TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

5a.		317	* 15F		I COD CEN													
Campe -																		
Donut Time											O Fermer's Market Food Unit Mobile							
102 C I					102 C Hartman Dr					_	Тур	e of E	stabli	shme	O Temporary O Seasonal			
Address					00	<u></u> ∂·1	2 A	M		1/01	. т.		ut 09:47: AM _ AM / PM					
City Time in 02/16/2022 Establishment # 605259750				_		- <u> </u>		_			me ou	<u></u> <u></u> <u></u> <u></u>						
-			ste ispeci		Routine OFollow-up	O Complaint			- 1 O Pre		-	<u> </u>		0.000	nsultation/Other			
						03			04	200710075	ary		-			Caste	16	
Risk	Car			Facto	ors are food preparation practice	and employee		vior	s mo				repo	ortec	to the Centers for Disease Control and Prev		10	
				as c			_	_					_		control measures to prevent illness or injury.			
		(11	ırk de	algnat											INTERVENTIONS ach liem as applicable. Deduct points for category or subc	itegory.)	
IN	in c	ompii	ance		OUT=not in compliance NA=not applicabl Compliance Status	le NO=not observe	d COS	IRI		S=cor	recte	l on-si	ite duri	ng ins	pection R=repeat (violation of the same code pro- Compliance Status		R	WT
Т	IN	OUT	NA	NO	Supervision		000	-		h	IN	оит	NA	NO	Cooking and Roheating of Time/Temperature	000	~	
1	×	0		-	Person in charge present, demonstrates performs duties	s knowledge, and	0	0	5	16		0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ы	
			NA	NO	Employee Health		0				ŏ				Proper reheating procedures for hot holding	ŏ	8	5
23		0			Management and food employee aware Proper use of restriction and exclusion	ness, reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	1		
	IN		NA	NO	Good Hygienic Practi						×	0	0		Proper cooling time and temperature		0	
		0			Proper eating, tasting, drinking, or tobac No discharge from eyes, nose, and mou		0	8	5	19 20	0	0	<u> </u>		Proper hot holding temperatures Proper cold holding temperatures	0	8	
			NA		Preventing Contamination Hands clean and properly washed	by Hands	0	0			0	0	0		Proper date marking and disposition	_	0	Ĵ
_	R	0	0		No bare hand contact with ready-to-eat	foods or approved	0	ō	5	22	O IN	0 OUT	NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8	×	0			alternate procedures followed Handwashing sinks properly supplied an		0	0	2	23		0	10		Consumer advisory provided for raw and undercooked	0	0	4
9	×	0			Approved Source Food obtained from approved source		0	0			IN	OUT		NO	food Highly Susceptible Populations			
10 11			0	8	Food received at proper temperature Food in good condition, safe, and unadu	ulterated	0	8	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	õ	ō	×	0	Required records available: shell stock t destruction		0	ō		H	IN	OUT	NA	NO	Chemicais			
				NO	Protection from Contam	ination	-			25	0	0	X		Food additives: approved and properly used	0	2	5
13 14					Food separated and protected Food-contact surfaces: cleaned and sar	nitized		0	5	26	ĭ ≥	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15		0		·	Proper disposition of unsafe food, return served	ned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive	e measures to co	ntro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
									∃T/AU			ICE	3					
	_			00	Tenot in compliance Compliance Status	COS=corre		R		Inspe	ction				R-repeat (violation of the same code provision Compliance Status		R	WT
20	_	OUT	_	eurize	Safe Food and Water d eggs used where required		0	0	1			υτ Ο ^{Fe}	ood ar	nd no	Utensils and Equipment mood-contact surfaces cleanable, properly designed,			
29	_	0	Wate	er and	ice from approved source obtained for specialized processing meth	ods	0	8	2	4	-	0	onstru	cted,	and used	0	0	1
	_	OUT			Food Temperature Control	1			_	4		_			g facilities, installed, maintained, used, test strips	0	0	1
31	·	0	Prop		oling methods used; adequate equipmen	t for temperature	0	0	2	47	_	N C	ontoo	d-con	htact surfaces clean Physical Facilities	0	0	1
33	_				properly cooked for hot holding thawing methods used		0	8	1	41	_	_			water available; adequate pressure stalled; proper backflow devices	8	8	2
34	I I	0			eters provided and accurate		ŏ	ŏ	1	50	0	o s	evag	e and	waste water properly disposed	0	0	2
	_	OUT	E e e		Food Identification	er en els en el Table	_		_	5	_				es: properly constructed, supplied, cleaned		0	1
35		찌	Food	1 prop	erly labeled; original container; required Prevention of Feed Contamina		0	0	1	53			-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
36	-	-	Inse	cts, ro	dents, and animals not present		0	0	2	5	-+	_	_		intilation and lighting; designated areas used	ō	ŏ	1
37	,	0	Cont	tamina	tion prevented during food preparation,	storage & display	0	0	1		0	υт			Administrative items			
38	-	0	Pers	onal o	leanliness		0	0	1	50	5 (o o	urrent	perm	nit posted	0	ा	
39	_				ths; properly used and stored ruits and vegetables		0	8	1	54	\$ (⊃ [M	lost re	cent	Compliance Status		O NO	WT
		OUT			Proper Use of Utensils			· · ·							Non-Smokers Protection Act			
41	2	0	Uten	sils, e	nsils; properly stored quipment and linens; properly stored, dri		0		1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	8	0
4	_				/single-service articles; properly stored, ed properly	used		8	1	55	9]	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
		corri	ect an	y viola	tions of risk factor items within ten (10) day		sion o	f your	food						Repeated violation of an identical risk factor may result in re-			
mann	er ar	nd po	st the	most	recent inspection report in a conspicuous me	anner. You have the rig	ht to r	eques							e. You are required to post the food service establishment per filing a written request with the Commissioner within ten (10) d			
repor	ст. К	-7<	sectio		14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-						(7	A	7	a the	o - ·		
18	-		Pro-	ר יי	201	02/1	16/2	_		0	(\mathcal{V}	V		02/1	16/2	
oiðu	atur	e of	Pers	on in	Grange				Date	- 510	inatu	eor	CUMI	unme	ental Health Specialist			Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2257 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class.

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SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Donut Time Establishment Number #: 605259750

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ric	39
Rif	-8

Food Temperature	Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Sausage	Cold Holding	40				
Eggs ric 3 hrs	Cooling	48				

Observed Violations

Total # 3

Repeated # ()

35: Containers of icings and sprinkles not labeled 46: 3 comp sink missing drain boards 53: Hole in wall near oven

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Donut Time

Establishment Number : 605259750

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: Employee washed hands when changing gloves

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: See source info

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: (IN) All raw animal food is separated and protected as required.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.

18: See food temps

19: (NA) Establishment does not hot hold TCS foods.

20: See food temps

21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.

22: (NA) No food held under time as a public health control.

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: Donut Time

Establishment Number : 605259750

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Donut Time

Establishment Number # 605259750

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Dawn, IWC, Walmart, Bakemark
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments