

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUNKIN DONUTS	REGULAR	2018-02-26	No	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-402.12	Fixed equipment not sealed to floor or properly elevated.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N