

# Food Establishment Inspection Report

Score: 92.5Establishment Name: DUNKIN DONUTS / BASKIN ROBBINSEstablishment ID: 3034011658Location Address: 2561 PETERS CREEK PARKWAY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 04 / 17 / 2017 Status Code: AZip: 27127County: 34 ForsythTime In: 11 : 40 <sup>am</sup><sub>pm</sub> Time Out: 02 : 55 <sup>am</sup><sub>pm</sub>Total Time: 3 hrs 15 minutesPermittee: JAS INCCategory #: IITelephone: (336) 784-0266FDA Establishment Type: Fast Food RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 1Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	
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	
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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food separated & protected				3	15	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
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	
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	
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	

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	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	
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	05	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	15	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				1	05	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables				1	05	0	
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	15	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	
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	1	15	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	0	
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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	15	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	15	
Total Deductions:										7.5	

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# 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: 04/17/2017

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
ServSafe	Zurisbeth Alvarez	00	Veggie White	Make unit drawers	34	Ambient	Large drink cooler	40
Hot water	3 comp sink	131	Chicken	Make unit drawers	33	Turkey	Walk in	43
Quat Sanitizer	3 comp sink	200	Butter	Make unit	40	Sausage	Walk in	40
Quat Sanitizer	Bucket	200	Ambient	Reach in 1	36			
Chicken	Reheat	191	Ambient	Reach in 2	43			
Egg white	Reheat	183	Ambient	Reach in 3	40			
Egg White	Make unit drawers	40	Ambient	Reach in 4	39			
Sauage	Make unit drawers	44	Ambient	Small drink cooler	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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following found above 45F in make unit beside oven: Ham 49F, Turkey 52F, Sausage 50F, Turkey Sausage 51F, Egg white 50F, Veggie egg white 47F. Manager stated lid to make unit is kept off during busy times. Make unit is below a toaster, and beside an oven. Maintain lid on unit at all times. Potentially hazardous food shall be maintained at 45F and below. CDI: All foods moved to walk-in cooler. All foods rechecked after 30 minutes and were between 40-45F.
- 36 6-202.15 Outer Openings, Protected - C REPEAT: Drive thru window found open multiple times during inspection. Automatic feature was turned on, and window closes completely. Maintain window closed at all times to prevent the entry of insects and rodents.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: Ice bin left open while not in use during inspection. Maintain ice bin cover closed during pauses in use. Donuts and sprinkles on back prep table left uncovered. Maintain foods and ingredients covered during pauses of preparation. Food shall be protected from contamination by storing the food in a clean, dry location and where it is not exposed to splash, dust, or other contamination.

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Person in Charge (Print & Sign): *First* Zurisbeth *Last* Alvarez

Regulatory Authority (Print & Sign): *First* Christy *Last* Whitley

*Zurisbeth Alvarez*  
*Christy Whitley*

REHS ID: 2610 - Whitley Christy

Verification Required Date: 04 / 27 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 39 3-304.14 Wiping Cloths, Use Limitation - C REPEAT: One bucket of sanitizer being stored on prep surface beside cake freezer, and one sanitizer bucket being stored above single-service lids on prep surface. Store sanitizer buckets on shelving below any prep surfaces, and single-service items. Containers of chemical sanitizing solutions shall be stored off the floor, and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service or single-use articles.
- 43 4-903.12 Prohibitions - C Two sleeves of single-service lids, and one roll of paper towels being stored under sewer line on shelving beside dump sink. Single-service and single-use articles may not be stored under sewer lines that are not shielded to intercept potential drips. Items removed. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires repair/replacement: rusting cake pan, torn gaskets on donut storage cabinet and reach-in cooler and milk cooler, remove rust from clean drainboard, replace missing grate vents in hood above oven, remove duct tape from spout inside hood, and ice cream display lid with duct tape. Equipment shall be maintained in good repair. 0 pts
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: The following equipment and utensils require additional cleaning: exterior of hood, oven door handles, remove carbon build up from inside of oven, remove sticker residue from date marking stickers on plastic containers, shelving in the walk-in cooler and walk-in freezer, remove icing from wire shelving used to store donuts, shelving in dry storage areas, exteriors of rolling bins with ingredients, inside all cabinets and cleaning on all speed racks. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 49 5-203.14 Backflow Prevention Device, When Required - P Mop sink with chemical tower, and splitter with shut off valve with open ended hose. No backflow preventer on side with splitter/shut off valve and open ended hose. Install atmospheric backflow prevention device in between shut off valve and hose. Verification required by 4-27-17 to Christy Whitley when completed at 336-703-3157 or whitleca@forsyth.cc.
- 52 5-501.113 Covering Receptacles - C One dumpster door open during inspection. Maintain doors closed at all times. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Floor grout thin in several areas (standing water in some places). Add floor grout to areas where standing water is present, and areas of high moisture (can wash, near 3 compartment sink, etc). Caulk cracking wall/ceiling in mop sink room. Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed throughout especially along baseboards, and under equipment. Floors in walk-in cooler and freezer need additional cleaning. Wall cleaning needed in mop sink room and on walls under 3 comp sink. Ceiling cleaning need in mop sink room. Physical facilities shall be cleaned as often as necessary to keep them clean.



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- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Dusty vents present throughout establishment. Clean more frequently. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. 0 pts



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