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|---|-------------------|--|-------------------------------------|-------------|---|---|
| Date: 8/7/25 | Time in: 12:05 | Time out: 1:04 | License/Permit # FS-9300-01 | CPFM 4 | Food handlers 16 | Page <u>1</u> of <u>2</u> |
| Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE | | | | | | |
| Establishment Name: Dunkin' Donuts | | | Contact/Owner Name: Shelia Woods | | Number of Repeat Violations: Number of Violations COS: 8/92/A | |
| Physical Address: 3035 Ridge Rd | | | Pest control : Massey 7/23/251 | Hood N/A | Grease trap /: waste oil LES 4/21/25 1000g | Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> |
| Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R | | | | | | |
| Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days | | | | | | |
| Compliance Status | | Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | R | |
| OUT | IN | NO | NA | COS | | |
| | | ✓ | | | 1. Proper cooling time and temperature | |
| | ✓ | | | | 2. Proper Cold Holding temperature(41 °F/ 45°F) See | |
| | | ✓ | | | 3. Proper Hot Holding temperature(135°F) | |
| | | ✓ | | | 4. Proper cooking time and temperature | |
| | | ✓ | | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | |
| | ✓ | | | | 6. Time as a Public Health Control; procedures & records | |
| | | Approved Source | | | | |
| | ✓ | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction NDCP | |
| | ✓ | | | | 8. Food Received at proper temperature Checking | |
| | | Protection from Contamination | | | | |
| W | | | | ✓ | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See | |
| 3 | | | | | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature | |
| | ✓ | | | | 11. Proper disposition of returned, previously served or reconditioned Discard | |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days | | | | | | |
| Compliance Status | | Demonstration of Knowledge/ Personnel | | | R | |
| OUT | IN | NO | NA | COS | | |
| | ✓ | | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2 | |
| | ✓ | | | | 22. Food Handler/ no unauthorized persons/ personnel 16 | |
| | | Safe Water, Recordkeeping and Food Package Labeling | | | | |
| | ✓ | | | | 23. Hot and Cold Water available; adequate pressure, safe 111, good pressure | |
| | ✓ | | | | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial | |
| | | Conformance with Approved Procedures | | | | |
| | ✓ | | | | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps recorded 6x daily | |
| | | Consumer Advisory | | | | |
| | ✓ | | | | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posted on counter front | |
| Compliance Status | | Food Temperature Control/ Identification | | | R | |
| OUT | IN | NO | NA | COS | | |
| | ✓ | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | |
| | ✓ | | | | 28. Proper Date Marking and disposition Good date labels | |
| | ✓ | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current | |
| | | Permit Requirement, Prerequisite for Operation | | | | |
| 2 | | | | | 30. Food Establishment Permit/Inspection Current/ insp posted Posted and expired 12/31/24 | |
| | | Utensils, Equipment, and Vending | | | | |
| | ✓ | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped | |
| W | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See | |
| | ✓ | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped | |
| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First | | | | | | |
| Compliance Status | | Prevention of Food Contamination | | | R | |
| OUT | IN | NO | NA | COS | | |
| | ✓ | | | | 34. No Evidence of Insect contamination, rodent/other animals | |
| | ✓ | | | | 35. Personal Cleanliness/eating, drinking or tobacco use | |
| | ✓ | | | | 36. Wiping Cloths; properly used and stored Stored in Solution | |
| 1 | | | | | 37. Environmental contamination See | |
| | ✓ | | | | 38. Approved thawing method Refrigerator/MIC | |
| | | Proper Use of Utensils | | | | |
| | ✓ | | | | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | |
| | ✓ | | | | 40. Single-service & single-use articles; properly stored and used | |
| Compliance Status | | Food Identification | | | R | |
| OUT | IN | NO | NA | COS | | |
| | ✓ | | | | 41.Original container labeling (Bulk Food) | |
| | | Physical Facilities | | | | |
| 1 | | | | | 42. Non-Food Contact surfaces clean | |
| | ✓ | | | | 43. Adequate ventilation and lighting; designated areas used | |
| | ✓ | | | | 44. Garbage and Refuse properly disposed; facilities maintained | |
| 1 | | | | | 45. Physical facilities installed, maintained, and clean | |
| | ✓ | | | | 46. Toilet Facilities; properly constructed, supplied, and clean Equipped | |
| | | ✓ | | | 47. Other Violations N/A | |

City of Rockwall