TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 14 | | - 10 | 125 | | | | | | | | | | | | | | | | |
|------|--------|----------|---------|----------|---|---|---|---------|---------|--------|----------|--------|---------|-----------|-----------------------|--|---------|------|--------|
| 10 | | 1714 | and the | | | | | | | | | | | | | | | | |
| | | | | | U S DONUT | S | | | | | | | | | | Farmer's Market Food Unit St Permanent O Mobile | | Į | |
| Est | ablis | hmer | rt Nar | | | VY 70 STE 10 | 1 | | | | _ | Ту; | xe of l | Establi | shme | | | | |
| Add | iress | | | | | VY /USIE 10 | | 00 | 7.4 | 0 1 | | | | | | O Temporary O Seasonal | | - | |
| City | | | | | Memphis | | | | 9:4 | | | _ | | | me ou | и 09:55: АМ АМ / РМ | | | |
| | | on Da | | | 11/28/202 | 23 Establishment # | 60530618 | 6 | | - | Emba | argoe | d 0 | 00 | | | | | |
| Pur | pose | of In | spec | tion | O Routine | ə Follow-up | O Complaint | | | O Pr | elimir | ary | | C | Cor | nsultation/Other | | | |
| Risi | (Ca | tegor | - | | | 02 | 03 | hake | | 04 | - | 0.000 | aanb | | | up Required O Yes 🐹 No Number of to the Centers for Disease Control and Preve | | 18 | ; |
| | | _ | | | | | | | | | | | | | | control measures to prevent illness or injury. | | | |
| | | (14) | uric de | elonet | ed compliance statu | | | | | | | | | | | INTERVENTIONS ach Hem as applicable. Deduct points for category or subc | tegory. | | |
| IN | ⊨in o | :ompli | | | OUT=not in complian | ce NA=not applicable | | юl | | cc | | | | | | pection R*repeat (violation of the same code prov | ision) | | |
| | IN | оит | NA | NO | Comp | Supervision | | cos | R | WT | | | | | | Compliance Status Cooking and Reheating of Time/Temperature | cos | R | WT |
| 1 | 10 | | | mo | | resent, demonstrates | knowledge, and | 0 | 0 | 5 | | IN | OUT | | | Control For Safety (TCS) Foods | | | |
| | IN | OUT | NA | | performs duties | Employee Health | | | | ÷ | | 00 | 00 | | | Proper cooking time and temperatures Proper reheating procedures for hot holding | 8 | 00 | 5 |
| 23 | X | 0 | | | | ood employee awaren iction and exclusion | ess; reporting | | 0 | 5 | | IN | ουτ | NA | NO | Cooling and Holding, Date Marking, and Time as | 1 | | |
| | IN | OUT | NA | NO | | d Hygienic Practic | ** | Ē | Ū | | | | 0 | 0 | | Proper cooling time and temperature | 0 | 0 | |
| 4 | 黨 | 0 | | | | ng, drinking, or tobacc eyes, nose, and mout | | 8 | 0 | 5 | | | 8 | | 2 | Proper hot holding temperatures Proper cold holding temperatures | | | |
| 6 | | OUT | NA | NO | | ng Contamination b | | | | | 21 | 12 | 0 | 0 | | | 0 | 0 | ° |
| 7 | 83 | _ | 0 | 0 | | act with ready-to-eat fo | ods or approved | 0 | 0 | 5 | 22 | | | - | - | | 0 | 0 | |
| 8 | | 0 | | NO | | | d accessible | 0 | 0 | 2 | 23 | _ | 0 | 12 | | Consumer advisory provided for raw and undercooked | 0 | 0 | 4 |
| 9 | 黨 | 0 | | | Food obtained from | approved source | | | | | | IN | OUT | NA | NO | Highly Susceptible Populations | | | |
| 10 | × | 0 | - | <u>×</u> | | tion, safe, and unadult | | 8 | 0 | 5 | 24 | 0 | 0 | × | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 12 | 0 | | × | | destruction | | | 0 | 0 | | | IN | | | NO | Chemicals | | | |
| 13 | X | 0 | 0 | NO | Food separated an | | ation | | | | 25 26 | 箴 | 0 | | | Food additives: approved and properly used Toxic substances properly identified, stored, used | 0 | 0 | 5 |
| | | 0 | 0 |] | | ces: cleaned and sanit of unsafe food, returne | | - | | | | _ | - | _ | 10000 | Conformance with Approved Procedures Compliance with variance, specialized process, and | - | | _ |
| 15 | X | 0 | | | served | | | 0 | 0 | z | 27 | 0 | 0 | 8 | | HACCP plan | 0 | 0 | 5 |
| | | | | Goo | d Retail Practic | es are preventive | measures to co | ntro | l the | intr | oduc | tion | of p | atho | gens | , chemicals, and physical objects into foods. | | | |
| | | | | 011 | -not in compliance | | 005-0074 | | | | | | | 3 | | Purenext biolation of the same code provision | | | |
| _ | _ | OUT | _ | | Comp | liance Status food and Water | 000-0010 | | | | Ê | | | | | Compliance Status | | R | WT |
| | 8 | 0 | Past | eurize | d eggs used where ice from approved | required | | 0 | 0 | 1 | 4 | | o F | | | nfood-contact surfaces cleanable, properly designed, | 0 | 0 | 1 |
| _ | 0 | Ō | Varia | | btained for speciality | zed processing metho | ds | ŏ | ő | 2 | 4 | 6 | - 1 | | | | 0 | 0 | 1 |
| | 1 | OUT 账 | Prop | | | adequate equipment | for temperature | 0 | | 2 | 4 | 7 | - | | | | 0 | 0 | 1 |
| | 2 | | cont | | properly cooked for | hot holding | | - | | | 4 | | | lot and | f cold | Physical Facilities water available: adequate pressure | 0 | | 2 |
| 3 | 3 | 0 | Appr | oved | thawing methods us ters provided and a | sed | | 0 | 0 | 1 | 4 | 9 | ΟP | lumbir | ng ins | stalled; proper backflow devices | 0 | 0 | 2 |
| | - | OUT | | morris | | Identification | | Ľ | | _ | | | - | | | | | | |
| 3 | 5 | | Food | d prop | | | | 0 | 0 | 1 | | | | - | | | 0 | 0 | 1 |
| 3 | 6 | OUT | Inse | cts. ro | Prevention o dents, and animals | f Food Contamination | on | 0 | 0 | 2 | - | _ | - | | | | | | 1 |
| | 7 | | - | | | | inrane & disnlav | - | + + | | F | - | - | | | | + | - | |
| _ | 8 | | _ | | leanliness | groot preparation, or | totoge a angling | 0 | 0 | 1 | 5 | | | Jurrient | perm | | 0 | 0 | _ |
| _ | 9 0 | | | | ths; properly used a uits and vegetables | | | | | | 5 | 6 | 0 1 | fost re | cent | | 0 | 0 | |
| | | OUT | | | Proper | Use of Utensils | | | | | | | | | | Non-Smokers Protection Act | | | |
| 4 | 1 | 0 | Uten | sils, e | | s; properly stored, drie | | 0 | 0 | 1 | 5 | 8 | T | obacc | o pro | ducts offered for sale | 0 | 0 | |
| | 3 4 | | | | /single-service artic ed properly | les; properly stored, u | Notestion O O O O O Public Health Centrol 2 or blaceo use 0 | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | | |
| man | ner a | | st the | most | ecent inspection repo | of in a conspicuous man | ner. You have the ric | de to r | era les | | | | | | | ······································ | | | |
| | | | A | Ł | | | | | | 3 | (| 1 | | \langle | $\underline{\lambda}$ | | 11/2 | 2189 | 2005 |
| Sig | natu | re of | Pers | ion In | Charge | | LL/ 2 | | _ | | S | inati. | Det | Envir | bnme | ntal Health Specialist | | | |
| 2 | | | | | | Additional food safe | ty information can | be fo | ound | on ou | r wet | osite, | http | c//tn.g | jow/h | ealth/article/eh-foodservice **** | | | |
| PH | 2267 | (Rev | 6-15 | | | Free food safet | y training classe | s are | ava | ilable | eac | h m | onth | at the | cou | inty health department. | | B | DA 629 |

