## **Connecticut Department of Public Health**

5413 Connecticut Department of Public Health								
Risk Category: 2 Food Establishment Inspection Report , Page 1 of	2							
Establishment type: Permanent Temporary Mobile Other Date: 1/3/25								
Establishment DUNION DONUTS  Time In 1030 AM/PM Time Out	AM/PM							
Address 359-35G ROOSENET Drive DPH) LHD NV+15								
Town/City Scumov Pre-	ор							
Permit Holder MOVOURT BOODERO Connecticut Department of Public Health Reinspection Other								
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.								
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed								
	=repeat violation							
IN OUT N/A N/O Supervision V COS R IN OUT N/A N/O Protection from Contamination	V COS R							
Person/Alternate Person in charge present, demonstrates knowledge and performs duties  Pf   15   Food separated and protected   16   Food-contact surfaces: cleaned & sanitized   16   Food-contact surfaces: cleaned & sanitized   17   Food-contact surfaces: cleaned & sanitized   18   Food-contact	P/C							
Certified Food Protection Manager for Classes 2, 3, & 4 C C T T Proper disposition of returned, previously served, reconditioned, and unsafe food	POO							
Employee Health Time/Temperature Control for Safety								
Management, food employee and conditional employee;  P/Pf  Preper cooking time and temperatures	P/Pf/C O O							
knowledge, responsibilities and reporting    19	P 0 0							
Written procedures for responding to vomiting and	P 0 0							
diarrheal events	POO							
Good Hygienic Practices 23 6 6 Proper date marking and disposition	P/Pf O O							
Proper eating, tasting, drinking, or tobacco products use P/C O Time as a public health control: procedures	P/Pf/C							
7 O No discharge from eyes, nose, and mouth C O D Jand records								
Preventing Contamination by Hands  8	Pf OO							
No bare hand contact with RTE food or a Highly Susceptible Population	11 00							
pre-approved alternative procedure properly followed P/Pf/C Pasteurized foods used; prohibited foods not offered	P/C O O							
Adequate handwashing sinks, properly supplied/accessible Pf/C Food/Color Additives and Toxic Substances								
Approved Source 27 5 Food additives: approved and properly used	POO							
Food obtained from approved source P/Pf/C 28 Toxic substances properly identified,	P/Pf/C O							
12 Food received at proper temperature P/Pf Stored & used  Food in good condition, safe, and unadulterated P/Pf Stored & used  Conformance with Approved Procedures								
Required records available: molluscan shellfish  Compliance with variance/specialized	DIDUG O							
identification, parasite destruction    29   29   3   3   3   3   3   3   3   3   3	P/Pf/C O							
GOOD RETAIL PRACTICES								
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
	t=repeat violation							
OUT N/A N/O Safe Food and Water V COS R OUT Proper Use of Utensils  30 Pasteurized eggs used where required P 0 143 In-use utensils: properly stored	c 00							
31 Water and ice from approved source P/Pf/C 44 Utensils/equipment/linens: properly stored, dried, & handled	Pf/C O O							
32 Variance obtained for specialized processing methods Pf Single-use/single-service articles: properly stored & used	P/C O O							
Food Temperature Control 46 Gloves used properly	c 00							
Proper cooling methods used; adequate equipment for temperature control  Proper cooling methods used; adequate equipment for temperature control  Pf/C  Pf/C  Food and non-food contact surfaces cleanable,								
temperature control  The property control temperature control  The property designed, constructed, and used temperature control temperature contro	P/Pf/C							
35 Approved thaving methods used Pf/C Warewashing facilities; installed maintained and used:	DEIC C							
36 Thermometers provided and accurate Pf/C College in Statistics and test strips available	Pf/C							
Food Identification 49 Non-food contact surfaces clean	c 00							
37 Food properly labeled; original container Pf/C Pf/C Physical Facilities	15/10/0							
Prevention of Food Contamination  50 Hot and cold water available; adequate pressure	P/Pf/C O O							
38 Insects, rodents, and animals not present Pf/C Plumbing installed; proper backflow devices 39 Contamination prevented during food preparation, storage & display P/Pf/C Sewage and waste water properly disposed	P/Pf/C O O							
40 Personal cleanliness  Pf/C So Toilet facilities: properly constructed, supplied, & clean	Pf/C O O							
41 Wiping cloths: properly used and stored C Garbage and refuse properly disposed; facilities maintained	C 00							
42 Washing fruits and vegetables P/Pf/C Physical facilities installed, maintained, and clean	P/Pf/C O							
Permit Holder shall notify customers that a copy of the most recent inspection report is available.  56 Adequate ventilation and lighting; designated areas used C Natural rubber latex gloves not used per CGS §19a-36f								
Person in Charge (Signature)  Date    Violations documented   Date corrections due   #								
Person in Charge (Printed) ANISA & COLRASI   Priority Foundation Item Violations   Core Item Violations								
Risk Factor/Public Health Intervention Violations								
inspector (digitation) Of 100 Octobrio								
Inspector (Printed) AMU DUTAN Good Retail Practices Violations 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 unserfe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.								

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LHD	1111		pection Report Continuation		Date 325	)
Establishr	ment_DUNKIN	DONUTS	Town_Sell	mour		
		T	<b>EMPERATURE OB</b>	SERVATIONS		
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9,01	acci suggestion.					
		ORSER	VATIONS AND COR	RECTIVE ACTION	IS	
	Violations cited in this	s report must be corre	cted within the time frame	es below, or as stated in	sections 8-405.11 & 8-406.11 of the	e food code.
Item	CTD-00: 1	C 000	11-0			12/27/28
Number	CHUM: 1	Juuc Di	nho 3/22	126 KODO	ort Lesczynski	1901/20
	FOH hands	INK Stock	ed Signage	erhot had		
	VINU 910	V.e. 5 100	e makin it	12 9000l		
	lahelina	Valen	arking.			
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	CFPM: A	misa ze	ailai Co	15/29		1
	Po	ochelle	Holness 3	13/28 K	aven mullen 10	26/28
				1000	1	
Person in	Charge (Signature)	1 7	70		Date i/3	25
Inspector	Coo	h ellin	nel		Date 1131	25