## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

|   | 100   |   | N. C.  |   |   |   |  |   |   |   |                                       |  |  |   |  |  |  | _        |                                  |                  |
|---|---|---|--|---|---|---|--|---|---|---|---------------------------------------|--|--|---|--|--|--|----------|----------------------------------|------------------|
| Esta  | blish   | imen  | t Nar  |   | Tasty Donuts  |   |  |   |   |   |                                       | -  |  |   |  | Fermer's Merket Food Unit Ø Permanent O Mobile   | 9  |          |                                  |                  |
| Addr  | 655   |   |  |   | 9448 Bradmo   | ore Ln Suite 1  | 02   |   |   |   | _                                     | Typ  | e of t   | Establi   | shme   | O Temporary O Seasonal   |  |          |                                  |                  |
| City  |   |   |  |   | Ooltewah  |   | Time in  | 01  | 1:5   | 0 F   | M                                     | A  | M/P  | м ті  | me o   | at 02:40; PM АМ/РМ   |  |          |                                  |                  |
| Insp  | ectio   | n Da  | rte  |   | 03/08/202   | 3 Establishment #   |  |   |   |   |                                       | _  | d 0  |   |  |  |  |          |                                  |                  |
|   |   |   | spect  |   | KRoutine  | O Follow-up   | O Complaint  |   |   | O Pr  |                                       |  | -  |   | ) Cor  | nsultation/Other   |  |          |                                  |                  |
| Risk  | Cat   | egon  | ,  |   | 01  | \$22  | 03   |   |   | 04  |                                       |  |  | Fc  | ollow-   | up Required 篇 Yes O No   | Number of Se   | ats      | 18                               |                  |
|   |   | R   |  |   |   |   |  |   |   |   |                                       |  |  |   |  | to the Centers for Disease Control a<br>control measures to prevent illness o  | nd Preventi  |          | _                                |                  |
|   |   |   |  |   | ond ibit ding faloto  |   |  |   |   |   |                                       |  |  |   |  | INTERVENTIONS  | i ingury.  |          |                                  |                  |
| 18.6  | din et  |   |  |   |   |   |  |   | ltem  |   |                                       |  |  |   |  | ach liem an applicable. Deduct points for catego   |  |          |                                  |                  |
| _   | _   | mpīi  | _  |   | OUT=not in compliance<br>Compl  | iance Status  | NO=not observe   |   | R   | wĭ  |                                       | recie  | u on-s   | ne dun  | ng ins   | pection R=repeat (violation of the same<br>Compliance Status   | 0  |          | R                                | WT               |
| -   | -   | -   | NA   |   | Person in chaste on   | Supervision<br>esent, demonstrates k  | nouladae and   |   |   | _   |                                       | IN   | ουτ  | NA  | NO   | Cooking and Reheating of Time/Temp<br>Control For Safety (TCS) Foods   |  |          |                                  |                  |
|   | ×   | 0   | NA   |   | performs duties   | Employee Health   | nomeuge, and   | 0   | 0   | 5   |                                       | 00   | 8  |   |  | Proper cooking time and temperatures<br>Proper reheating procedures for hot holding  |  | 8        | 읽                                | 5                |
| 2   | X   | 0   | 144  |   | Management and fo   | od employee awarene   | ss; reporting  |   | 0   | 5   | ۳                                     | IN   |  | NA  | NO   | Cooling and Holding, Date Marking, and   |  | -        | -                                |                  |
| _   | 8   | 0   | NA   |   | Proper use of restric   | tion and exclusion<br>I Hyglenic Practice   |  | 0   | 0   | Ľ   | 18                                    | 0  | 0  | 0   |  | a Public Health Centrel<br>Proper cooling time and temperature   |  | 0        |                                  |                  |
| 4   | X   | 0   | nun  | 0   | Proper eating, tastin   | g, drinking, or tobacco   |  | 0   | 0   | 5   | 19                                    | 0  | 0  | 0   |  | Proper hot holding temperatures  |  | 0        | 0                                |                  |
|   |   | OUT   | NA   |   |   | yes, nose, and mouth<br>g Contamination by  | y Hands  | 0   |   |   | 20<br>21                              | 8  | ×<br>0   |   | 23   | Proper cold holding temperatures<br>Proper date marking and disposition  |  | 8        | 8                                | 5                |
| _   |   | 0   | -  |   | Hands clean and pro<br>No bare hand contact   | perly washed<br>t with ready-to-eat for   | ods or approved  | 0   | 0   | 5   | 22                                    | 0  | 0  | 0   | 鼠  | Time as a public health control: procedures an   | d records  | 0        | ٥                                |                  |