| PH-2267 (Rev. 6-15) | Free food safety training cla | isses are available each mor | nth at the county health department. | RDA 62 |
|---------------------|-------------------------------|------------------------------|--------------------------------------|--------|
| (192207 (109. 0-10) | Please call (|) 9012229200 | to sign-up for a class. | HDH 02 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: U S DONUTS Establishment Number #: 605306186

| 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. | |
| 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 | | | | | | | | | | |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | | | |
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| Equipment Temperature | |
|-----------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
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| escription | State of Food | Temperature (Fahrenheit |
|------------|---------------|--------------------------|
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Total # 6

Repeated # ()

31: Sausage, egg and cheese burrito was held overnight and temperature is not reaching 41 degrees or below.

34: No thermometer was in drink cooler once inspection started.

37: Rolled up Open bag of yeast and donut mix . Please place in container with lid. Bagis not properly sealed

41: Scoop stored in bag of yeast with handle touching food. Please make sure handle is not touching food.

51: Toilet in restroom is dirty. Please clean.

52: Dumpster lid is missing. Dumpster is not properly closed.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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| Comments/Other Observations | |
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Additional Comments See last page for additional comments.

***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: U S DONUTS

Establishment Number: 605306186

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: U S DONUTS Establishment Number # 605306186

| Sources | | |
|---------------------|---------|--|
| Source Type: | Source: | |
| Additional Comments | | |

Additional Comments

Violation #20 was corrected. Violation #22 was corrected.