

**Establishment Information**

Facility Name BAKE THAT DOUGH, LLC.	Facility Type Bakery
Facility ID # SCAY-CJMLYP	Facility Telephone # 949 379-4675
Facility Address 941 N Broadway Knoxville , TN 37917	Licensee Address 12444 Cotton Blossom Ln Knoxville , TN 37934
Licensee Name DARIEN STATHAKIS	

Inspection Information

Inspection Type Routine	Inspection Date 10/05/2022	Total Time Spent 4.33
Inspection Score 780 out of 780	Percentage 100%	

Violation Counts

# Critical Violations 0	# Non-Critical Violations 0	# Repeat Violations 0
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Details

Products Produced During Inspection No processing at inspection time	Authority to Inspect TN code 53-1-203 or FDA 482 for FDA contract TN Code 53-1-203	GMP Notice or FDA 483 when FDA Contract inspection Issued No	Name and Title of Representative Darien Stathakis=Owner/Proprietor
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Equipment Temperatures

Description Ingredient Frig.	Temperature (Fahrenheit) 42
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Food Temperatures

Description Milk and Eggs (Cold Holding)	Temperature (Fahrenheit) 37
Raw Cookie Dough (Cold Holding)	38

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Ware Wash Sink	Chemical		200-400	Bacti-Free	Quaternary Ammonia	

OPERATOR - Items cited identify violations of State Statute which must be corrected by the next routine inspection or such shorter period of time as may be specified by the Regulatory Authority. Failure to comply with any time limits for corrections specified in this NOTICE may result in cessation of your operation and/or civil penalties, TCA 53-1-103; 58-8-217; 4-3-204; 8-913.10. Commissioner must be notified within 15 days.

Observed Critical Violations

Total # 0
Repeated # 0

Observed Non Critical Violations

Total # 0
Repeated # 0

In Compliance

Section 1.01 1. - Employees with obvious sores, infected wounds, or other infectious illnesses are not in contact with exposed food products, packaging or food contact surfaces. - In

Section 1.02 1. - Employees adhere to proper hygiene practices and maintain personal cleanliness. - In

Section 1.03 1. - Outer garments, suitable to the operation, are worn to protect against allergen, cross-contamination and against food or food contact surface contamination. - In

Section 1.04 1. - Gloves, if worn, are intact, clean and sanitary - In

Section 1.05 1. - Appropriate and effective hair restraints are worn where open food items are present. - In

Section 1.06 1. - Clothing and other personal items are stored in designated areas where food is not exposed or where equipment or utensils are washed - In

Section 1.07 1. - Eating, chewing gum, drinking and use of tobacco are confined to designated areas. - In

Section 1.08 1. - Exposed jewelry, other than plain wedding and is not observed. - In

Section 2.01 2. - Roads, yard, and grounds are properly maintained. - In

Section 2.02 2. - Equipment, litter or vegetation is not within the immediate vicinity of the plant that may constitute and pest harborage site - In

Section 2.03 2. - Exterior areas where water can pool were not observed - In

Section 2.04 2. - Interior floors, walls, and ceilings are constructed of materials that can be adequately cleaned and maintained in good repair. - In

Section 2.05 2. - Sufficient space in storage and production areas for maintenance and sanitation - In

Section 2.06 2. - Ladders and walkways over exposed product lines are protected to prevent potential contamination. - In

Section 2.07 2. - Lighting is adequate. Light fixtures and all glass in receiving, shipping and production areas are covered or otherwise protected. - In

Section 2.08 2. - Adequate screening or other protection is provided for defense against pests. Doors and windows are closed or screened. No gaps are present. Exterior doors are self-closing - In

Section 2.09 2. - Adequate ventilation or equipment is used to control and/or minimize dust, odors and vapors in areas where they may cause allergen cross-contamination. Fans or other blowing equipment are used in a manner to minimize the potential for allergen-contamination of food, packaging materials or food-contact surfaces. - In

Section 2.10 2. - Condensate from fixtures is not observed to contaminate food, food-contact surfaces or food packaging materials - In

Section 3.01 3. - Water supply is adequate and derived from adequate source (Document results and date of last potable water test.) - In

Section 3.02 3. - An appropriate system is in place to dispose of sewage/wastewater - In

Section 3.03 3. - Drains are clean and adequate to prevent pooling on floor - In

Section 3.04 3. - Water lines and hoses protected against backflow or cross-connections between potable and non-potable water systems. - In

Section 3.05 3. - Hand wash stations are appropriately located, properly stocked, functioning, and accessible. - In

Section 3.06 3. - Toilet facilities are provided to employees and are adequate, readily accessible, stocked and cleaned - In

Section 3.07 3. - Hand wash fixtures designed to protect against recontamination of clean, sanitized hands. - In

Section 3.08 3. - Rubbish and offal disposal is disposed of and stored to minimize the development of odor and the potential for pest activity. Outsider waste containers have lids. - In

Section 3.09 3. - Loading dock areas are clear of debris and spilled products. - In

Section 4.01 4. - Building and fixtures are maintained in a sanitary manner - In

Section 4.02 4. - Substances used in cleaning and sanitizing are appropriate for food manufacturing firms. Record chemicals used verify label/ MSDS. A minimum of 3 chemicals. - In

Section 4.03 4. - Cleaning and sanitizer chemicals are stored in a manner to prevent contamination - In

Section 4.04 4. - All pesticides or toxic chemicals and compounds stored on site are labeled and kept away from food items and packaging - In

