# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 531                                |         | -17   | 155      |           |                                     |   |                               |          |         |            |                        |            |   |         |       |   |              |      |          |
|------------------------------------|---------|-------|----------|-----------|-------------------------------------|---|-------------------------------|----------|---------|------------|------------------------|------------|---|---------|-------|---|--------------|------|----------|
| 10                                 |         | 744   | and a    |           |                                     |   |                               |          |         |            |                        |            |   |         |       |   |              |      |          |
| Tasty Donuts                       |         |       |          |           |                                     |   |                               |          |         |            |                        |            | O Fermer's Market Food Unit   | と       |       |   |              |      |          |
| Address 9448 Bradmore Ln Suite 102 |         |       |          |           |                                     | _   | Тур                           | e of E   | Establi | ishme      | O Temporary O Seasonal | ノ          | J   |         |       |   |              |      |          |
|                                    |         | ,     |          |           | Ooltewah                            |   |                               | 0        | 2·5     | ΩΔ         |                        |            |   |         |       | 00.20 414   |              |      |          |
| City                               |         |       |          |           |                                     | ດວວ   |                               |          | 5.5     |            |                        | _          |   |         | me o  | It 09:30: AIVI AM/PM  |              |      |          |
|                                    |         | on Da |          |           |                                     |   | ment # 60525693               |          |         | _          | Emba                   |            |   |         |       |   |              |      |          |
| Puŋ                                | ose     | of In | spect    | tion      | Routine                             | O Follow-up                                   | O Complaint                   |          |         | O Pro      | elimin                 | ary        |   | C       | Cor   | sultation/Other   |              |      |          |
| Risk                               | Cat     | tegor | •        |           | 01                                  | <b>3</b> 22                                   | <b>O</b> 3                    |          |         | <b>O</b> 4 | _                      |            |   |         |       |   | per of Seats |      | 3        |
|                                    |         | _     |          |           |                                     |   |                               |          |         |            |                        |            |   |         |       | to the Centers for Disease Control and F<br>control measures to prevent illness or in                               |              |      |          |
|                                    |         |       |          |           |                                     |   | BORNE ILLNESS RI              |          |         |            |                        |            |   |         |       |   |              |      |          |
| IN                                 | in c    | ompli |          | elg net   |                                     | stance NA=not app                             |                               |          | SCI-5   |            |                        | _          |   |         |       | ach item as applicable. Deduct points for category or<br>pection R=repeat (violation of the same cod                |              | ••)  |          |
| _                                  | _       | _     | _        |           |                                     | mpliance Statu                                |                               |          | R       |            | Ē                      |            |   |         |       | Compliance Status   | CO           | \$ R | WT       |
|                                    | -       | -     | NA       | NO        | Decree is show                      | Supervisie                                    |                               |          |         | _          |                        | IN         | ουτ   | NA      | NO    | Cooking and Roberting of Time/Tempera<br>Control For Safety (TCS) Foods   | ure          |      |          |
|                                    | 鬣       |       |          |           | performs duties                     |   | rates knowledge, and          | 0        | 0       | 5          |                        | 0          |   | ×       |       | Proper cooking time and temperatures  | 0            | 8    | 5        |
| _                                  | 100     | OUT   | NA       | NO        | Management ar                       | Employee He<br>nd food employee av            | wareness; reporting           | 0        |         |            | 17                     | 0          |   |         |       | Proper reheating procedures for hot holding<br>Ceoling and Holding, Date Marking, and Th                            |              | 0    |          |
|                                    | 黨       | 0     |          |           | Proper use of re                    | estriction and exclus                         | ion                           | 0        | 0       | 5          |                        | IN         | OUT   | NA      |       | a Public Health Control   |              |      |          |
| 4                                  |         | OUT   | NA       |           |                                     | Good Hygionic Pr<br>asting, drinking, or t    |                               | 0        | 0       | _          | 18<br>19               | 00         | 0   | 0       |       | Proper cooling time and temperature<br>Proper hot holding temperatures  |              | 0    |          |
| 5                                  | 1       | 0     |          | 0         | No discharge fr                     | om eyes, nose, and                            | mouth                         | ŏ        |         | 5          | 20                     | 0          | ×   | 0       |       | Proper cold holding temperatures  | 0            | 0    | 1.       |
|                                    | IN<br>X |       | NA       |           |                                     | nting Centamina<br>d properly washed          | tion by Hands                 | 0        | 0       |            |                        | 0          |   | 0       |       | Proper date marking and disposition   |              | 0    | 1        |
| 7                                  | ×       | 0     | 0        | 0         |                                     | ontact with ready-to                          | -eat foods or approved        | 0        | 0       | 5          | 22                     | -          | 0   | O<br>NA |       | Time as a public health control: procedures and re<br>Consumer Advisory   | ords O       | 0    |          |
|                                    |         | 0     |          |           |                                     | inks properly supplic                         | ed and accessible             | 0        | 0       | 2          | 23                     | 0          | 0   | 12      | no    | Consumer advisory provided for raw and undercoo   | oed o        | 0    | 4        |
| _                                  | _       | 001   | NA       | _         | Food obtained f                     | Approved Source<br>from approved source       |                               | 0        | 0       |            |                        | IN         | OUT   |         | NO    | food Highly Susceptible Populations   |              | 1-   |          |
| 10<br>11                           | 0       | 0     | 0        | $\gtrsim$ |                                     | at proper temperatur<br>ondition, safe, and u |                               | 8        | 8       | 5          | 24                     | 0          | 0   | Ж       |       | Pasteurized foods used; prohibited foods not offere   | 3 O          | 0    | 5        |
|                                    | 0       | õ     | ×        | 0         |                                     | ds available: shell st                        |                               | ō        | ŏ       |            | H                      | IN         | OUT   | NA      | NO    | Chemicals   |              | -    |          |
|                                    |         |       | NA       | NO        | Pro                                 | tection from Con                              | tamination                    |          |         |            | 25                     | 0          | 0   | X       |       | Food additives: approved and properly used  |              | 0    | 5        |
|                                    |         | 00    |          |           | Food separated<br>Food-contact se   | i and protected<br>urfaces: cleaned and       | d sanitized                   |          | 0       |            | 26                     | ≊ ⊠        | O   | NA      | NO    | Toxic substances properly identified, stored, used<br>Conformance with Approved Procedure                           |              | 0    | <u> </u> |
