

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: DUNKIN DONUTS

Establishment ID: 3034012453

Location Address: 2020 S HAWTHORNE RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 10 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 15 ☒ am ☐ pm Time Out: 12 : 15 ☒ am ☐ pm

Permittee: HAWTHORNE DONUTS, LLC

Total Time: 2 hrs 0 minutes

Telephone: (336) 546-9762

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

| Foodborne Illness Risk Factors and Public Health Interventions                               |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
|--|-------------------------------------|-------------------------------------|-------------------------------------|--|--|--|-------------------------------------|--------------------------|--------------------------|--------------------------|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| Public Health Interventions: Control measures to prevent foodborne illness or injury.        |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| IN   | OUT                                 | N/A                                 | N/O                                 | Compliance Status  |  |  | OUT                                 | CDI                      | R                        | VR                       |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 1  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed    |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Approved Source</b> .2653, .2655  |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Conformance with Approved Procedures</b> .2653, .2654, .2658                              |                                     |                                     |                                     |  |  |  |                                     |                          |                          |                          |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| Good Retail Practices  |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|--|--|--------------------------|-------------------------------------|-------------------------------------|--------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |
| IN   | OUT                                 | N/A                                 | N/O                                 | Compliance Status   |  |  | OUT                      | CDI                                 | R                                   | VR                       |
| <b>Safe Food and Water</b> .2653, .2655, .2658   |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657  |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 40   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Washing fruits & vegetables   |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |
| 41   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Utensils and Equipment</b> .2653, .2654, .2663  |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |
| 45   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| <b>Total Deductions:</b> 3.5   |                                     |                                     |                                     |   |  |  |                          |                                     |                                     |                          |



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CR  
Off



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Location Address: 2020 S HAWTHORNE RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: HAWTHORNE DONUTS, LLC

Telephone: (336) 546-9762

Establishment ID: 3034012453

☒ Inspection ☐ Re-Inspection Date: 08/10/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: sgalloway6@aol.com

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

| Item        | Location       | Temp | Item     | Location    | Temp | Item | Location | Temp |
|-------------|----------------|------|----------|-------------|------|------|----------|------|
| eggs        | make unit      | 41   | quat ppm | 3 comp sink | 200  |      |          |      |
| sausage     | make unit      | 40   |          |             |      |      |          |      |
| sausage     | hot hold       | 136  |          |             |      |      |          |      |
| almond milk | small cooler   | 39   |          |             |      |      |          |      |
| eggs        | lo boy         | 40   |          |             |      |      |          |      |
| eggs        | lo boy         | 42   |          |             |      |      |          |      |
| egg         | walk in cooler | 38   |          |             |      |      |          |      |
| water       | 3 comp sink    | 146  |          |             |      |      |          |      |

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 1 2-102.12 Certified Food Protection Manager - C-Person in charge who is a certified food protection manager was not on site when inspection began. Person in charge shall be a certified food protection manager who has shown proficiency through passing a test that is part of an ANSI-accredited program. CDI-PIC arrived shortly after inspection began.
- 14 4-702.11 Before Use After Cleaning - P-Employee washed and rinsed a container for espresso, but did not sanitize and attempted to take to use again. Food contact equipment shall be sanitized before use, after cleaning. CDI-Employee educated by REHSI and sanitized dish. Opts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C -REPEAT-Ice bin under counter remains open when not being actively used. Ice bin should be closed when not in use to prevent contamination from spills that occur on table above. Food shall be protected from contamination by storing the food in a clean, dry location, where it not exposed to splash, dust, or other contamination.

Lock  
Text



Person in Charge (Print & Sign): Cheryl Henderson

Regulatory Authority (Print & Sign): Nora Sykes

*Cheryl Henderson*  
*Nora Sykes*

REHS ID: 2664 - Sykes, Nora

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3161



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Two bowls being used as scoops in sugar bins. Knife at make unit stored in unclean knife holder During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: In non potentially hazardous food with the handle protruding from the food; On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11. CDI-Bowls and knife and holder sent to be washed. Knife and knife holder shall be cleaned at least every 4 hours. Obtain a brush to facilitate cleaning of this holder.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-General and detail cleaning of sugar bins and handles, handles of oven, make unit crevices, and shelf in kitchen. Nonfood contact surfaces shall be maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Wall cleaning needed at storage shelf in kitchen and in walk in cooler. Floor cleaning needed around perimeter of kitchen, in shed, and around legs/wheels of equipment. Physical facilities shall be maintained clean. Opts.
- 54 6-303.11 Intensity-Lighting - C-Lights in walk in freezer measure >1 foot candle in the back. The bulbs are burned out in the back ballast. Replace bulbs. Opts.



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✓  
Spell



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Spell