| 8   | 邕   | 0   | 0  | 0   | alternate procedures  |   |  | -   | 0   | 2   |                                       | IN   | OUT  | _   | NO   | Consumer Advisory<br>Consumer advisory provided for raw and under  | rcooked  | _        | _                                |                  |
|   |   | OUT   | NA   | NO  |   | Approved Source   |  |   | 0   | _   | 23                                    | O<br>IN                                      | O  | 8   | NO   | food<br>Highly Susceptible Populations   |  | <u> </u> | 이                                | 4                |
| 10  | 0   | 0   | 0  | $\gtrsim$   | Food received at pro  | per temperature   |  | 0   | 0   |   | 24                                    | _  | 0  | 25  | no   | Pasteurized foods used; prohibited foods not o   |  | 0        | 0                                | 5                |
| 11<br>12                                    | _   | 0   | ×  |   | Required records av   | on, safe, and unadulte<br>ailable: shell stock taç  |  | 0   | 0   | 5   | -                                     | IN   | OUT  | _   | NO   | Chemicals  |  | -        | -                                |                  |
| +   | IN  | OUT   | NA   | -   | destruction<br>Protect  | ion from Contamin   | ation  |   |   |   | 25                                    | 0  | 0  | 25  |  | Food additives: approved and properly used   |  | 8        | ा                                |                  |
| 13<br>14                                    | 0   | 0   | 高  |   | Food separated and<br>Food-contact surface  | protected<br>es: cleaned and saniti   | zed  |   | 00  |   | 26                                    | <u>実</u><br>IN                               | O  | NA  | NO   | Toxic substances properly identified, stored, u<br>Conformance with Approved Proce   |  | 0        | 0                                |                  |
| 15  | _   |   | _  |   |   | unsafe food, returned   |  | ō   | 0   | 2   | 27                                    | 0  | 0  | 8   | 1000   | Compliance with variance, specialized process<br>HACCP plan  |  | 0        | 0                                | 5                |
| _   |   |   |  |   |   |   |  |   |   |   |                                       |  |  |   |  |  |  |          |                                  |                  |
|   |   |   |  | Goo   | d Retail Practice   | s are preventive r  | neasures to co   |   |   |   |                                       |  | <u> </u>   |   | gens   | , chemicals, and physical objects into   | o foods.   |          |                                  |                  |
|   |   |   |  | 00  | Inot in compliance  |   | COS=corre  | cted o  | n-site  |   |                                       |  |  | 5   |  | R-repeat (violation of the same code   |  |          | _                                |                  |
|   |   | OUT   |  |   | Safe Fe   | ance Status<br>ood and Water  |  |   |   | WT  |                                       | 0  | UT   |   |  | Compliance Status<br>Utensils and Equipment  |  | .08      | R                                | WT               |
| 21  |   | 8   | Past<br>Wate   | eurize<br>er and  | d eggs used where r<br>ice from approved s  | equired   |  | 8   | 8   | 1   | 4                                     | 5  |  |   |  | nfood-contact surfaces cleanable, properly des<br>and used   | igned,   | 0        | 0                                | 1                |
| 30  | >   |   |  |   | btained for specialize  | ed processing method  | 5  | ŏ   | ŏ   | î   | 4                                     | 6  | -  |   |  | g facilities, installed, maintained, used, test stri   | ps   | 0        | 0                                | 1                |
| 31  | _   | 0   |  |   |   | idequate equipment fo   | or temperature   | 0   | 0   | 2   | 4                                     |  | -  | lonfoo  | d-cor  | itact surfaces clean   |  | 0        | 0                                | 1                |
| 33  |   | -   | contr<br>Plant   |   | properly cooked for t   | ot bolding  |  | -   |   | -   | 4                                     |  | UT<br>O⊦   | ict and   | 1 cold   | Physical Facilities<br>water available; adequate pressure  |  | 01       | 01                               | 2                |
| 33  | 3   | 0   | Appr   | oved  | thawing methods use   | d   |  | 0   | 0   | 1   | 4                                     | 9  | O P  | Numbir  | ng ins   | stalled; proper backflow devices   |  | Õ        | Ō                                | 2                |
| 34  | -   | OUT   | Then   | mome  | ters provided and ac<br>Food I  | dentification   |  | 0   | 0   | 1   | 5                                     |  | -  |   |  | waste water properly disposed<br>is: properly constructed, supplied, cleaned   |  |          | 8                                | 2                |
