

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUNKIN DONUTS	REGULAR	2018-01-30	No	2-102.12	No Certified Food Protection Manager.	N
				7-201.11	Improper storage of poisonous or toxic materials.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(D)	Dry wiping cloths and chemical solutions in which wet wiping cloths are held between uses not free of food debris and visible soil.	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
				6-501.12	The physical facilities are not clean.	N
DUNKIN DONUTS	REGULAR	2020-03-06	No	3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-501.12	The physical facilities are not clean.	N
DUNKIN DONUTS	REGULAR	2023-06-21	Yes	2-101.11	C: No person in charge present.	C
				2-301.12	Food employees are not following proper hand cleaning procedures.	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
				7-201.11	Improper storage of poisonous or toxic materials.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-501.11	Equipment in disrepair.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
DUNKIN DONUTS	FOLLOW_UP_FULL	2023-07-05	No	7-201.11	Improper storage of poisonous or toxic materials.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C