

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUNKIN DONUTS @ WALMART	REGULAR	2018-10-22	No	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.16	Mops are not being properly stored.	N
DUNKIN DONUTS @ WALMART	REGULAR	2021-10-19	No	4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
				6-501.12	The physical facilities are not clean.	N
DUNKIN DONUTS @ WALMART	REGULAR	2022-06-28	No	7-201.11	Improper storage of poisonous or toxic materials.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				6-501.12	The physical facilities are not clean.	N