| 35  | 5   | 0   | Food   | i prop  | erly labeled; original  | container; required rec   | ords available   | 0   | 0   | 1   | 5                                     | 2  | 0  | Sarbag  | e/refi   | use properly disposed; facilities maintained   |  | 0        | 0                                | 1                |
|   | -   | OUT   |  |   |   | Food Contaminatio   | n .  |   |   |   | 5                                     | _  | _  |   |  | lities installed, maintained, and clean  |  | -        | 0                                | 1                |
| 36  | -   | -   |  |   | dents, and animals n  |   |  | 0   | 0   | 2   | 5                                     | -  | -  | vdequa  | ne ve  | ntilation and lighting; designated areas used  |  | 0        | 이                                | 1                |
| 37  | _   | _   |  |   |   | g food preparation, sto   | rage & display   | 0   | 0   | 1   |                                       |  | UT   |   |  | Administrative items   |  | ~        |                                  |                  |
| 38  | -   | -   | Wipir  | ng clo  | leanliness<br>ths; properly used ar   | d stored  |  |   | 0   |   | 5                                     |  |  |   |  | nit posted<br>inspection posted  |  | 8        | 0                                | 0                |
| 40  |   |   | Wast   | hing fr   | ruits and vegetables  |   |  | 0   | 0   | 1   |                                       | _  |  |   |  | Compliance Status<br>Non-Smokers Protection Act  | '  | 100.00   | NO                               | WT               |
|   |   |   | 110.0  |   |   | ise of Utensils   |  |   |   |   |                                       |  |  |   |  |  |  | res      |                                  |                  |
| 4   | 1   | OUT   | In-us  |   | Proper I<br>nsils; properly stored  | Jse of Utensils   |  |   | 0   |   | 5                                     |  |  |   |  | with TN Non-Smoker Protection Act  |  | ж<br>Т   |                                  |                  |
| 41  | 1 2   | 0   | In-us<br>Uten  | sils, e   | Proper I<br>nsils; properly stored<br>quipment and linens;  | properly stored, dried  |  | 0   | 0   | 1   | 5                                     | 7<br>8<br>9                                  | T  | obacc   | o pro  |  |  |          | 0                                | 0                |
| 42  | 1<br>2<br>3<br>4                                      |   | In-us<br>Uten<br>Singl<br>Glov                               | sils, e<br>e-use<br>es usi                                | Proper I<br>nsils; properly stored<br>quipment and linens;<br>/single-service article<br>ed properly  | properly stored, dried<br>is; properly stored, us   | ed   | 000   | 000   | 1<br>1<br>1   | 5                                     | 8  | T  | obacc<br>tobac  | o pro<br>co pr   | with TN Non-Smoker Protection Act<br>ducts offered for sale<br>oducts are sold, NSPA survey completed  |  |          | °<br>0                           | 0                |
| 42<br>43<br>44<br>Failur<br>servi           | 1<br>2<br>3<br>4                                      |   | In-us<br>Uten:<br>Singl<br>Glov<br>ct an                     | sils, e<br>e-use<br>es usi<br>y viola                     | Proper I<br>nsils; properly stored<br>quipment and linens;<br>/single-service article<br>ed properly<br>tions of risk factor item<br>st. Items identified as o  | properly stored, dried<br>is; properly stored, us<br>is within ten (10) days in<br>constituting imminent he   | ed<br>nay result in suspen<br>alth hazards shall b   | 0<br>0<br>0   | 0<br>0<br>0   | 1<br>1<br>1   | 5                                     | 8<br>9                                       | T<br>H<br>ablistv<br>eration   | tobacc<br>tobac   | o pro<br>co pro<br>ermit.                                      | with TN Non-Smoker Protection Act<br>ducts offered for sale<br>oducts are sold, NSPA survey completed<br>Repeated violation of an identical risk factor may n<br>e. You are required to post the food service establis   | esult in revocat                                       |          | 0<br>0                           | cuous            |
| 42<br>42<br>Failur<br>servio                | 1<br>2<br>3<br>4<br>re to<br>ce es                    | OUT<br>OO<br>OO<br>OO<br>Contro<br>cablin   | In-us<br>Uten<br>Singl<br>Glov<br>tot any<br>thmen<br>st the | sils, e<br>e-use<br>es usi<br>y viola<br>t perm<br>most i | Proper I<br>nsils; properly stored<br>quipment and linens;<br>/single-service article<br>ed properly<br>tions of risk factor iten<br>it. Items identified as o<br>recent inspection report                            | properly stored, dried<br>is; properly stored, us<br>is within ten (10) days in<br>constituting imminent he   | ed<br>nay result in suspen<br>alth hazards shall b<br>er. You have the rig   | O<br>O<br>Nilon o<br>ht to r  | 0<br>0<br>0<br>d you<br>sted i  | 1<br>1<br>1   | 5                                     | 8<br>9                                       | T<br>H<br>ablistv<br>eration   | tobacc<br>tobac   | o pro<br>co pro<br>ermit.                                      | with TN Non-Smoker Protection Act<br>ducts offered for sale<br>oducts are sold, NSPA survey completed<br>Repeated violation of an identical risk factor may n  | esult in revocat                                       |          | 0<br>0                           | cuous            |
