

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUNKIN DONUTS	REGULAR	2019-01-09	No	2-102.12	No Certified Food Protection Manager.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
DUNKIN DONUTS	REGULAR	2021-09-11	Yes	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				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
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				5-202.13	Air gap required.	C
				6-501.12	The physical facilities are not clean.	N
DUNKIN DONUTS	FOLLOW_UP_FULL	2021-09-29	No	6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N