

# Food Establishment Inspection Report

Score: 96

Establishment Name: DUNKIN DONUTS

Establishment ID: 3034012453

Location Address: 2020 S HAWTHORNE RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 08 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 00 ☒ am ☐ pm Time Out: 01 : 30 ☒ am ☐ pm

Permittee: HAWTHORNE DONUTS, LLC

Total Time: 3 hrs 30 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: 3

No. of Repeat Risk Factor/Intervention Violations: 1

| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | 2   | 0                                   |                                     |                                     |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | 3   | 13                                  | 0                                   |                                     |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | 3   | 13                                  | 0                                   |                                     |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 4  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  | 2   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | 1   | 03                                  | 0                                   |                                     |
| <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  |  |  | 4   | 2                                   | 0                                   |                                     |
| 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    |  |  | 3   | 13                                  | 0                                   |                                     |
| 8  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| <b>Approved Source</b> .2653, .2655  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  | 2   | 1                                   | 0                                   |                                     |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | 2   | 1                                   | 0                                   |                                     |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | 2   | 1                                   | 0                                   |                                     |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | 2   | 1                                   | 0                                   |                                     |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 13   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food separated & protected   |  |  | 3   | 13                                  | 0                                   |                                     |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | 2   | 1                                   | 0                                   |                                     |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   |  |  | 3   | 13                                  | 0                                   |                                     |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  | 3   | 13                                  | 0                                   |                                     |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  | 3   | 13                                  | 0                                   |                                     |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | 13                                  | 0                                   |                                     |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 13                                  | 0                                   |                                     |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | 3   | 13                                  | 0                                   |                                     |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | 2   | 1                                   | 0                                   |                                     |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  | 1   | 03                                  | 0                                   |                                     |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  | 3   | 13                                  | 0                                   |                                     |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  | 1   | 03                                  | 0                                   |                                     |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | 2   | 1                                   | 0                                   |                                     |
| <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 |  |  | 2   | 1                                   | 0                                   |                                     |

| 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  |  |  | 1   | 03                                  | 0                                   |                                     |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | 2   | 1                                   | 0                                   |                                     |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | 1   | 03                                  | 0                                   |                                     |
| <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                                 |  |  | 1   | 03                                  | 0                                   |                                     |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | 1   | 03                                  | 0                                   |                                     |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  | 1   | 03                                  | 0                                   |                                     |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | 1   | 03                                  | 0                                   |                                     |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2   | 1                                   | 0                                   |                                     |
| <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  |  |  | 2   | 1                                   | 0                                   |                                     |
| 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 38   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Personal cleanliness  |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1   | 03                                  | 0                                   |                                     |
| 40   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Washing fruits & vegetables   |  |  | 1   | 03                                  | 0                                   |                                     |
| <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 41   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | 1   | 03                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1   | 03                                  | 0                                   |                                     |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1   | 03                                  | 0                                   |                                     |
| <b>Utensils and Equipment</b> .2653, .2654, .2663  |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1   | 03                                  | 0                                   |                                     |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   |                                     |
| <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  | 2   | 1                                   | 0                                   |                                     |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2   | 1                                   | 0                                   |                                     |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | 2   | 1                                   | 0                                   |                                     |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1   | 03                                  | 0                                   |                                     |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1   | 03                                  | 0                                   |                                     |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1   | 03                                  | 0                                   |                                     |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1   | 03                                  | <input checked="" type="checkbox"/> |                                     |
| Total Deductions: <u>4</u>   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: DUNKIN DONUTS

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: 03/08/2018

Comment Addendum Attached? ☐ Status Code: A

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 |
|-----------|--------------|------|---------|-----------|------|------|----------|------|
| Cheryl    | CFPM 9-10-20 | 000  | sausage | make unit | 37   |      |          |      |
| sausage   | hot hold     | 135  | egg     | make unit | 29   |      |          |      |
| hot water | 3 comp       | 140  |         |           |      |      |          |      |
| hot water | hand sink    | 116  |         |           |      |      |          |      |
| quat      | 3 comp       | 200  |         |           |      |      |          |      |
| 1/2&1/2   | small cooler | 43   |         |           |      |      |          |      |
| turkey    | drawer       | 37   |         |           |      |      |          |      |
| ham       | walk in      | 37   |         |           |      |      |          |      |

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C -Two employee drinks stored above single service articles and on shelf with these items where contamination of items and clean equipment could occur. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employees hands; the container; and exposed food, clean equipment, utensils, and linens and unwrapped single service and single use articles. CDI-Drinks discarded.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF -Coffee drink residue in hand sink by 3 compartment sink. Handwashign sinks may not be used for purposed other that handwashing. CDI-Coffee cleaned from sink. Use appropriate sinks for discarding of liquid. Opts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P -REPEAT-Multiple containers stained with coffee residue. Food contact surfaces of equipment shall be clean to sight and touch. CDI-Washed ones that I handled, and discussion with manager about removal options of stains, these will be cleaned before next use.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Spoons used since 6am were still being used at 10:35am. Utensils shall be washed at least every 4 hours. CDI-Spoons removed and washed. Hu

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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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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C -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.
- 38 2-302.11 Maintenance-Fingernails - PF -Multiple employees with nail polish and/or artificial nails making beverages and serving/packaging donuts. Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. CDI-Employees donned gloves. //2-303.11 Prohibition-Jewelry - C-Multiple food employees wearing rings and jewelry on hands/arms. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C -In use coffee spoons being stored in cups of sanitizer solution. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 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-Discussion with manager about storing these spoons in a clean cup and continuing to wash, rinse and sanitize every 4 hours, or to change out spoons and spoon holding vessels each 4 hours. 0pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C REPEAT- Multiple stacks of single-use cups being stored in dispensers without protection of mouth contact rim. Maintain cups in plastic sleeves or provide dispensers that allow mouth contact rim to be protected during storage. Single-service and single-use articles shall be stored and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. CDI: Conversation with person-in-charge, all cups were switched out voluntarily with cups remaining in plastic sleeves.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT- Replace torn gasket to under counter reach-in cooler and plastic coffee bean hopper. Remove and replace caulk at front hand sink and at 3 compartment sink, as it is showing signs of disrepair. Equipment shall be maintained cleanable and in good repair. 0 pts
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C -Detail and general cleaning needed in the following areas: Shelves at donut fillings, coffee shelving, lid holders at counters, sugar holders at counters, make unit, drawers at make unit (crevices), bottom shelf of donut case. Nonfood contact surfaces of equipment shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C -Lighting (measured in foot candles-fc) low in the following areas: Walk in cooler (3fc), walk in freezer (6fc), Should be 10fc in these areas; Womens restroom at sink and toilet (10-11fc), should be 20fc at these fixtures. Increase lighting. 6-305.11 Designation-Dressing Areas and Lockers - Employee purse on prep table in back near office. Lockers or other suitable facilities facilities shall be provided for hte orderly storage of employees clothing and other possessions. 0pts.



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Spell



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