Connecticut Department of Public Health

914

Risk Category: 2 Food Establishment Inspection Report Page 1 of											
stablishment type: Permanent Temporary Mobile Other					Date: 3	25/2	5				
Establishment DUNKIN DONUTS		4eepin 2	Connect	ticut Mealing	Time In	AN	I/PM Time Ou	ıt		AM/	PM
Address 814 Derby Avenue		DI		H)	LHD NY	4D					
Town/City Sey Mour	j				Purpose of In	spection:	Routine	Pre-	ор		
Permit Holder GINA CAVAILER			blic He	alth	Reinspection		Other				_
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS 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 it				compliance	OUT=not in co		N/A=not applicab		=not obs	7.17.1	d
P=Priority item Pf=Priority foundation item C=Core item V=violation type							d on-site during ins	1000	=repeat		and the same
IN OUT N/A N/O Supervision	V	cos			UT N/A N/O		n from Contamin		v	cos	R
Person/Alternate Person in charge present,	Pf				Food				P/C	_	0
demonstrates knowledge and performs duties Certified Food Protection Manager for Classes 2,				16	Annual Control of		faces: cleaned & s n of returned, prev		P/Pf/C	0	0
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	에	17 De	· ·		oned, and unsafe		P	0	0
/ Employee Health Time/Temperature Control for Safety											
Management, food employee and conditional employee;	P/Pf	10		18 🔾 🤇		0	me and temperatu		P/Pf/C		-
knowledge, responsibilities and reporting	P	1		19 0 0			procedures for ho ne and temperature		P	0	0
Proper use of restriction and exclusion Written procedures for responding to vomiting and	00000	0	\exists	21			g temperatures	162	P		0
diarrheal events	Pf						ng temperatures		P		0
, Good Hygienic Practices				23			ing and dispositio		P/Pf	0	0
6 Proper eating, tasting, drinking, or tobacco products us				24			health control: pro	cedures	P/Pf/C	0	0
7 No discharge from eyes, nose, and mouth	С				and	ecords	ner Advisory				
Preventing Contamination by Hands 8 P Hands clean and properly washed	P/Pf			25 0	Consu		provided: raw/underco	oked food	Pf	0	
No hare hand contact with RTE food or a				20 0	The state of the s		eptible Populatio				
pre-approved alternative procedure properly followed	P/Pf/C			26 0	THE REAL PROPERTY.		ed; prohibited foods r		P/C	0	0
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C			/			es and Toxic Sub				
Approved Source				27 💋 🤇	The state of the s		pproved and prop		P	0	0
Food obtained from approved source	P/Pf/C	_		28) () (properly identifie	d,	P/Pf/C	0	0
12 Food received at proper temperature 13 Food in good condition, safe, and unadulterated	P/PI	_				d & used	Approved Proce	edures			980
Required records available: molluscan shellfish				00 0			variance/specializ		DIDUG		
identification, parasite destruction	P/Pf/C			29			eria/HACCP Plan		P/Pf/C	0	0
GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation											
	n appro		R	OUT		Proper Use	0 1	ion R	-repeat	cos	
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	P				-use utensils: pr				C	0	
31 Water and ice from approved source	P/Pf/C	-					rly stored, dried, & I	nandled	Pf/C	0	0
32 Variance obtained for specialized processing methods	Pf	0	0				: properly stored &	used	P/C	0	-
Food Temperature Control				46 G	loves used prop				С	0	0
Proper cooling methods used; adequate equipment for	Pf/C			T E	and and non foo		rfaces cleanable,				
temperature control 34 O Plant food properly cooked for hot holding	Pf	0			operly designed				P/Pf/C	0	0
35 Approved thawing methods used	Pf/C	_	Ŏ	I W	arewashing faci	lities: install	ed, maintained an	d used;	Pf/C		0
36 Thermometers provided and accurate	Pf/C		0				nd test strips availa				
Food Identification				49 O N	on-food contact				С	0	0
37 Food properly labeled; original container	Pf/C			50 0 11	at and sold water		al Facilities		Pf		
Prevention of Food Contamination 38 Insects, rodents, and animals not present	Df/C				ot and cold wate lumbing installed		adequate pressure	3	P/Pf/C		00
38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage & display					ewage and wast				P/Pf/C		ŏ
40 Personal cleanliness			_				ructed, supplied, &	k clean	Pf/C	0	0
41 Wiping cloths: properly used and stored	С		0				posed; facilities mai		C		0
42 Washing fruits and vegetables	P/Pf/C						aintained, and clea		P/Pf/C		00
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable.					ing; designated ar t used per CGS §				
A M. 20. 21.			_	Name and Address of the Owner, when the Owner, which	s documented	ex gloves fie	Date correction			#	-91
Person in Charge (Signature)	25	25		Priority Ite	em Violations					_/	
- Callad Sa	1				oundation Item \	/iolations		/		/	
Person in Charge (Printed)	r1.				Violations or/Public Health	Intervention	Violations	/		/	
Inspector (Signature) MA MUM Date 3 25/25							rvention Violations	S	/		
Almi Mirand				Good Ret	ail Practices Vic	olations					
Inspector (Printed)	Requires	Reinspection -	check box	if you intend to re	einspect	1 -1 1	1				
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.											oy,

Food Establishment Inspection Report Inspection Report Continuation Sheet LHD NHI Establishment DUNVIN TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Temp masink **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 & 8-406.11 of the food code. Item Number

Person in Charge (Signature)

Inspector (Signature)