TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		S.C.																				
Establishment Name							-				O Farmer's Market Food Unit O Mobile	}}	K									
Address			4627 HWY 58 O Temporary O Seasonal									J										
City					Chattanooga Time in 11:10; AM AM / PM Time out 11:50; PM AM / PM																	
Inspection Date			11/11/2021 Establishment # 605259199 Embargoed 0																			
Purpo					Routine		O Follo			Complaint			- O Pr					0.000	nsuitation/Other			
Risk					01		1010 1012	a.ab	0				04	e-111111	<i>wy</i>					of Seats	14	1
1005 5	-and		sk i	acto	ors are fo	od prep	aration	practice	es and er	mployee	beha	vior	8 mo	st c	omn	only	repo	orted	to the Centers for Disease Control and Pre	vention		
				as c	ontributir	ig facto													control measures to prevent illness or injur INTERVENTIONS	<i>l.</i>		
		C III	rk de	algaat	ed complian	ce status													ach liem as applicable. Deduct points for category or su	category	.)	
IN=ir	n con	1pīla	nce		OUT=not in		liance S		le NO=	inot observe	d COS	R		S=co	recte	d on-si	ite duri	ng ins	spection R*repeat (violation of the same code p Compliance Status		R	WT
	N O	UΤ	NA	NO				rvision							IN	оит	NA	NO	Cooking and Robenting of Time/Temperatur	_		
	·	<u>ہ</u>			Person in o performs d		esent, der	monstrates	s knowledg	e, and	0	0	5		0	0	×	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	8	5
2 3			NA	NO	Manageme			oo Hoalth yee aware		orting	0	o	_	17	0	0	×		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time	_	0	1 *
3 8	8 (0			Proper use	of restric	ction and	exclusion			0	0	5		IN	OUT	NA	NO	a Public Health Control	••		
4 2	_	ит О	NA	NO	Proper eati			nic Practi			0				00	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	
5 2	K (0	NA		No dischar	ge from e	eyes, nosi		uth		ŏ	ŏ	5	20	X	0	0		Proper cold holding temperatures	0	Š	1.
6 8		ŏ	nun.	0	Hands clea	an and pro	operly wa	shed			0	0			12	0 0	0		Proper date marking and disposition Time as a public health control: procedures and recor		6	1
-	-	의	0	0	No bare ha alternate pr	rocedures	s followed	d			0	0	<u></u>		IN	OUT	NA	NO	Consumer Advisory			
_	N O	UΤ	NA	NO	Handwashi		Approve	d Source		ble		0	2	23	0	0	篇		Consumer advisory provided for raw and undercooker food	¹ 0	0	4
		8	0		Food obtain Food receiv						0	8			IN	OUT	NA	-	Highly Susceptible Populations	-		1.
11 8	8	0	_		Food in goo Required re	od condit	tion, safe,	and unadu		site	0	0	5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12 0		- 1	X		destruction	1		n Contam			0	0	_	25	IN O	OUT			Chemicals Food additives: approved and properly used		10	
13 C	> (0	嵩		Food separ	rated and	d protecte	d				2	4	26	箴	0			Toxic substances properly identified, stored, used Conformance with Approved Procedures	ŏ	0	5
14 3 15 3	_	5	-		Food-conta Proper disp					ot re-	0	0	5	27	IN O	OUT	NA	NO	Compliance with variance, specialized process, and	0	о	5
	• ·	•			served						Ŭ	Ŭ	-	<u> </u>	Ŭ	Ű	~		HACCP plan		<u> </u>	Ľ
				Goo	d Retail F	ractice	is are p	reventive	e measu							<u> </u>		gens	s, chemicals, and physical objects into food	.		
				001	not in com	plance				COS=corre	GOO					1CES	3		R-repeat (violation of the same code provisi	n)		
_	10	UT	_			Compl	liance S ood and					R		É		UT			Compliance Status Utensils and Equipment		R	WT
28	- (0			d eggs use	d where r	required	mator				0		4	_	o Fr			nfood-contact surfaces cleanable, properly designed,	0	0	1
29 30					ice from ap btained for	specializ	red proces				0	0	2	4	+	- 0			and used g facilities, installed, maintained, used, test strips	0	0	
	-	σ	Prop	er coc	Fe sling methor			e Control	-	ecature			_	4		-			ntact surfaces clean	-0		
31		<u> </u>	contr	lo					c tor temp	notore	0	0	2		0	UT			Physical Facilities			
32	_				properly co thawing me			g				8	1	4	_	_			f water available; adequate pressure stalled; proper backflow devices		8	
34	_	О UT	Then	mome	eters provid		courate				0	0	1	5		-			waste water properly disposed		0	
35	-	_	Food	prop	erly labeled				records av	/ailable	0	0	1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	6	6	-
	_	UT			,			ontamina			-	-	-	5		-			lities installed, maintained, and clean	0	0	
36	8	1	Insec	ts, ro	dents, and	animals r	not preser	nt			0	0	2	5	4 (οΑ	dequa	nte ve	ntilation and lighting; designated areas used	0	0	1
37	0	٥k	Cont	amina	tion preven	ted durin	g food pr	eparation,	storage &	display	0	0	1		0	υτ			Administrative items			
38 39	_	-			leanliness ths: propert	u usad ar	nd stored				0	0	1	5					nit posted inspection posted		0	
40	- (0		- N	uits and ve	getables						ŏ		Ľ	<u> </u>	- Iw	000.00	ven.	Compliance Status			wτ
41	_	UT 0	n-us	e uter	sils; proper		Use of U	tensils			0	0	1	5	7	-0	omplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		0	1
42 43		0	Uten	sils, e	quipment a /single-serv	nd linens	; properly			bd	0	0	1	5	8				ducts offered for sale oducts are sold. NSPA survey completed	0	0	1 0
43					ed properly	ice aroci	es, prope	ny stored,	used			ŏ		<u> </u>			lobac	co pe	oducts are sold, his A survey completed		10	-
																			Repeated violation of an identical risk factor may result in			
		pos	it the	most	ecent inspec	tion report	rt in a cons	spicuous ma	anner, Youl	have the rig	ht to n	eques							e. You are required to post the food service establishment plant a written request with the Commissioner within ten (10)			
(POIL	16	7	000	ns 68-1	L.	0	-798, 68-14	4-709, 68-14-	v11, 68-14-7						1	~	1 -	1-	Dil		1 4 10	
	-	/	n	ar !-		2				11/1	.1/2(/			-	<u> </u>	11/1	L1/2	2021
Signa	ture	of i	rers	on in	Charge		Adde	alfacet	fabri of		here		Date						ental Health Specialist			Date
									P						-			-	ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(19220) (Net. 0-10)	Please call () 4232098110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tastee King Donuts Establishment Number # 605259199

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.	
se-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.	
fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	CL	50							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	37

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Dairy (reach in cooler)	Cold Holding	37				
Dairy (reach in cooler)	Cold Holding	36				
Sausage dough roll (reach in cooler)	Cold Holding	37				

Observ	red Violations
Total #	1

Repeated # ()

36: Rodent droppings present in storage area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Tastee King Donuts

Establishment Number : 605259199

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: 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: 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: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: 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: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Establishmemt using TILT procedures correctly with sausage rolls.
- 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: Tastee King Donuts Establishment Number : 605259199

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Tastee King Donuts

Establishment Number # 605259199

Sources							
Food	Source:	Dawn					
Water	Source:	Public					
	Source:						
	Source:						
	Source:						
		Water Source: Source: Source:					

Additional Comments