

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUNKIN DONUTS	REGULAR	2022-12-01	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-304.11	Insufficient ventilation provided.	N
				6-501.14.(A)	Ventilation not clean.	N
DUNKIN DONUTS	REGULAR	2023-07-10	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.12	The physical facilities are not clean.	N