| 42<br>42<br>Failur<br>servio                | 1<br>2<br>3<br>4<br>re to<br>ce es                    | OUT<br>OO<br>OO<br>OO<br>Contro<br>cablin   | In-us<br>Uten<br>Singl<br>Glov<br>tot any<br>thmen<br>st the | sils, e<br>e-use<br>es usi<br>y viola<br>t perm<br>most i | Proper I<br>nsils; properly stored<br>quipment and linens;<br>/single-service article<br>ed properly<br>tions of risk factor iten<br>it. Items identified as o<br>recent inspection report                            | properly stored, dried<br>is; properly stored, us<br>is within ten (10) days in<br>constituting imminent he<br>t in a conspicuous man   | ed<br>nay result in suspen<br>alth hazards shall b<br>er. You have the rig   | 0<br>0<br>0<br>sion o<br>to corre   | O<br>O<br>O<br>of you<br>cted i<br>equer<br>-329.   | 1<br>1<br>food<br>ammed<br>at a he                              | 5                                     | 8<br>9                                       | T<br>H<br>ablistv<br>eration   | tobacc<br>tobac   | o pro<br>co pro<br>ermit.                                      | with TN Non-Smoker Protection Act<br>ducts offered for sale<br>oducts are sold, NSPA survey completed<br>Repeated violation of an identical risk factor may n<br>e. You are required to post the food service establis   | esult in revocat<br>shment permit i<br>ten (10) days o | ion o    | 0<br>0<br>f you<br>onspi<br>date | cuous            |
| 43<br>44<br>Failu<br>servi<br>many<br>repor | 1<br>2<br>3<br>4<br>re to<br>ce es<br>ver ar<br>1. T. | OUT<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O | In-us<br>Uten<br>Singl<br>Glove<br>st the<br>section         | sils, e<br>e-use<br>es usi<br>t perm<br>most i<br>ns (8-1 | Proper I<br>nsils; properly stored<br>quipment and linens;<br>/single-service article<br>ed properly<br>tions of risk factor iten<br>it. Items identified as o<br>recent inspection report                            | properly stored, dried<br>is; properly stored, us<br>is within ten (10) days in<br>constituting imminent he<br>t in a conspicuous man   | ed<br>nay result in suspen<br>alth hazards shall b-<br>er. You have the rig<br>1, 68-14-715, 68-14-7                             | 0<br>0<br>0<br>sion o<br>to corre   | o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o | 1<br>1<br>food<br>ammed<br>at a he                              | 5<br>5<br>servic<br>lately<br>aring r |  |  | obacc<br>tobac<br>nent po<br>s shall<br>is repo               | o pro<br>co pri<br>ermit.<br>I ceas<br>rt by f                 | with TN Non-Smoker Protection Act<br>ducts offered for sale<br>oducts are sold, NSPA survey completed<br>Repeated violation of an identical risk factor may n<br>e. You are required to post the food service establis   | esult in revocat<br>shment permit i<br>ten (10) days o | ion o    | f you<br>date                    | cuous<br>of this |
| 43<br>44<br>Failu<br>servi<br>many<br>repor | 1<br>2<br>3<br>4<br>re to<br>ce es<br>ver ar<br>1. T. | OUT<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O | In-us<br>Uten<br>Singl<br>Glove<br>st the<br>section         | sils, e<br>e-use<br>es usi<br>t perm<br>most i<br>ns (8-1 | Proper I<br>nsils; properly stored<br>quipment and linens;<br>/single-service article<br>ed properly<br>tions of risk factor iten<br>it. Items identified as o<br>recent inspection repor<br>14-703, 68-14-705, 68-14 | properly stored, dried<br>is; properly stored, us<br>is within ten (10) days in<br>constituting imminent he<br>t in a conspicuous mani<br>708, 68-14-709, 68-14-71<br>Additional food safet | ed<br>any result in suspen<br>alth hazards shall b<br>er. You have the rig<br>1, 68-14-715, 68-14-7<br>03/0<br>y information can | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o<br>o | 1<br>1<br>1<br>r food<br>immed<br>it a he<br>3<br>Date<br>on ou | Sign r web                            | s<br>s<br>or op<br>regard<br>gnatu<br>bsite, | ing the second s | obacc<br>tobac<br>s shall<br>is repo<br>L<br>Envir<br>c//tn.g | o pro<br>co pr<br>ermit.<br>I ceas<br>rt by f<br>onme<br>pow/h | with TN Non-Smoker Protection Act<br>ducts offered for sale<br>oducts are sold, NSPA survey completed<br>Repeated violation of an identical risk factor may n<br>e. You are required to post the food service establi-<br>lling a written request with the Commissioner within | esult in revocat<br>shment permit i<br>ten (10) days o | ion o    | f you<br>date                    | of this          |