Section 4.05 4. - All food-contact surfaces, including utensils are cleaned at an appropriate frequency. The frequency protects against allergen cross- contact and contamination of food. - In

Section 4.06 4. - Food contact surfaces must be cleaned and sanitized prior to use. - In

Section 4.07 4. - There is no evidence of decomposed pest(s) in the interior of the facility. There is no evidence of insects, spiders, rodents or birds on or in any food ingredients, products or packaging materials. Record the name of a pest service and date of last inspection. - In

Section 4.08 4. - Non-food contact surfaces are cleaned at a frequency to prevent microbial, physical or chemical (including allergen) contamination. - In

Section 5.01 5. - Equipment and utensils are designed and constructed to prevent contamination of food products. - In

Section 5.02 5. - Instruments and equipment are properly maintained and calibrated. - In

Section 5.03 5. - Freezer and cold storage areas are maintained at appropriate temperatures and fitted with temperature measuring devices. - In

Section 5.04 5. - Compressed air or other gasses that are introduced into food or used to clean food contact surfaces are treated to prevent contamination. - In

Section 5.05 5. - Vehicles and equipment used for moving raw materials, finished products and packaging materials are clean and in good condition. - In

Section 6.01 6. - Sanitation of the plant is under the supervision of one or more competent individuals. - In

Section 6.02 6. - Adequate precautions are taken to ensure that production procedures do not contribute to allergen cross contact - In
Section 6.03 6. - Product contamination not observed - In
Section 6.04 6. - Packaging material is food grade - In
Section 6.05 6. - Food that has been contaminated is rejected and segregated...explain the procedure - In
Section 6.06 6. - Products scheduled for rework are clearly identified to prevent allergen cross contamination - In
Section 6.07 6. - Food items are stored at the appropriate temperatures - In
Section 6.08 6. - Bulk tanks and containers designed and constructed to protect against contamination - In
Section 6.09 6. - Conditions or practices that may potentially contaminate product, or could lead to product contamination, do not exist. - In
Section 6.10 6. - Ice that comes in contact with food is made from potable water - In
Section 6.11 6. - Food is stored and transported under conditions that will protect against allergen cross-contact and against microbial, chemical or physical contamination - In
Section 6.12 6. - Firm is operating under a food safety plan, such as a HACCP. Document CCPs if applicable. - In

Comments

TDA Credentials presented to firm's owner and Chief Executive Officer Darien Stathakis. Darien's contact info; phone 949-379-4675 and email at darien@bakethatdough.com. Darien holds a SerfSafe Certificate that expires 3-31-26 and is a graduate of The Culinary Institute of America (2016--2019).

Purpose of visit is to conduct the initial inspection of the firm at this new location for permitting--no known outstanding complaints--no previous inspection history at this new location--firm moved into this new location on 9-1-22.

This firm is a LLC that manufactures cookies (chocolate chip, double chocolate, and double chocolate peanut butter), breads (sourdough and whole wheat), and plans to begin making raw frozen cookie dough, pie crust dough, and raw biscuit dough. Products are packaged in heat seal poly-fil bags of various sizes, wax lined brown bags with a cellophane window in the side, and a plain brown bag. Breads and cookies are currently sold customer direct at 5 local (Knox and Anderson Counties) farmers markets. The firm does not distribute products at the present time; however, firm plans to begin distributing products wholesale to two local Knoxville locations in the near future. The firm has no employees, no delivery vehicle, and business hours/production hours vary due to product demand. This firm is sharing kitchen space with LuLu's Liquor Cakes and currently the oven, ware sink, and hand sink are shared equipment between the two firms--firm is working on complete separation in the future.

Ingredients purchased from local retail outlets: Kroger, Cosco, Wal-Mart, and Publix.

Allergens used by firm: Milk, Eggs, Wheat, Soy, Tree Nuts, and Peanuts---Reviewed Labels

Firm tracks ingredients through the production process by lot #'s and batch #'s. Finished products are tracked by a Batch # (i.e. 1) and a Best By Date such as 10-8-22.

There has been no raw dough production for wholesale to date.

Water and sewer service provided by Knoxville Utility Board--no treatment

No Lubricants in use

Chemicals used by firm: Noble Chemicals: Bacti-Free=Sanitizer (Quaternary Ammonia), Step and Shine=Floor Cleaner, and Dawn dish washing liquid--SDS sheets currently not available

Pest control service records currently not available

Pertinent Documents Reviewed: Letters of guaranty for food packaging materials, SOP'S, Production Flow Chart, labels, and product list.

Recommendations: 1. Register facility with FDA (emailed info), 2. Obtain pest control service reports with a copy of the applicators license and SDS sheets for pesticides used, 3. Finish Food Safety Plan, Recall Protocol, and Complaint Response Protocol with Log, 4. Obtain SDS sheets for the chemicals used in the facility, 5. Obtain Certificates of Analysis (COA'S) for product ingredients, and 6. Organize all regulatory related documents into a binder/notebook for review.

No violations noted

Discussed separation of Bakery Operations and Animal treat business with owner.

Discussed application for Food Safety Plan attestation with owner--emailed info

A completed inspection report will be emailed to Darien at darien@bakethatdough.com

No Refusals encountered

Collected TDA Label Exhibit

No Signature Secured

Person in Charge

Darien Stathakis

Inspector

A handwritten signature in black ink that reads "Alan Garrett". The signature is written in a cursive, slightly slanted style.

Alan Garrett