

Business Name: Dunkin Donuts Operator: _____ Phone: () _____
 Address: 1051 Wayne Avenue City: _____ ZIP: _____ Seat / Checkouts: _____
 General Health Recrd ID: PR 2011-1342 P/E: _____ Date: 06/15/11 EHS: _____ Activity Time: _____ m Travel Time: _____ m

Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.

IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation

Compliance Status		CDI	R	PTS
Demonstration of Knowledge				
0100	IN OUT			5
PIC certified by accredited program, or compliance with Code, or correct answers				
0200	IN OUT			5
Food Worker Cards current for all food workers; new food workers trained				
Employee Health				
0300	IN OUT			25
Proper ill worker practices; no ill workers present; proper reporting of illness				
Preventing Contamination by Hands				
0400	IN OUT N/O			15
Hands washed as required				
0500	IN OUT N/A N/O			15
Proper methods used to prevent bare hand contact with RTE foods				
0600	IN OUT			10
Adequate handwashing facilities				
Approved Source, Wholesome, Not Adulterated				
0700	IN OUT			15
Food obtained from approved source				
0800	IN OUT			15
Water supply, ice from approved source				
0900	IN OUT N/A N/O			10
Proper washing of fruits and vegetables				
1000	IN OUT			10
Food in good condition, safe and unadulterated; approved additives				
1100	IN OUT			10
Proper disposition of returned, previously served, unsafe, or contaminated food				
1200	IN OUT N/A N/O			5
Proper shellstock identification; proper parasite destruction procedures for fish				
Protection from Cross Contamination				
1300	IN OUT N/A			15
Food contact surfaces used for raw meat thoroughly cleaned and sanitized				
1400	IN OUT N/A			5
Raw meats below or away from RTE food				
1500	IN OUT N/A N/O			5
Proper handling of pooled eggs				

Compliance Status		CDI	R	PTS
Potentially Hazardous Food Time/Temperature				
1600	IN OUT N/A N/O			30
Proper cooling procedures				
1710	IN OUT N/A N/O			25
Proper hot holding temperatures (<130°F)				
1720	IN OUT N/A N/O			5
Proper hot holding temperatures (between 130°F to 139°F)				
1800	IN OUT N/A N/O			25
Proper cooking time and temperature				
1900	IN OUT N/A N/O			25
No room temperature storage; proper use of time as a control, procedures available				
2000	IN OUT N/A N/O			15
Proper reheating procedures for hot holding				
2110	IN OUT N/A			10
Proper cold holding temperatures (> 45°F)				
2120	IN OUT N/A			5
Proper cold holding temperatures (between 42°F to 45°F)				
2200	IN OUT N/A			5
Accurate thermometer provided and used to evaluate temperature of PHF				
Consumer Advisory				
2300	IN OUT N/A			5
Proper Consumer Advisory posted for raw or undercooked foods				
Highly Susceptible Populations				
2400	IN OUT N/A			10
Pasteurized foods used as required; prohibited foods not offered				
Chemical				
2500	IN OUT			10
Toxic substances properly identified, stored, used				
Conformance with Approved Procedures				
2600	IN OUT N/A			10
Compliance with risk control plans, variances, or mobile unit plan of operation				
2700	IN OUT N/A			10
Variance obtained for specialized processing methods (e.g., ROP)				

Service

- 128 Scheduled
- 129 Return
- 126 Fld PI Rvw
- 130 Complaint
- 133 Illness / Injury
- 134 Permit Inv.
- 136 Field Education
- 127 Pre-Operat.
- 106 HACCP

Results

- 01 Satisfactory
- 02 Unsatisfactory
- 03 Complete
- 04 Incomplete

Action

- 04 Suspend
- 07 Approved
- 10 Disapproved
- 26 Follow-up Req'd

Meals Served

- 6020 Breakfast
- 6025 Lunch
- 6030 Dinner
- 6035 Cater
- 6040 Other

Meal Observed

- 6045 Breakfast
- 6050 Lunch
- 6055 Dinner
- 6060 Cater
- 6065 Other

Blue/Low Risk Factors

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled items not in compliance.

Compliance Status		CDI	R	PTS
Food Temperature Control				
2800	Food received at proper temperature			5
2900	Adequate equipment for temperature control			5
3000	Proper thawing methods used			3
Food Identification				
3100	Proper labeling, signage			5
Protection from Contamination				
3200	Insects, rodents, animals not present; entrance controlled			5
3300	Potential food contamination prevented during preparation, storage, display			5
3400	Wiping cloths properly used, stored			5
3500	Employee cleanliness and hygiene			3
3600	Proper eating, tasting, drinking, or tobacco use			3
Proper Use of Utensils				
3700	In-use utensils properly stored			3
3800	Utensils, equipment, linens properly stored, used, handled			3
3900	Single-use and single-service articles properly stored, used			3

Compliance Status		CDI	R	PTS
Utensils and Equipment				
4000	Food and non-food surfaces properly used and constructed; cleanable			5
4100	Warewashing facilities properly installed, maintained, used; test strips available and used			5
4200	Food — contact surfaces maintained, cleaned, sanitized			5
4300	Non-food — contact surfaces maintained and clean			3
Physical Facilities				
4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
4500	Sewage, wastewater properly disposed			5
4600	Toilet facilities properly constructed, supplied, cleaned			3
4700	Garbage, refuse properly disposed; facilities maintained			3
4800	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
4900	Adequate ventilation, lighting; designated areas used			2
5000	Posting of permit; mobile establishment name easily visible			2

Red Critical Points	0
Blue Points	25
Total Points	25

Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or if there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests it under the provision of the Right to Know Law.

Person in Charge (Printed Name): Elizabeth Forbus (Signature): Elizabeth Forbus
 Regulatory Authority (Printed Name): Alicia Schwoy (Signature): Alicia Schwoy

