Food Establishment Inspection Report

Establishment Name: DU	NKIN DONUTS / BASKIN ROBBINS	Establishment ID: 3034011658
Location Address: 2561 PET City: WINSTON SALEM Zip: 27127 Co Permittee: JAS INC Telephone: (336) 784-0266	State: North Carolina bunty: 34 Forsyth	Date: 01/13/2022 Status Code: A Time In: 2:20 PM Time Out: 3:55 PM Category#: II III
	○ Re-Inspection	FDA EstablishmentType: Fast Food Restaurant
Wastewater System: ⊗ Municipal/Community Water Supply: ⊗ Municipal/Community	○ On-Site System ○ On-Site Supply	No. of Risk Factor/Intervention Violations: 0 No. of Repeat Risk Factor/Intervention Violations: 0
C	O 0 0 0 00pp.)	

		⊗ 1	Mun	icipal/Community On-Site Supply																_	
	Foodborne Illness Risk Factors and Public Health Interventions								$\neg $	Good Retail Practices											
Risk factors: Contributing factors that increase the chance of developing foodborne illness.									Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,												
				Interventions: Control measures to prevent foodborne illness												and physical objects into foods.					
Compliance Status			(OUT	CDI	R	VI	R (Co	m	plia	nc	е	Status	UI	Г	CDI	R۱			
Supervision .2652									afe	Fo	od a	nd	Wa	ater .2653, .2655, .2658							
1	i)X (OUT N	/Α	PIC Present, demonstrates knowledge, &	1	0							UT IX	Ά	Т	Pasteurized eggs used where required 1	0.5	0		Т	
		OUT N		performs duties Certified Food Protection Manager	\vdash		-	-		3	ı)X	(0	UT	Ţ	1	Water and ice from approved source 2	1	0			
				3	1	0				32	IN	1 0	UT IX	Ά		Variance obtained for specialized processing methods 2	1	0			
Employee Health .2652 Management, food & conditional employee;														_			_				
3)X	DUT		knowledge, responsibilities & reporting	2	1 0					000	d T	empe	erat	ture	e Control .2653, .2654				4	
4	χ	DUT		Proper use of reporting, restriction & exclusion	3	1.5 0				3) N	(0	UT			Proper cooling methods used; adequate equipment for temperature control		ا ا			
5	iΧ	DUT		Procedures for responding to vomiting & diarrheal events	1	0.5 0									10	o quipment to temperature o commen		ш		+	
G	hoo	Hyai	enic	Practices .2652, .2653	Ш							_	UT N/A			Plant food properly cooked for hot holding 1 Approved thawing methods used 1		-		+	
	iX			Proper eating, tasting, drinking or tobacco use	1	0.5 0	Т				i)X			1	,	Thermometers provided & accurate 1		-		+	
7 No discharge from eyes, nose, and mouth 1 0.5 0								_ i_				fica	tio	•							
Pr	Preventing Contamination by Hands .2652, .2653, .2655, .2656						- 1	Food Identification .2653 37													
8	X	DUT		Hands clean & properly washed	4	2 0					-	-		of F	-00	od Contamination .2652, .2653, .2654, .2656, .2657	Ť	-		\vdash	
9	M	OUT N	AN/O	No bare hand contact with RTE foods or pre-	4	2 0					Ť	Ť		Т.	1			П		—	
10	M	DUT N	, A	approved alternate procedure properly followed Handwashing sinks supplied & accessible	2	$\sqcup \sqcup$				31	×	0	UT			Insects & rodents not present; no unauthorized animals 2	1	0			
					-	1 0				d -	1	, _		†	T	Contamination prevented during food		П		\top	
		OUT	Sourc	Food obtained from approved source	2	1 0				39	×	lo	UT				1	0			
		DUT	NXO	• •	2	1 0					×			I	1		0.5	-		\blacksquare	
13			1	Food in good condition, safe & unadulterated	2						M			\perp	4		0.5	-		_	
14	IN (ATIC	ΔN/O	Required records available: shellstock tags,	2	1 0				42	IN	0	UT NX	A		Washing fruits & vegetables 1	0.5	0		丄	
14 IN OUT NO Parasite destruction 2 1 0									—i ¦	Proper Use of Utensils .2653, .2654											
Protection from Contamination .2653, .2654				_					4:	×	0	UT	1	4		0.5	0		\perp		
	1 1		AN/O	Food separated & protected		1.5 0				44	M	(o	UT			Utensils, equipment & linens: properly stored, dried & handled	0.5	0			
16		-	+	Fronce disposition of returned proviously control	+	1.5 0				⊣	┢	+	+	+	+	and a nanada	0.0	Ĭ		+	
17	X	DUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1 0				4	×	0	UT			Single-use & single-service articles: properly stored & used	0.5	0			
				rdous Food Time/Temperature .2653						40	×	(0	UT			Gloves used properly 1	0.5	0		工	
18 IN OUT N IN Proper cooking time & temperatures 3 1.5 0						_ I	Jter	nsil	s and	d E	qui	pment .2653, .2654, .2663									
	-		•	Proper reheating procedures for hot holding Proper cooling time & temperatures		1.5 0 1.5 0				-	Τ	Τ	Т	Τ	Т	Equipment, food & non-food contact surfaces		П		Т	
				Proper hot holding temperatures		1.5 0				47	IN	9	K T			approved, cleanable, properly designed, 1	03/5	0		X	
				Proper cold holding temperatures	_	1.5 0				7 L	┡	+		\perp	4	constructed & used		Ц		+	
23	X	OUT N	AN/O	Proper date marking & disposition	3	1.5 0				48	M	(0	UT			Warewashing facilities: installed, maintained & used; test strips	0.5	0			
24	IN C	OUT N	(N/O	Time as a Public Health Control; procedures & records	3	1.5 0				49	IN	1 0)	ц т	+	+		0.5	X		+	
Consumer Advisory .2653											hys	sica	al Fac	cilit	ties	.2654, .2655, .2656					
		DUTN		Consumer advisory provided for raw/	,	0.5 0				_	-		UT N/		Т	Hot & cold water available; adequate pressure 1	0.5	0		\top	
25	in C	JU I IV	AS .	undercooked foods	1	0.5 0				5	X	ίο	UT		I	Plumbing installed; proper backflow devices 2	1	0		士	
Hi	ghl	y Sus	cepti	ble Populations .2653						52	2 04	0	UT	T	Ţ		1	0		工	
26	IN C	OUT I)	4	Pasteurized foods used; prohibited foods not offered	3	1.5 0				53	×	0	UT N/	A		Toilet facilities: properly constructed, supplied & cleaned 1	0.5	0			
		ical		.2653, .2657						54	IN	0)	K T			Garbage & refuse properly disposed; facilities	oX₅	ا _{، ا}		x	
		OUT N		Food additives: approved & properly used Toxic substances properly identified stored & used		0.5 0	_				i IN			+	+	mantanea	0.5			+	
	_	DUT N			2	1 0					T	\top		+	+	Meets ventilation & lighting requirements;	0.0	2		+	
	П		\neg	ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,						50	×	O	UT			designated areas used	0.5	0			
29 IN OUT Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan 2 1 0													TOTAL DEDUCTIONS: 1								
				Morth Carolina Department of Health S				- 5						_	-	renmental Health Castion - Food Protection		_			





