

Food Establishment Inspection Report

Score: 91.5

Establishment Name: DUNKIN DONUTS/BASKIN ROBBINS

Establishment ID: 3034011955

Location Address: 7815 NORTH POINT BLVD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 03 / 2014 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 01 : 00 am/pm am pm

Time Out: 04 : 00 am/pm am pm

Permittee: JAS, INC.

Total Time: 3 hrs 0 minutes

Telephone: (336) 759-0012

Category #: II

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	NO	Compliance Status	OUT	CDI
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	1.5
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5
Good Hygienic Practices .2652, .2653						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.5
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2
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	1.5
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
Protection from Contamination .2653, .2654						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.5
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.5
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.5
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1.5
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.5
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.5
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
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

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	NO	Compliance Status	OUT	CDI
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5
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	0.5
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5
Food Identification .2653						
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
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
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	0.5
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5
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
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.5
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.5
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0.5
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5
Total Deductions:					8.5	



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Comment Addendum Attached? Status Code: A

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Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: JAS, INC.

Email 3:

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Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	make unit	41						
turkey	make unit	40						
ham	make unit	40						
egg	cook temp	171						
hot water	tap at 3 comp	120						
Sanitizer	dispensing system	200						

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- GC- Employee drink stored improperly. Employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of food, clean equipment, utensils and single service can not result. Employees drink had a lid, no straw and stored next to a closed container of bagels and bread. Employees drinks need a straw and stored away from food. CDI-PIC (manager) moved the drink.
- 6 2-301.14 When to Wash - P- GC- Employee not washing hands properly. Employees shall clean their hands and exposed portions of their arms before engaging in food preparation and after handling soiled equipment or utensils and any other activities that may contaminate their hands. Employees are washing their hands and recontaminating them by turning off the knobs of the sink with their bare hands. Employees should use a paper towel to turn off the knobs as to not recontaminate their hands. CDI- Employee properly washed their hands and used the towel to turn off the water.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Lids, scoop with debris and build-up. All food contact surfaces shall be clean to sight and touch. Additional cleaning is needed on items. CDI- Items placed in sink to be re-washed.



Person in Charge (Print & Sign): Elizabeth *First* Infante *Last*

Regulatory Authority (Print & Sign): Doris *First* Hogan *Last*

Elizabeth Infante
Doris Hogan

REHS ID: 1808 - Hogan, Doris

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3133



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-GC- Commercially packaged tuna salad and chicken salad in make unit past their use by date. Food shall be discarded if it exceeds its use by date. Monitor use by dates and discard appropriately. CDI-Both items discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Sauces in squeeze bottles not labeled. Container of sugar not labeled. All food or food ingredient out of their original containers, that are not easily distinguishable, shall be labeled with their common name. Label containers.
- 36 6-202.15 Outer Openings, Protected - C- Back door is not self closing, fly fan does not work at back door. Outer openings of a food establishment shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors and properly designed and installed air curtains. Repair the self closing device and air curtain on the door to prevent the entry of flies.
- 37 3-305.12 Food Storage, Prohibited Areas - C-GC- Bags of hot chocolate mix stored under a leaking sewer line. Food may not be stored under sewer lines that are not shielded to intercept potential drips. Do not store food (hot chocolate mix) under the drain line for coffee station. CDI- Items disposed of.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Bins of to-go spoons and bins of lids with food debris in the bottom. Drink trays and coffee filters stored under drain lines. Cleaned equipment and utensils, linens and single service items shall be stored in a clean dry location, not exposed to dust, splash or other contamination. Clean bins and move items to a proper location.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Caps missing on ceiling and floor of walk-in freezer, floor seam damaged near the door of the walk-in, make unit with condensation in the bottom. Light cover in freezer damaged with duck tape. All equipment shall be maintained in a state of good repair according to manufacturer's specifications. Properly repair items.
- 47 4-602.13 Nonfood Contact Surfaces - C- Cleaning is needed on shelving, cabinets, gaskets and reach-ins throughout the facility. Legs of table next to oven with build-up. Food and trash inside of make unit. Food debris in condiment bins in make unit. Gaskets on reach-ins with build up and mold. Nonfood contact surfaces of equipment shall be cleaned at the frequency necessary to preclude the accumulation of soil residues. Additional cleaning is needed throughout.- Repeat



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Spell

- 49 5-205.15 System Maintained in Good Repair - P- 3 comp sink drain leaks. Dipper well leaks and drain at coffee station leaking. All plumbing shall be maintained in good repair. Repair leaks.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C-GC- Cardboard trays for food on the ground around the dumpster. A storage area and enclosure for refuse, recyclables and returnables shall be maintained clean. Additional cleaning is needed around the area to ensure it is maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Floor cleaning is needed under and behind equipment. Mold and trash (single service items) under dumsink in ice cream area. Physical facilities shall be cleaned as often as necessary to keep them clean. Additional cleaning is needed throughout to maintain the facility clean.-Repeat
- 54 6-303.11 Intensity-Lighting - C- Lighting at make unit at 31-46 foot candles. Light shall be at least 50 ft candles at a surface where a food employee is working with food. 2 lights not working in hood. Replace the bulbs to ensure that lighting meets the required 50 ft candles.- Repeat- CDI- Bulbs replaced.



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