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



#### Establishment Information

Establishment Name: Tasty Donuts Establishment Number #: 605256930

| ISPA Survey – To be completed if #57 is "No"   |   |
|--|---|
| ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are<br>venty-one (21) years of age or older. |   |
| ge-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.  |   |
| arage type doors in non-enclosed areas are not completely open.  |   |
| ents 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) |
| Coke cooler           | 45                       |
|                       |                          |

| Food Temperature              |               |                          |
|-------------------------------|---------------|--------------------------|
| Description                   | State of Food | Temperature (Fahrenheit) |
| Dairy (coke cooler by donuts) | Cold Holding  | 45                       |
|                               |               |                          |
|                               |               |                          |
|                               |               |                          |
|                               |               |                          |
|                               |               |                          |
|                               |               |                          |
|                               |               |                          |
|                               |               |                          |
|                               |               |                          |
|                               |               |                          |
|                               |               |                          |

| Observed Viol | ations |
|---------------|--------|
|---------------|--------|

Total #

Repeated # ()

20: Coke reach in cooler holding dairy products 45°F. All dairy products moved to cold holding unit capable of holding TCS foods at 41°F and below.

### 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 correctly answering questions regarding principles applicable to the food operation.

- 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: (NA) 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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.

\*\*\*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: 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

| Sources      |       |         |        |  |
|--------------|-------|---------|--------|--|
| Source Type: | Food  | Source: | Dawn   |  |
| Source Type: | Water | Source: | Public |  |
| Source Type: |       | Source: |        |  |
| Source Type: |       | Source: |        |  |
| Source Type: |       | Source: |        |  |
|              |       |         |        |  |

## Additional Comments

Demonstrated wash, rinse, sanitize procedure with food prep employees.