

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUNKIN DONUTS	REGULAR	2018-12-12	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.16	Mops are not being properly stored.	N
DUNKIN DONUTS	REGULAR	2021-10-22	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.12	The physical facilities are not clean.	N
DUNKIN DONUTS	REGULAR	2023-12-11	No	2-102.11.(A). (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
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N