TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

And A														O Fermer's Merket Food Unit	٢	1			
Establishment Name			Dunkin Donuts #358900				Type of Establishment O Farmer's Market Food Unit O Mobile												
Add	Address			3334 Broa	d St.						.,,				O Temporary O Seasonal				
City					Chattanoo	ga	Time in	09	9:3	0 A	١M	A	M/P	M Tir	me ou	ut 10:30: AM AM / PM			
Insp	ectio	on Da	rte		04/21/20	22 Establishment													
Ρυη	pose	of In	spect		Routine	O Follow-up	O Complaint				elimin				Cor	nsultation/Other			
Risi	c Cat	tegor		,	3 \$1	02	O 3			O 4						up Required 🛍 Yes O No Number of		8	
		R														to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
																INTERVENTIONS			
IN	kin o	(C) ompli		algnat	OUT=not in compliance sta				Sens							ach Item as applicable. Deduct points for category or subcr spection R+repeat (violation of the same code prov)	
	_		_	_		mpliance Status	10-101 00001		R		Compliance Status							R	WT
	_	-	NA	NO	Person in chaste	Supervision	inculates and					IN OUT		T NA NO		Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0	NA	10	performs duties		0	8	5										
	X	0	nea		Management and	Employee Health d food employee awaren	ess; reporting	0	0		H"	IN	O OUT		NO	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	_		
3	黨	0			,	striction and exclusion		0	0	5						a Public Health Control			
4	X	0	NA			ood Hygionic Practic sting, drinking, or tobacc		0		5		0 送	0			Proper cooling time and temperature Proper hot holding temperatures		0	
5	× N	0	NA			m eyes, nose, and mout ting Contamination		0	8	<u> </u>		0	Ř	0	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	×			0	Hands clean and	properly washed		0	0		22		6	×		Time as a public health control: procedures and records	ō	ō	
7	鬣	0	0	0	alternate procedu			0	0	5		IN	OUT		NO	Consumer Advisory			
		애	NA	NO	Handwashing sir	Approved Source	1 accessible	0	0	2	23	0	0	篱		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		0			om approved source proper temperature		8	00			IN	OUT		NO	Highly Susceptible Populations			
11	×	ŏ		~	Food in good cor	ndition, safe, and unadult		ŏ	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	destruction	s available: shell stock ta		0	0			IN	OUT		NO	Chemicals			
13		001		NO	Food separated a	ection from Contamin and protected	ation	0	0	4	25	0 黛	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	×	0	0			faces: cleaned and sanit n of unsafe food, returne		0				_	OUT	-	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	2	0			served	in or unsale rood, returne	a lood flot fe-	0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Pract	ices are preventive	measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								GOO	D R	ar.	L PR	ACT	1CB	8					
_				00	T=not in compliance Con	npliance Status	COS=com		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	8	OUT			Safe d eggs used whe	Food and Water				_			UT			Utensiis and Equipment			
2	9	0	Wate	r and	lice from approve	ed source		Ō	Ō	2	4	45 O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				0	0	1	
3	0	OUT		ince c		alized processing metho emperature Control	05	0	0	1	4	6	۰ľ	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods use	d; adequate equipment	for temperature	0	0	2	4	_	O N UT	lonfoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
_	2	0			properly cooked	for hot holding			0	1	4	8 (lot and	l cold	f water available; adequate pressure	0	0	2
	3		<u> </u>		thawing methods			0		1	4	_				stalled; proper backflow devices	0	0	2
3	4	OUT		morrie	eters provided and	d accurate		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned	8	0	2
3	5	0	Food	i prop	erly labeled; origin	nal container; required re	cords available	0	0	1	5	_	_			use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	of Food Contaminati	on				5	3 2	R F	hysica	I faci	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	cts, ro	dents, and anima	is not present		0	0	2	5	4 (0 /	\dequa	te ve	intilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented d	uring food preparation, st	orage & display	0	0	1		0	UΤ			Administrative items			
	8 9	-	-		leanliness	and stored		0	0	1	5	_	_		-	nit posted		0	0
_	0				ths; properly used ruits and vegetabl				0		F	<u>• •</u>	0 1	nost re	cent	Compliance Status		NO	WT
	_	OUT				er Use of Utensils		-				1				Non-Smokers Protection Act		_	
4	1 2				nsils; properly sto quipment and line	red ens; properly stored, drie	d bandled	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale	8	응	0
- 4	3	0	Sing	e-use	single-service and	ticles; properly stored, une		0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ	Ť
44 O Gloves used properly O O 1 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								ur food											
serv	ice e	stablis	shmer	t perm	nit. Items identified	as constituting imminent h	ealth hazards shall b	e corre	cted i	mmed	iately	or op	eratio	ns shall	ceas	e. You are required to post the food service establishment per	nit in a	consp	icuous
manner and post the most recent inspection report in a conspicuous manner. You have the righ report T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716									-9 0	repo				- cate					
Þ		$)^{\bigcirc}$	V V	\mathcal{D}	d. M		04/2	21/2	022	2		\leq	Ą	n	\checkmark	. Elle	04/2	21/2	2022
Sig	natu	re of	Pers	on in	Charge				[Date	Si	gnatu	ire of	Envir	onme	ental Health Specialist			Date
						** Additional food safe	by information car	hofr	und.	00.00	ir wet	nsite	http	ciite e	ww/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
(19220) (1924. 0-10)	Please call () 4232098110	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Dunkin Donuts #358900 Establishment Number #: [605302272

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 wenty-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.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info	arewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Triple Sink	QA	200				
Wiping Cloth Solution	QA	200				

Equipment Temperature	
Description	Temperature (Fahrenheit)
See remarks	

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Eggs	Cold Holding	39			
Dairy (1)	Cold Holding	39			
Cream (1)	Cold Holding	40			
Dairy (2)	Cold Holding	40			
Cream (2)	Cold Holding	40			
Eggs (walk in)	Cold Holding	39			
Eggs	Hot Holding	154			

Total # 5

Repeated # ()

20: TCS foods stored at room temperature. Dairy holding at 48*F and whipped topping holding at 58*F (Embargoed). TCS foods must be held under time or temperature control. Gave information on TPHC policy and procedures.
39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

41: In-use utensils stored in soiled, standing water. Advised on proper storage of in-use utensils.

49: Hose attached to glass washer with no backflow device provided.

53: Floors dirty in walk in cooler unit.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dunkin Donuts #358900

Establishment Number : 605302272

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: (IN): An employee health policy is available.
- 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): Observed employees washing hands as needed.

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 products obtained 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: (NA) No raw animal products served/stored at establishment.
- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 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: (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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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 #358900 Establishment Number : 605302272

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Dunkin Donuts #358900

Establishment Number # 605302272

Sources							
Source Type:	Food	Source:	Approved sources noted				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments