

Food Establishment Inspection Report

Score: 95

Establishment Name: DUNKIN DONUTS / BASKIN ROBBINS

Establishment ID: 3034011658

Location Address: 2561 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 21 / 2014 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 10 : 00 ^{am} _{pm} Time Out: 02 : 30 ^{am} _{pm}

Total Time: 4 hrs 30 minutes

Permittee: JAS INC

Category #: II

Telephone: (336) 784-0266

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type:

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations:

Foodborne Illness Risk Factors and Public Health Interventions											
Risk factors: Contributing factors that increase the chance of developing foodborne illness.											
Public Health Interventions: Control measures to prevent foodborne illness or injury.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	03	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	03	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				2	1	0	<input type="checkbox"/>

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	03	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	03	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	03	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables				1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	03	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	03	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	03	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										5	



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DUNKIN DONUTS / BASKIN ROBBINS

Establishment ID: 3034011658

Location Address: 2561 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection Date: 11/21/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27127

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: aruppatel@bellsouth.net

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: JAS INC

Email 3:

Telephone: (336) 784-0266

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
water heater	Rheem Ruud Universal;	100	chicken patty	walk-in cooler	39			
sausage	refrigerator	44	sausage	walk-in cooler	39			
egg patty	make unit	44	hot water	three comp sink	152			
sausage patty	make unit	57	sanitizer-quat	bucket	150			
turkey	make unit	46	sanitizer-quat	three comp sink	200			
egg	hot hold	138	Arup V Patel	ServSafe 3-22-17	00			
cheese	make unit	42						
eggs	refrigerator	39						




Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - 0 pts - Employee observed washing stainless steel coffee pitcher at the front line handwashing sink. Handwashing sinks shall only be used for handwashing. Do not dump anything or wash utensils at sink. CDI- Utensil was rewashed at 3 compartment sink.
- 14 • 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Two baskets of utensils above the clean drainboard of the three comp sink, one pitcher on utensil storage rack, funnels, ice scoop storage holder, cutting boards at make unit line and mixing bucket were soiled. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI - Dishes were sent to be re-washed.
- 20 • 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0pts - Sausage patties in the make unit at 57F. We were told they had been there since yesterday, but the temperature on the unit was holding at 44F. CDI- The patties were discarded. The other foods in the make unit were within temp. Ready-to-eat and potentially hazardous food shall be maintained at 45F or less.

Person in Charge (Print & Sign): Arup ^{First} Patel ^{Last}

Regulatory Authority (Print & Sign): Wendy ^{First} Grijalva ^{Last} Michelle Bell


 
REHS

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 12 / 01 / 2014

REHS Contact Phone Number: (336) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DUNKIN DONUTS / BASKIN ROBBINS

Establishment ID: 3034011658

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



- 26 7-201.11 Separation-Storage - P: 0pts - Two bottles of floor and multi-purpose cleaner found on wash drainboard of three comp sink. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens and single-service and single-use articles. CDI - Cleaners were moved to chemical storage shelving.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: 0 pts. Establishment phone lying on prep table. No food was present at the time. The prep surface should be kept clean and sanitized, even when not in use. Find a communal place for the phone where food, equipment and utensils will not be contaminated.
- 39 -3-304.14 Wiping Cloths, Use Limitation - C: One bucket of sanitizer with wiping cloths was visibly soiled. Sanitizer cloths in solution must be free of food debris and visible soil. CDI- Sanitizer solution was changed. / One sanitizer container stored near preparation sink. Sanitizer containers shall off the floor and in a manner that prevents contamination. Store on lower shelf of preparation sink. CDI- Container was moved.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Tongs in lemon bin of make unit present with handle in contact with the cut lemons. Utensils must be kept with their handles out of the food. CDI- Tongs were placed in bin correctly.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Oatmeal cups on coffee machine, beverage cups by the registers and beverage cups and lids by coffee machine not in original packaging. Single-use articles shall be stored in original protective package until used to prevent contamination.
- 45 4-101.17 Wood, Use Limitation - C: Scraper with unfinished wooden handle found in utensil bin. Wood has use limitations when being used as a food-contact surface. Scraper discarded.
4-501.11 Good Repair and Proper Adjustment-Equipment - C: Faucet is loose in the women's restroom. Repair.
4-201.11 Equipment and Utensils-Durability and Strength - C: Cracked cart being used to transport cases of food from walk-in cooler/freezer. Equipment shall retain their characteristic qualities under normal use conditions. Replace.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Baking equipment has accumulation of debris and grease deposits in tight corners and around brackets. Handsink by three comp sink has sticky residue on handles. Vats of three comp sink are soiled. Sprayer above rinse compartment of three compartment sink is soiled. Floor of freezer needs cleaning. Plastic coating on outside of three door freezer. Nonfood-contact surfaces of equipment shall be kept free of debris. Clean.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DUNKIN DONUTS / BASKIN ROBBINS

Establishment ID: 3034011658

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts - No back flow prevention devices visible on coffee makers with incoming water lines. A plumbing system shall be installed to preclude backflow of a solid, liquid or gas contaminant into the water supply system at each point of use in the food establishment. / Contact equipment manufacturer for information on appropriate backflow for equipment and send validation either in the form of a letter from the manufacturer confirming internal backflow protection in the equipment or the application of backflow has occurred or a spec sheet from the manufacturer confirming backflow. / Verification is required by 12/1/ 2014 to Michelle Bell at 703-3141 or bellmi@forsyth.cc. Submit documentation or properly install back flow prevention devices.
- 52 5-501.114 Using Drain Plugs - C: Repeat - Drain plugs for both the refuse and recyclable dumpsters are missing. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. Contact waste management company for replacement plugs.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: Corners of floors and walls need cleaning throughout. Physical facilities must be cleaned at a frequency to keep them clean. Increase cleaning frequency to combat accumulation of debris. Caulk is becoming worn at top of three compartment sink. Replace.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C: Caulk is needed around the base of the toilet in the women's restroom.//6-501.16 Drying Mops - C: Mop being stored with mop head touching wall and another being stored on floor. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipments, or supplies.//6-101.11 Surface Characteristics-Indoor Areas - C: Indoor storage room being used to store paper goods and equipment/ oven shelving and pans not currently being used. The room has an open, unfinished ceiling and is surrounded on three sides by brick walls. Walls and ceilings of Indoor storage areas shall be smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C: 0 pts - Lighting is low the prep sink table and the left of the make top unit. Lighting in these areas should be 50 foot candles. Increase lighting and/or try using a brighter light bulb to meet this requirement.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DUNKIN DONUTS / BASKIN ROBBINS

Establishment ID: 3034011658

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DUNKIN DONUTS / BASKIN ROBBINS

Establishment ID: 3034011658

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓
Spell

