### 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)							

Equipment Temperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature ( Fahrenheit

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



#### Establishment Information

Establishment Name: U S DONUTS Establishment Number : 605306186

Comments/Other Observations	
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0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 5: 6: 7: 8: 9: 0: 1: 7: 8: 8: 9: 1: 7: 8: 9: 1: 7: 8: 8: 7: 8: 8: 7: 8: 8: 7: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8	
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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.