| 15                                 | _       |       | Ĕ        |           | Proper dispositi                    | on of unsafe food, r                          |                               | -        |         | 2          | 27                     | _          |   | _       |       | Compliance with variance, specialized process, an   |              | 0    | 5        |
| _                                  |         |       |          |           | served                              |   |                               | -        |         |            |                        |            |   |         |       | HACCP plan  |              | -    | -        |
|                                    |         |       |          | Goo       | d Retail Prac                       | tices are prever                              | tive measures to co           |          |         |            |                        |            | -   | _       | gens  | , chemicals, and physical objects into fo   | ds.          |      |          |
|                                    |         |       |          | -00       | T=not in compliant                  | -e  | COS=come                      |          |         | ALC:       |                        |            | ICE   | 3       |       | R-repeat (violation of the same code pro  | sion)        |      |          |
|                                    | _       | -     | _        |           | Co                                  | mpliance Status                               | 1                             |          | R       |            | Ē                      |            |   |         |       | Compliance Status   |              | 5 R  | WT       |
| 2                                  | _       | OUT   |          | eurize    | Sat<br>ed eggs used wh              | ere required                                  | ar                            | 0        | 0       | 1          | 4                      |            | υτ<br>D   | ood ar  | nd no | Utensils and Equipment<br>nfood-contact surfaces cleanable, properly designe  | i, o         | 0    |          |
| 2                                  | _       | 0     | Wate     | r and     | lice from approv                    | ved source<br>cialized processing r           | methods                       | 8        | 0       | 2          | $\vdash$               | +          | 0   | onstru  | cted, | and used  |              | -    | -        |
|                                    | -       | OUT   |          |           | Food                                | Temperature Con                               | rtrol                         |          |         | _          | 4                      |            | _   |         |       | g facilities, installed, maintained, used, test strips  | 0            | 0    |          |
| 3                                  | 1       | 0     | Prop     |           | oling methods us                    | ied; adequate equip                           | ment for temperature          | 0        | 0       | 2          | 4                      | _          | O N<br>UT   | lontoo  | d-cor | tact surfaces clean Physical Facilities   | 0            | 0    | 1        |
| 3                                  | _       |       |          |           | properly cooked                     |   |                               |          | 0       |            | 4                      | _          | _   |         |       | water available; adequate pressure  |              | 0    |          |
| 3                                  | _       |       | <u> </u> |           | thawing method<br>eters provided ar |   |                               | 0        | 0       | 1          | 49                     | _          | _   |         |       | talled; proper backflow devices<br>waste water properly disposed  | 0            | _    |          |
|                                    |         | OUT   |          |           |                                     | od identification                             | 1                             |          |         |            | 5                      | _          | O Toilet facilities: properly constructed, supplied, cleaned                |         |       | 0   |              |      |          |
| 3                                  | 5       |       | Food     | l prop    |                                     |   | ired records available        | 0        | 0       | 1          | 5                      |            | <ul> <li>Garbage/refuse properly disposed; facilities maintained</li> </ul> |         |       | 0   | 0            |      |          |
| 3                                  | 0       | OUT   | Incor    |           |                                     | n of Feed Contan                              | nination                      |          |         |            | 5                      | _          | -   |         |       | ities installed, maintained, and clean  | °            | -    | <u> </u> |
|                                    | -       | -     |          |           | dents, and anim                     |   |                               | 0        | 0       | 2          | P                      | +          | -   | aeque   | ne ve | ntilation and lighting; designated areas used   | 0            | 0    | <u>'</u> |
| 3                                  | _       | 0     |          |           |                                     | during food preparat                          | tion, storage & display       | 0        | 0       | 1          |                        | -          | UT  |         |       | Administrative items  |              |      |          |
| 3                                  | _       | -     |          |           | cleanliness<br>ths: properly use    | ed and stored                                 |                               | 0        | 0       | 1          | 5                      |            | _   |         | -     | nit posted<br>inspection posted   | - 8          | 8    | •        |
| 4                                  | -       | 0     | Was      |           | ruits and vegetal                   | bles  |                               |          | 0       |            |                        |            | _   |         |       | Compliance Status   |              |      | WT       |
| 4                                  | -       | OUT   |          | e uter    | Prej<br>nsils; properly st          | per Use of Utensi<br>ored                     | ls .                          | 0        | 0       | 1          | 5                      | 7          | - 0   | ompli   | ance  | Non-Smokers Protection Act<br>with TN Non-Smoker Protection Act   |              | 0    | 1        |
| 4                                  | 2       | 0     | Uten     | sils, e   | equipment and lin                   | nens; properly store                          |                               | 0        | 0       | 1          | 5                      | 8          | T   | obacc   | o pro | ducts offered for sale  | 0            | 0    | 1 0      |
| 4                                  | 3<br>4  |       |          |           | ed properly                         | articles; properly sto                        | red, used                     |          | 8       |            | 20                     | 9          | If .  | 10080   | co pr | oducts are sold, NSPA survey completed  | 10           | 0    | 1        |
|                                    |         |       |          |           |                                     |   |                               |          |         |            |                        |            |   |         |       | Repeated violation of an identical risk factor may result   |              |      |          |
| man                                | ner a   | nd po | st the   | most      | recent inspection                   | report in a conspicuou                        | us manner. You have the rig   | pht to r | eques   |            |                        |            |   |         |       | e. You are required to post the food service establishme<br>ling a written request with the Commissioner within ten |              |      |          |
|                                    |         |       |          |           |                                     |   | 88-14-711, 68-14-715, 68-14-7 |          |         |            | -                      | ~          |   |         | ,     | $\mathcal{M}$   |              |      |          |
|                                    | /       | ∕     |          | -         | 15                                  | $\langle$                                     | 09/2                          | 14/2     | 023     | 3          |                        | - <i> </i> | //  | 1 –     |       |   | 09/          | 14/  | 2023     |
| Sin                                |         |       |          |           |                                     | <u> </u>                                      |                               |          |         |            |                        |            | 1   | N       |       |   |              | _    |          |
| зy                                 | natu    | re of | Pers     | on In     | Charge                              |   |                               |          | (       | Date       | Sig                    | natu       | re of   | Envir   | onme  | intal Health Specialist   |              |      | Date     |

| PH-2267 (Rev. 6-15)  | Free food safety training clas | RDA 60       |                         |         |
|----------------------|--------------------------------|--------------|-------------------------|---------|
| (19220) (1001. 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: Tasty Donuts Establishment Number #: 605256930

| 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<br>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.   |  |
| Sarage 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 |                |     |                          |  |  |  |  |  |  |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature (Fahrenheit) |  |  |  |  |  |  |
| Triple sink      | CL             | 50  |                          |  |  |  |  |  |  |

| Equipment l'emperature    |                          |
|---------------------------|--------------------------|
| Description               | Temperature (Fahrenheit) |
| Coke reach in cooler      | 48                       |
| Reach in cooler food prep | 38                       |
|                           |                          |

| Food Temperature                 |               |                          |
|----------------------------------|---------------|--------------------------|
| Decoription                      | State of Food | Temperature (Fahrenheit) |
| Dairy (coke reach in)            | Cold Holding  | 48                       |
| Dairy (coke reach in)            | Cold Holding  | 46                       |
| Dairy (coke reach in)            | Cold Holding  | 47                       |
| Almond milk (coke reach in)      | Cold Holding  | 47                       |
| Liquid eggs (reach in food prep) | Cold Holding  | 38                       |
|                                  |               |                          |
|                                  |               |                          |
|                                  |               |                          |
|                                  |               |                          |
|                                  |               |                          |
|                                  |               |                          |
|                                  |               |                          |
|                                  |               |                          |
|                                  |               |                          |
|                                  |               |                          |

| Observed | Vio | lations |  |
|----------|-----|---------|--|
|----------|-----|---------|--|

Total #

Repeated # 0

20: Coke reach in cooler holding dairy products 45-48°F. TCS foods in cold holding must be 41°F or below. Dairy products were moved to reach in cooler in food prep area capable of holding TCS foods at 41°F and below. Repeat violation, 3rd consecutive.

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



#### Establishment Information

Establishment Name: Tasty Donuts

Establishment Number : 605256930

#### 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 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): 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: (NA): 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: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.
- 19: (NO) TCS food is not being held hot during inspection.
- 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: 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

SourcesSource Type:FoodSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

#### **Additional Comments**

See violation #20. Coke reach in cooler may not be used to cold hold TCS foods until repaired and able to hold TCS foods at 41°F or below.