

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUNKIN DONUTS	REGULAR	2019-03-06	No	2-101.11	C: No person in charge present.	C
				2-102.12	No Certified Food Protection Manager.	N
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-302.12	Food/ingredients containers not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N
DUNKIN DONUTS	REGULAR	2021-11-03	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
DUNKIN DONUTS	REGULAR	2023-05-01	No	3-305.11	Food not protected from contamination during storage.	N