

| 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 |