

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUNKIN DONUTS	REGULAR	2020-02-03	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
CRAFT PIZZA & BEER	REGULAR	2021-07-28	No	3-502.12.(D)	Establishment using a cook-chill or sous vide process without a HACCP plan or adequate safeguards in place.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-501.11	Equipment in disrepair.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
CRAFT PIZZA & BEER	REGULAR	2024-02-05	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-304.14.(E)	Wiping cloths sanitizer containers not used in a manner that prevents contamination of food, equipment, or utensils.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N