

Purpose of Inspection

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name

Activess.

Baskin Robbins

Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Seasona

Address 4/58 Navy Rd. O Temporary O Seasonal

City Millington Time in 12:30 PM AM / PM Time out 01:00; PM AM / PM

Inspection Date 08/16/2023 Establishment # 605046992 Embargoed 000

O Complaint

Risk Category

\$1 O2 O3 O4 Follow-up Required O Yes

\$1 No Number of Seats O

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.

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

≱in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=0	rrecte	d on-si	te duri	ng int	spectio
				Compliance Status	cos	R	WT						
IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Ce
級	0			Person in charge present, demonstrates knowledge, and	0	0	5	44			(4)	_	Denn
1141	OUT	N/A	NO.		-	_	_		_	_	8	_	Prop
-N	-	NA	NO		_	\sim	_	111	-	-	200	-	Prope
-80	-				-	_	5		IN	оит	NΑ	NO	Coo
×	0			Proper use of restriction and exclusion	0	0	•						
IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	×	0	Prop
X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-		_	0	文	0	Prop
×	0		_		0	0	L.	20	1 245	0	0		Prop
IN	-	NA						21	0	0	280	0	Prop
100	0		0		0	0		22	0	ا م ا	922	0	Time
908	0	0	0		0	0	5		_	_		_	
~		_	_	alternate procedures followed					IN	OUT	NA	NO	_
黑		515	110	Handwashing sinks properly supplied and accessible	0	0	_2_	23	0	ΙoΙ	300		Cons
		NA	NO			_	_		_				food
	_	_	_		_				IN	OUT	NA	NO	
0	_	0	×			0		24	1 88	l٥l	0		Paste
×	0				0	0	l ° I		1	_	_		
0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
IN	OUT	NA	NO	Protection from Contamination						0	3%		Food
0	0	歐		Food separated and protected	0	0	4	26	黛	0		1	Taxio
×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X		Com
	第 2 第 2 第 2 第 2 第 2 2 2 2 2 2 2 2 2 2 2	N OUT O	O	IN OUT NA NO IN OUT NA NO	Compliance Status	Compliance Status Cos	Compliance Status	Compliance Status	Compliance Status	IN OUT NA NO Supervision IN IN OUT NA NO Proper eating, tasting, drinking, or tobacco use O O O O O O O O O O O O O O O O O O	IN OUT NA NO Supervision IN OUT NA NO Proper use of restriction and exclusion IN OUT NA NO Proper use of restriction and exclusion IN OUT NA NO IN OUT NA NO Proper use of restriction and exclusion IN OUT NA NO IN OUT NA NO Proper use of restriction and exclusion IN OUT NA NO IN OUT NA NO Proper use of restriction and exclusion IN OUT NA NO IN OUT NA NO Proventing Contamination by Hands IN OUT NA NO In OUT NA NO N	IN OUT NA NO Supervision IN OUT NA NO IN OUT NA IN OUT N	IN OUT NA NO Supervision IN OUT NA NO Supervision IN OUT NA NO IN OUT NA NO Employee Health IN OUT NA NO IN OUT NA NO IN OUT NA NO Employee Health IN OUT NA NO IN OUT NA NO IN OUT NA NO Good Hygienic Practices IN OUT NA NO IN O

O Follow-up

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	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	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	0	282	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	試	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	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro rocc and crimes			
28	0	Pasteurized eggs used where required	0	0	١.
29	0	Water and ice from approved source	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	г
33	Ō	Approved thawing methods used	Ō	Ō	Н
34	XX	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification	1	Ť	۰
35	0	Food properly labeled; original container, required records available	0	0	Γ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	Н
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	ō	Utensils, equipment and linens; properly stored, dried, handled	O	ō	Т
43	0	Single-use/single-service articles; properly stored, used	0	0	Н
44	0	Gloves used properly	ŏ	Ŏ	Н

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	涎	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	·
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			Τ
57		Compliance with TN Non-Smoker Protection Act	0		Г
58		Tobacco products offered for sale	0	8	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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 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

Snyth Freita 08/16/2023

Date Signature of Environmental Health Specialist

08/16/2023

Signature of Person In Charge

Date

**** 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 classes are available each month at the county health department.

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	Baskin Robbins						
Establishment Number	± 605046992						

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.	No
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 infiltrating 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)				
3 compartment sink	Chlorine	150					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
RIC (milk)	40				
RIC (in back)	35				
WIF	-10				

Food Temperature	Food Temperature					
Description	State of Food	Temperature (Fahrenheit)				

Observed Violations
Total # 5
Repeated # ()
34: Thermometers should be visible. Please place thermometers in front freezer
and front beverage cooler.
37: Ice cream and other products are being stored on freezer floor. Please place
all products on shelves and not on floor.
45: Ice cream freezers are not clean and have a deep ice buildup. Please defrost
freezers and maintain cleanliness.
53: Ceiling tiles covering are loose or stained. Please clean, repair, or replace.
54: Light cover is missing in women's restroom. Please provide a cover for light bulbs.
buibs.

[&]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 Information



Establishment Name: Baskin Robbins	
Establishment Number: 605046992	
Comments/Other Observations	
 (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. Posted on board on wall in front of ice machine and by mop sink 4: 	
3: 4: 5: 6: 7: 8:	
10: (NO): No food received during inspection. 11:	
12: (NA) Shell stock not used and parasite destruction not required at this establishment. 13:	
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. 15:	
 16: (NA) No raw animal foods served. 17: 18: 19: 20: 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat foo 	d
opened and held, over 24 hours.	u
 22: (NA) No food held under time as a public health control. 23: (NA) Establishment does not serve animal food that is raw or undercooked. 24: 25: 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: 4:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: Baskin Robbins	
Establishment Number: 605046992	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information		
Establishment Name: Baskin Robbins		
Establishment Number #: 605046992		
Sources		
Source Type: Food	Source:	Dairy Farmers of America,
Source Type:	Source:	
Additional Comments		
Safe food donation pamphlet given		