

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUNKIN	REGULAR	2021-11-12	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.14	Unpackaged food not protected during preparation.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
DUNKIN	REGULAR	2022-12-22	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N