

Food Establishment Inspection Report

Score: 97

Establishment Name: DUNKIN DONUTS/BASKIN ROBBINS

Establishment ID: 3034011955

Location Address: 7815 NORTH POINT BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: JAS, INC.

Telephone: (336) 759-0012

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/30/2022 Status Code: A

Time In: 9:55 AM Time Out: 12:15 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status				OUT	CDI	R	VR
Supervision .2652							
1	<input checked="" type="checkbox"/>	OUT	N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/>	IN	OUT	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	
Employee Health .2652							
3	<input checked="" type="checkbox"/>	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/>	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/>	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	<input checked="" type="checkbox"/>	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/>	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	<input checked="" type="checkbox"/>	IN	OUT	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
9	<input checked="" type="checkbox"/>	OUT	N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/>	IN	OUT	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Approved Source .2653, .2655							
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/>	IN	OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/>	IN	OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	<input checked="" type="checkbox"/>	IN	OUT	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/>	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	<input checked="" type="checkbox"/>	IN	OUT	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/>	IN	OUT	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/>	IN	OUT	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/>	IN	OUT	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/>	OUT	N/A	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/>	OUT	N/A	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/>	IN	OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	<input checked="" type="checkbox"/>	IN	OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	<input checked="" type="checkbox"/>	IN	OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	<input checked="" type="checkbox"/>	IN	OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/>	OUT	N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	<input checked="" type="checkbox"/>	IN	OUT	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658							
30	<input checked="" type="checkbox"/>	IN	OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/>	OUT		Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/>	IN	OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	<input checked="" type="checkbox"/>	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/>	IN	OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/>	OUT	N/A	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/>	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	<input checked="" type="checkbox"/>	OUT		Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/>	IN	OUT	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	OUT		Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/>	IN	OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/>	IN	OUT	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654							
43	<input checked="" type="checkbox"/>	IN	OUT	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	OUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/>	IN	OUT	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	<input checked="" type="checkbox"/>	IN	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/>	IN	OUT	Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/>	OUT		Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/>	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/>	IN	OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/>	IN	OUT	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/>	IN	OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:							3



Comment Addendum to Food Establishment Inspection Report

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Permittee: JAS, INC.
Telephone: (336) 759-0012

Establishment ID: 3034011955
☒ Inspection ☐ Re-Inspection Date: 06/30/2022
Comment Addendum Attached? ☒ Status Code: A
Water sample taken? ☐ Yes ☒ No Category #: II
Email 1: aruppatel@bellsouth.net
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
Eggs	Six-Drawer Cooler	41						
Sausage	Six-Drawer Cooler	40						
Turkey Sausage	Six-Drawer Cooler	40						
Eggs	Make Unit	40						
Hot Water	Three-Comp Sink	124						
Quat Sanitizer	Three-Comp Sink	200						
Ambient	Milk Cooler	36						
Milk	Walk-in Cooler	41						

First
Person in Charge (Print & Sign): Sara

Last
Stanley



First
Regulatory Authority (Print & Sign): Lauren

Last
Pleasants



REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: DUNKIN DONUTS/BASKIN ROBBINS

Establishment ID: 3034011955

Date: 06/30/2022 **Time In:** 9:55 AM **Time Out:** 12:15 PM

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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) The current person in charge present during inspection did not have a certified food protection accreditation. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accreditation.
- 8 2-301.12 Cleaning Procedure (P) Employee turned on faucet, wet hands, turned faucet back off then dried hands to attempt to make an order. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds by: rinsing hands under warm running water, applying an amount of cleaning product, rubbing together vigorously for at least ten seconds to remove soil particle from hands, thoroughly rinsing hands and immediately drying hands then using a barrier such as the paper towel to turn off faucet in order to not recontaminate hands. CDI Education on proper handwashing procedures.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) The hand sink next to the donut display cases had a box of donut wrappers stored on top of the basin. Maintain access to hand sinks. Hand sinks may only be used for handwashing. CDI Person in charge removed the box from the hand sink.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) The splenda sugar was stored on the floor in the dry storage area under the shelf. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) The sanitizer bucket next to the coffee machine was cloudy and did not read any solution. Maintain dry wiping cloths free of visible debris and soil. Maintain sanitizer containers for in-use cloths free of visible debris and soil.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Single-service cups were being used as scoops inside of the sugar and cinnamon sugar. There a pair of tongs hanging on a wire coming out of the hot hold cabinet. Store in-use utensils in a clean, dry place, in food with handles out.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) The cups stored under the drink machine are soiled with debris.
Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment- C The make unit lid is missing the joint to keep the lid in track. The blender found in the clean dish area has a chipped blade. Repeat- The following gaskets are torn: each of the six draw coolers, milk cooler and espresso cooler. The plexi glass to the ice cream display cases are cracked and chipped. The hinges to the ice cream cooler case is rusting. Equipment shall be maintained in good repair.

4-402.11 Fixed Equipment, Spacing or Sealing - Installation (C) Repeat- The splash guard, dump sink, and hand sink need to be recaulked. Counter-mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being sealed or elevated on legs.
- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning is needed inside/on the following: the floor to both walk-ins, all low reach-in cooler, the shelf behind the ice coffee machine and top handle to the turbo chef. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 54 5-501.114 Using Drain Plugs (C) Repeat- The dumpster is missing its drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning is needed on all wall and the ceiling throughout the facility. The ceiling tile above to walk-in and next to the hood vent is missing. The grout in front of the dish area is low. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
- 56 6-303.11 Intensity - Lighting (C) The hood lights above the make unit are out. The light in the walk-in freezer is flickering. The light intensity shall be at least 10 foot candles in walk-in refrigeration units and dry storage areas and 50 foot candles above any surface an employee is working with food.

6-501.110 Using Dressing Rooms and Lockers (C) An employee purse and bottle of water of prep counter. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.