Connecticut Department of Public Health

Risk Category: 2 Food Establishment Inspection Report Page 1 of												
Establishment type: Permanent Temporary Mobile Other							Date: 3/19/25					
Establishment Dunkin DonotS		4 Ees	ing Conne	ecticut He	MI	Т	ime In	11:45	AM/PM Time Out	AM/PM		
Address 29 New Haven Aug		D	P			L	HD N	VHD				
Town/City Derby						Р	urpose	e of Inspection	: Routine Pi	re-op		
Permit Holder CAPM Darlay Vonus, Inc Andrau	12			epartme lealth			einspe		Other			
FOODBORNE ILLNESS RISK F.					_							
Risk factors are important practices or procedures identified as the most prevalent containing t												
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in		_		comp				not in compliance		/O=not observed		
P=Priority item Pf=Priority foundation item C=Core item V=violation type				ite bo		-			cted on-site during inspection	R=repeat violation		
IN OUT N/A N/O Supervision	V	cos	R				N/A N/C		ion from Contamination	V COS R		
Person/Alternate Person in charge present,	Pf	0	0					Food separate		P/C 0 0		
demonstrates knowledge and performs duties	- 2 2	_		16	9	Ø	0		urfaces: cleaned & sanitized	P/Pf/C O		
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	0	0			tion of returned, previously litioned, and unsafe food	POO		
/ Employee Health								Time/Tempera	ature Control for Safety			
Management, food employee and conditional employee;	DIDI			18	0	0	00	Proper cooking	time and temperatures	P/Pf/C O O		
knowledge, responsibilities and reporting	P/Pf		9	19	0	0			ng procedures for hot holding	POO		
4 Proper use of restriction and exclusion	P	0	0	20	0	9			time and temperatures	POO		
Written procedures for responding to vomiting and	D(21	0	0			ding temperatures	POO		
diarrheal events	Pf	0	1	22	0	6	00	Proper cold ho	Iding temperatures	POO		
Good Hygienic Practices				23	0	0		Proper date ma	arking and disposition	P/Pf O O		
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	10	0			0		Time as a pub	ic health control: procedures	BUDGO O		
7 V No discharge from eyes, nose, and mouth	С	0	0	24		\cup		and records		P/Pf/C		
Preventing Contamination by Hands	H						/	Cons	umer Advisory			
8 O Hands clean and properly washed	P/Pt	f O	0	25	0	0	0		ry provided: raw/undercooked food	Pf OO		
No bare hand contact with RTE food or a	DIDUG				PA S		/	Highly Sus	sceptible Population			
pre-approved alternative procedure properly followed	P/Pf/C	10	0	26	0	0	6	Pasteurized foods	used; prohibited foods not offered	P/C O O		
10 Ø O Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0				50	od/Color Addit	ives and Toxic Substances			
Approved Source				27	O	0	5	Food additives	: approved and properly use	d POO		
11 6 Cod obtained from approved source	P/Pf/C	10	0	00					es properly identified,			
12 C Food received at proper temperature	P/Pf		0	28	0	0		stored & used		P/Pf/C O		
13 O Food in good condition, safe, and unadulterated	P/Pf	f O	0				(conformance w	ith Approved Procedures			
14 O Required records available: molluscan shellfish	DIDEIC	0		20			100		th variance/specialized	P/Pf/C O O		
identification, parasite destruction	P/Pf/C	,		29		0	D	process/ROP of	criteria/HACCP Plan	P/PI/C		
	OD RE											
Good Retail Practices are preventative measures t	o contro	ol the	additi	ion of	path	oger	ns, chen	nicals, and physica	al objects into foods.			
Mark OUT if numbered item is not in compliance V=violation type Mark i	n appro	priate	box	for Co	OS a	nd/o	r R	COS=corrected	on-site during inspection	R=repeat violation		
OUT N/A N/O Safe Food and Water	٧	cos	R	C	TUC			Proper U	se of Utensils	V COS R		
30 Pasteurized eggs used where required	Р	0	0					sils: properly sto		c 0 0		
31 Water and ice from approved source	P/Pf/C	0	0						perly stored, dried, & handled	Pf/C O O		
32 O Variance obtained for specialized processing methods	Pf	0	0	45	0	Singl	e-use/si	ngle-service artic	es: properly stored & used	P/C 0 0		
Food Temperature Control				46	0	Glov	es use	d properly		C O O		
Proper cooling methods used; adequate equipment for	Pf/C	0				,			s and Equipment			
temperature control				47					surfaces cleanable,	PIPTIO O		
34 O Plant food properly cooked for hot holding	Pf	0	0	-				signed, construc		1.0		
35 O Approved thawing methods used	Pf/C			48					alled, maintained and used;	Pf/C O O		
36 Thermometers provided and accurate	Pf/C		0						and test strips available			
Food Identification				49		Non-	-food co	ontact surfaces of		C O O		
37 Food properly labeled; original container	Pf/C		0						sical Facilities			
Prevention of Food Contamination		-							e; adequate pressure	Pf O O		
38 tnsects, rodents, and animals not present		2							ackflow devices	P/Pf/C O O		
Contamination prevented during food preparation, storage & display	P/Pf/C	100	9					d waste water pr		P/Pf/C O		
40 Personal cleanliness		0							structed, supplied, & clean	Pf/C O O		
41 Wiping cloths: properly used and stored	C	9							disposed; facilities maintained	C O O		
42 Washing fruits and vegetables	P/Pf/C	, 0	0						maintained, and clean	P/Pf/C O O		
Permit Holder shall notify customers that a copy of the most recent inspection report is available.									hting; designated areas use not used per CGS §19a-36f			
1,000	71	X					locume		Date corrections due	#		
Person in Charge (Signature) / Date Date	11	U,	ノ	_	-		Violatio			0		
Willes of								Item Violations	3/29/25	1		
Person in Charge (Printed)							iolation		6/19/25	1		
	1-	0						Health Interventi		6		
Inspector (Signature) Anguella MIN Date 3/10	112	7							tervention Violations			
100 100	. /							es Violations		2		
Inspector (Printed) #TY100000 ROUND Requires Reinspection - check box if you intend to reinspect												
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.												
or dispose of disale rood, may appear such order to the	DIICUL	UI UI	1 ICd	iui, Il	or id	at CI	indii 10	cy cignit nours	and issuance of such of the			

FOO	a establisi	nment inspe	ction R	eport Page	of
LHD_NVHD		ion Report Continuation Shee		Date 3/19/2	25
Establishment DOKIN	Donats	_ Town Derby	/		
	TEN	IPERATURE OBSERV	ATIONS		
Item/Location/Process		em/Location/Process	Temp	Item/Location/Process	Temp
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MIC	45 1 111	17 ajawa	16.00		
- MILK	420F - FC	WS SOUNDE	4100		
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- Bacan	71 (1)	e Willeam in	481		
- Sliced Cheese	420F - C.F	Defed Mini Bage	1 Unor		
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- Pags	33°+	U			
() 0					
INTE	-1005				
WIF	-10°F	*			
	OPCEDVA	TIONS AND CORRECT	TIVE ACTIO	Ne	
1 10 10 10 10 10					food code
Item Marie 1	1 - 0			n sections 8-405.11 & 8-406.11 of the	rood code.
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<i>N</i> .	1/10 /1/10	0001		310	25
Person in Charge (Signature)	100 A/1100			Date 310	1100
1 Standard	17 21	1		-1-	125
	11 11/11 18/01/30	1 1		Data 2/19	(X)