

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MELVILLE DONUTS	REGULAR	2018-03-27	No	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
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
DUNKIN DONUTS	REGULAR	2019-07-24	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-402.14	Sewage / liquid waste not properly removed.	N
DUNKIN DONUTS	REGULAR	2019-09-22	No		No Violations	
DUNKIN DONUTS	REGULAR	2021-10-25	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
DUNKIN DONUTS	REGULAR	2022-05-13	No	2-201.11.(D)	Person In Charge did not ensure food employee that exhibits or reports a symptom or reports a diagnosed illness or a history of exposure was properly excluded or restricted as specified in code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N