| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-----------------------|---|----------|
| DUNKIN DONUTS | REGULAR | 2018-09-12 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-301.11 | Hand cleanser not available at hand wash sink or lavatory. | N |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.12 | Ventilation may cause food contamination. | N |
| DUNKIN DONUTS | REGULAR | 2020-06-24 | No | 6-301.11 | Hand cleanser not available at hand wash sink or lavatory. | N |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | N |
| | | | | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| DUNKIN DONUTS | REGULAR | 2023-03-08 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | С |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |