

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited            | Description of Violation   | Severity |
|--------------------|------------|------------|-------|-----------------------|--|----------|
| DUNKIN DONUTS      | REGULAR    | 2018-09-17 | No    | 2-102.11.(A).<br>(B)  | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C        |
|                    |            |            |       | 5-205.11.(A)          | Hand wash facility not accessible.   | N        |
|                    |            |            |       | 5-205.11.(B)          | Hand washing facility being used for other than hand washing.  | N        |
|                    |            |            |       | 3-302.11.(A).(4)      | Food subject to cross-contamination from dirty and unsanitized equipment or utensils.  | N        |
|                    |            |            |       | 6-501.111.(C)         | Pests found on premises due to not using proper methods to control them.   | C        |
|                    |            |            |       | 4-602.13              | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.  | N        |
|                    |            |            |       | 5-205.15              | Plumbing system not properly maintained in good repair.  | C        |
|                    |            |            |       | 6-501.114             | The premises is littered / unnecessary equipment and articles present.   | N        |
|                    |            |            |       | 6-501.16              | Mops are not being properly stored.  | N        |
|                    |            |            |       | 4-204.112.(A)         | Temperature measuring device not properly located.   | N        |
|                    |            |            |       | 4-302.12.(A)          | Inadequate number of food temperature measuring devices provided.  | N        |
| DUNKIN DONUTS      | REGULAR    | 2019-10-28 | No    | 4-302.12.(A)          | Inadequate number of food temperature measuring devices provided.  | N        |
|                    |            |            |       | 6-501.111.(C)         | Pests found on premises due to not using proper methods to control them.   | C        |
|                    |            |            |       | 4-602.13              | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.  | N        |
| DUNKIN DONUTS      | REGULAR    | 2021-12-27 | No    | 4-501.114.(C).<br>(2) | Quaternary ammonium compound solution concentration is too low or too high.  | 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        |
|                    |            |            |       | 6-501.12              | The physical facilities are not clean.   | N        |
| DUNKIN DONUTS      | REGULAR    | 2023-09-06 | No    | 4-204.112.(B).<br>(C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.  | N        |
|                    |            |            |       | 6-501.111.(B)         | Not routinely inspecting premises for evidence of pests.   | C        |
|                    |            |            |       | 3-305.11              | Food not protected from contamination during storage.  | 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        |

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|--------------------|------------|------------|-------|--------------|---|----------|
|                    |            |            |       | 3-304.12     | Improper between-use storage of in-use utensils.                                      | N        |
|                    |            |            |       | 4-903.11.(B) | Clean equipment and utensils not stored by being covered/ inverted/ or self draining. | N        |
|                    |            |            |       | 6-501.16     | Mops are not being properly stored.   | N        |