

Food Establishment Inspection Report

Score: 96

Establishment Name: DUNKIN DONUTS/BASKIN ROBBINS
 Location Address: 7815 NORTH POINT BLVD
 City: WINSTON SALEM State: NC
 Zip: 27106 County: 34 Forsyth
 Permittee: JAS, INC.
 Telephone: (336) 759-0012
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034011955
 Inspection Re-Inspection
 Date: 09/07/2021 Status Code: A
 Time In: 11:05 AM Time Out: 12:40 PM
 Total Time: 1 hrs 35 min
 Category #: II
 FDA Establishment Type: Fast Food Restaurant
 No. of Risk Factor/Intervention Violations: 2
 No. of Repeat Risk Factor/Intervention Violations: 1

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	N/C	Compliance Status	OUT	CDI	R VR
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	<input type="checkbox"/>
Employee Health .2652							
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653							
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>
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	13	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	<input type="checkbox"/>
Approved Source .2653, .2655							
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	<input type="checkbox"/>
Protection from Contamination .2653, .2654							
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653							
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	<input type="checkbox"/>
Consumer Advisory .2653							
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	<input type="checkbox"/>
Highly Susceptible Populations .2653							
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	<input type="checkbox"/>
Chemical .2653, .2657							
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	<input type="checkbox"/>
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	<input type="checkbox"/>

Good Retail Practices							
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R VR
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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	<input type="checkbox"/>
Food Identification .2653							
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654							
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656							
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0	<input checked="" type="checkbox"/>
Total Deductions:					4		



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DUNKIN DONUTS/BASKIN ROBBINS
 Location Address: 7815 NORTH POINT BLVD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: JAS, INC.
 Telephone: (336) 759-0012

Establishment ID: 3034011955
 Inspection Re-Inspection Date: 09/07/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
CFPM	Jainish Patel 8/24/22	0.0						
quat sanitizer ppm	bucket	200.0						
quat sanitizer ppm	3 comp sink	400.0						
hot water	3 comp sink	130.0						
milk	milk cooler	41.0						
ambient air	beverage cooler	32.0						
cream	cream dispenser	38.0						
egg	drawer cooler	41.0						
ham	drawer cooler	41.0						
cream cheese	make unit	41.0						
sausage	make unit	41.0						
ambient air	ice cream cooler	32.0						
cream	walk in cooler	41.0						
egg	walk in cooler	36.0						

Person in Charge (Print & Sign): Jainish *First* Patel *Last*
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

Jainish A. Patel
Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3144



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DUNKIN DONUTS/BASKIN ROBBINS

Establishment ID: 3034011955

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.

- 6 2-301.12 Cleaning Procedure - P - Employee did not complete full handwashing procedure upon entering the kitchen to prep food, and only rinsed and used a paper towel. Employees shall wash their hands using the correct cleaning procedure: rinse hands under warm running water; lather hands vigorously for 15 seconds; rinse under warm running water; dry with disposable towel or approved hand-drying device; use paper towels to turn off the faucet. CDI- Employee educated and washed hands using correct procedure. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat with improvement- One soiled blender and one soiled knife stored as clean. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at warewashing sink to be rewashed.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Ice bin lid at coffee station soiled with residue. Ice machines and bins shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. Increase cleaning frequency.
- 4-602.12 Cooking and Baking Equipment - C - Waffle iron with food residue in grooves. Food-contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. Increase cleaning frequency.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat with improvement- Ice bin lid left open between uses. Food shall be stored where it is not exposed to splash, dust, or other contamination, in a clean, dry location, and at least 6 inches above the floor. Maintain lid closed between uses. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Plastic containers stacked wet with standing water inside them. Allow cleaned and sanitized equipment and utensils to completely air-dry before stacking. Do not towel dry. 0 pts.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C - Single-service spoons in dining room stored with handles and food-contact surfaces intermingled. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. Single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. Maintain single-service utensils so that lip- and food-contact surfaces are not exposed and able to be contaminated. (Dining room currently closed) 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat with improvement- Repair or replace broken lid on left side of make unit. Replace torn gaskets on 1 door milk cooler, beverage cooler, 3 out of 4 drawer coolers, and ice cream milk cooler. Repair hinge on beverage cooler to close door more securely. Recaulk left side of splashguard of kitchen handwashing sink. Remove rust from lid brackets on ice cream freezer. Remove rust from external surfaces of waffle iron. Repair or replace broken dining room freezer. Equipment shall be maintained in good repair. (Establishment has ordered most items but they are on backorder for up to 12 weeks.)
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat with improvement- Additional cleaning needed on the following: iced coffee dispenser, creamer dispenser, backside of make unit where lids rest, external surfaces of vitamixes and waffle iron, inside racks of Baxter oven, on floor of walk in freezer, on underside of donut prep table, and on gaskets and door of upright freezer. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C - Handwashing sink in kitchen in slow to drain. Maintain plumbing systems in good repair. 0 pts.
- 52 5-501.114 Using Drain Plugs - C - Repeat- Dumpster missing drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. Contact waste management company to replace drain plug.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repeat- Seal hole in wall under handwashing sink. Seal pipe penetration in ceiling above can wash. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions - C- Repeat with improvement- Floor cleaning needed around perimeter of kitchen underneath equipment. Wall cleaning needed underneath 3 compartment sink, around handwashing sink, and above ice machine. Physical facilities shall be cleaned at a frequency needed to maintain them clean.
- 54 6-303.11 Intensity-Lighting - C - Lighting 35-45 foot candles at donut prep station and oven. In areas of food preparation lighting shall be at least 50 foot candles. Increase lighting in this area. 0 pts.