Score: 99

CDI R VR

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011658 Establishment Name: DUNKIN DONUTS / BASKIN ROBBINS Location Address: 2561 PETERS CREEK PARKWAY Date: 01/13/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27127 Water sample taken? Yes X No Category #: II Wastewater System:

Municipal/Community

On-Site System Email 1:aruppatel@bellsouth.net Water Supply: Municipal/Community On-Site System Permittee: JAS INC Email 2: Telephone: (336) 784-0266 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 0 Zurisbeth Alvarez 7-17-24 41 cream cheese make unit 36 chicken make unit 38 make unit egg 40 make unit sausage 34 chicken walk in 37 whip walk in 200 quat 3 comp 126 water 3 comp 34.5 ambient milkshake cooler 28.8 drive through cooler ambient 40 milk dispenser 36 coconut milk coffee cooler

Person in Charge (Print & Sign): Zuri Alvarez

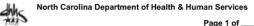
First Last

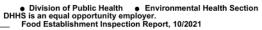
REHS ID: 2664 - Sykes, Nora Verification Required Date:

Sykes

REHS Contact Phone Number: (336) 703-3161

Regulatory Authority (Print & Sign): Nora









Comment Addendum to Inspection Report

Establishment Name: DUNKIN DONUTS / BASKIN ROBBINS Establishment ID: 3034011658

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.

- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C)- REPEAT- Drive through window not self closing. Drive through milk dispensing unit not functioning. Right top cold hold drawer broken (on order). Oven gasket torn. Loose handle on back oven. Improvement in this area.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- Clean toaster oven. Clean cabinet under coffee counter where cups are stored. Clean walk in cooler floor.
- 54 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability (C)- Trash can needed at back hand sink. //5-501.113 Covering Receptacles (C)- REPEAT-Dumpster door open. Maintain closed. //5-501.115 Maintaining Refuse Areas and Enclosures (C)- REPEAT-Cleaning needed inside refuse area enclosure.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)- Clean ceiling above front counter.