	10:40:AM	M/PM			
	Purpose of Inspection ORoutine Science OCCUPICITY OCCUPIENT OCCUPIENT					- O Pr						sultation/Other								
				0011	-					04	çarran	ылу		-			🗱 No 🛛 Number of S		18	
Risk Category O1 X2 O3 Risk Factors are food preparation practices and employee t					beha			et c	omn	nonh			ab			10	_			
	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 (Mark designated compliance status (IH, OUT, HA, HO) for each numbered Nem. For Nems marked OUT, mark COS or R for each Nem as applicable. Deduct points for category or							t points for category or subcat	egory.)												
IB	⊫in c	ompii	ance		OUT=not in compliance	NA=not applicable	NO=not observe	d COS	L D I		)S=co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (v Compliance Stat	riolation of the same code provis		81	WT
	IN	OUT	NA	NO	comp	Supervision		000	-		F	IN	оит	NA	NO		g of Time/Temperature	000	~ 1	
1	8	0		-	Person in charge pre performs duties	sent, demonstrates kn	owledge, and	0	0	5	16	0		20		Control For Safe Proper cooking time and tem		0	0	
			NA	NO		Employee Health		0								Proper reheating procedures	for hot holding	00	ŏ	5
2	×	0			Management and too Proper use of restrict	od employee awarenes tion and exclusion	s; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, De	te Marking, and Time as aith Control			
	IN	OUT	NA	NO	,	Hygionic Practico			-			0	0	0		Proper cooling time and temp	perature	0	0	_
4		0				g. drinking, or tobacco yes, nose, and mouth	use		0	5		0				Proper hot holding temperat. Proper cold holding temperat		0	응	
	IN	OUT	NA	NO	Preventing	g Contamination by	Hands					X			_	Proper date marking and dis		ŏ	ŏ	5
6	直区		0	0	Hands clean and pro No bare hand contact	peny washed t with ready-to-eat foo	ds or approved	0	0 0	5	22	-	0	0		Time as a public health contr		0	이	
	X	0		-	alternate procedures Handwashing sinks p	followed properly supplied and a	ccessible		6	2		_	_	NA		Consumer Consumer advisory provided		_		
	IN	OUT	NA	NO		Approved Source			0		23	O IN	O	X8 NA		food Highly Suscepti		0	0	4
10	0	0	0	120	Food received at pro	per temperature		0	0		24	-	0	20		Pasteurized foods used; prof		0	0	5
	<u>×</u>	0 0	×	0		on, safe, and unadulte ailable: shell stock tag		0	0 0	5	-	IN	OUT				licals	-	<u> </u>	Ű
12	O	-		NO	destruction Protect	ion from Contamina	tion	0	0	_	25	0				Food additives: approved an		0	0	_
	0	0	澎		Food separated and	protected			0		26	民	0			Toxic substances properly id	entified, stored, used	ŏ	ŏ	5
	_	0	0	J	December of the second second	es: cleaned and sanitiz unsafe food, returned	for a discussion	0	0	5		-		NA		Conformance with A Compliance with variance, sp	pproved Procedures pecialized process, and			
15	2	0			served			0	0	2	21	0	0	8		HACCP plan		0	9	5
				Goo	d Retail Practice	s are preventive n	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
								G00						3						
				00		ance Status	COS=corre	COS								Compliance Str		COS	R	WT
_	8	OUT	_	eurize	Safe Fo d eggs used where re	ed and Water		0	0	1			UT	ood ar	nd no	Utensils and Equi nfood-contact surfaces clean				
- 2	19 10	0	Wate	er and	lice from approved so			0	0	2	4	5	0 1			and used	and hopen) and heat	0	0	1
	0	OUT		ance c		perature Control		-		_			_			g facilities, installed, maintain	ed, used, test strips	0	0	1
2	и	0	Prop		oling methods used; a	dequate equipment fo	r temperature	о	0	2	4	_	O N UT	lonfoo	d-con	itact surfaces clean Physical Facilit	Has	0	0	1
_	2		Plan	t food	properly cooked for h			0		1		8	0 1			water available; adequate pr	essure		<u> </u>	2
	13 14				thawing methods use eters provided and ac			00	0	1		_			- T	talled; proper backflow device waste water property dispose		0	8	2
		OUT				dentification		-		_		_	-			s: properly constructed, supp		ŏ	ŏ	1
3	5		Food	d prop		container; required rec		0	0	1			-	-		use properly disposed; facilitie		0	0	1
_	6	OUT	laco		Prevention of dents, and animals n	Food Contaminatio	n	_	0	2	-	_	-			ities installed, maintained, an ntilation and lighting; designa		0	0	1
			-					0	$\mapsto$		F	+	-	voequa	ne ve			0	9	1
	7					food preparation, sto	age & display	0	0	1	Ļ		UT			Administrative i	tems			
	8 9	-			leanliness ths; properly used an	d stored		0	0			_			-	nit posted inspection posted		0	0	0
4	0	0 OUT	_	hing f	ruits and vegetables	Jse of Utensils		0	0	1		_	_			Compliance Sta Non-Smokers P		YES	NO	WT
	1	0	In-us		nsils; properly stored				0	1		7				with TN Non-Smoker Protect		X	<u> </u>	
	2					properly stored, dried, s; properly stored, use		0	0			8				ducts offered for sale oducts are sold, NSPA surver	y completed		0	0
4	4	0	Glov	es us	ed properly			0	0	1										
serv	ice e	stabli	shmer	nt perm	nit. Items identified as o	onstituting imminent hea	Ith hazards shall be	corre	cted i	mmed	iately	or op	eration	is shall	cease	Repeated violation of an identic e. You are required to post the f	ood service establishment permi	t in a c	onspi	icuous
repo	nt. T	C.A.	sectio	N ^	14-703, 68-14-706, 68-14-	in a conspicuous mann 708, 68-14-709, 68-14-711	68-14-715, 68-14-71	16, 4-5-	aques 320.	e a file	anng i	egard	ing th	is repo	it by f	lling a written request with the C	omenessioner withen ten (10) days	of the	date	OT BHS
/	7	. Y	)	DV			03/2	20/2	023	3		1		11	_ •	D	(	)3/2	0/2	023
Sig	natu	re of	Pers	ion In	Charge				[	Date	Si	gnatu	ire of	Envir	onme	ental Health Specialist				Date
					,	, ,										ealth/article/eh-foodservio	e ****			
PH-	2267	(Rev.	6-15)	)			training classes call (	s are ) 42								nty health department. p for a class.			RD	XA 629

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



#### Establishment Information

Establishment Name: Tasty Donuts Establishment Number #: 605256930

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

quipment l'emperature						
Description	Temperature (Fahrenheit)					
Coke cooler	40					

Food Temperature					
Decoription	State of Food	Temperature ( Fahrenheit			
Dairy (coke cooler)	Cold Holding	41			
,					

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#### Establishment Information

Establishment Name: Tasty Donuts Establishment Number : 605256930

Comments/Other Observations	
Comments/Other Observations           1:           2:           3:           4:           5:           6:           7:           8:           9:           10:           11:           12:           13:           14:           15:           16:           17:           18:           19:           20: (IN): see temperatures and comments section.           21:           22:           23:           24:           25:           26:           27:           57:           58:	
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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:	Source:	

### Additional Comments

Reach in cooler is able to holding TCS foods at  $41^{\circ}$ F.