

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Dunkin Donuts		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 508	Date 1/9/13
Address 1871 S. Erie Blvd., Ham OH 45015		Category/Descriptive C3E25KFT2		
License holder Cincinnati Donuts		Inspection time (min) 45	Travel time (min) 15	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1	Employee health
<input type="checkbox"/>	2.2	Personal cleanliness
<input type="checkbox"/>	2.3	Hygienic practices
<input checked="" type="checkbox"/>	2.4	Supervision

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7	Laundrying
<input type="checkbox"/>	4.8	Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0	Labeling and identification
<input type="checkbox"/>	7.1	Operational supplies and applications
<input type="checkbox"/>	7.2	Storage and display separation

Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2	Protection from contamination after receiving
<input type="checkbox"/>	3.3	Destruction of organisms
<input type="checkbox"/>	3.4	Limitation of growth of organisms
<input type="checkbox"/>	3.5	Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0	Water
<input checked="" type="checkbox"/>	5.1	Plumbing system
<input type="checkbox"/>	5.2	Mobile water tanks
<input type="checkbox"/>	5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4	Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/>	8.0	Fresh juice production
<input type="checkbox"/>	8.1	Heat treatment dispensing freezers
<input type="checkbox"/>	8.2	Custom processing
<input type="checkbox"/>	8.3	Bulk water machine criteria
<input type="checkbox"/>	8.4	Acidified white rice preparation criteria
<input type="checkbox"/>	9.0	Facility layout and equipment specifications
<input type="checkbox"/>	20	Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0	Materials for construction and repair
<input type="checkbox"/>	4.1	Design and construction
<input type="checkbox"/>	4.2	Numbers and capacities
<input type="checkbox"/>	4.3	Location and installation

Physical Facilities

<input type="checkbox"/>	6.0	Materials for construction and repair
<input type="checkbox"/>	6.1	Design, construction, and installation
<input checked="" type="checkbox"/>	6.2	Numbers and capacities
<input type="checkbox"/>	6.3	Location and placement
<input type="checkbox"/>	6.4	Maintenance and operation

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s) - non-critical violations noted

24 Operator / Manager has Servsafe Certification exp. 7/17/19 # 11317420
 Necessary to obtain the Level II Certification - Food Training from
 the Ohio Department of Health (ODH), contact Jean Hayden in
 the Food Safety Division.

32 Provide a label on the bulk sugar container at preparation
 counter to identify contents and prevent possible ingredient mixup

44 Vent inside hood system above oven in need of more frequent
 and thorough cleaning to remove debris and prevent possible
 contamination of food from flying debris

Inspected by Carmen McBrone RS	R.S./SIT # 2357	Licensors Hamilton City
Received by [Signature]	Title [Signature]	Phone 201 978 9157

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Dunkin Donuts	Type of visit std.	Date 1/9/18
-----------------------------------	-----------------------	----------------

Violation(s)/Comment(s)

4.5. Observed spill / food debris build up on bottom of the reach in refrigerators at the front counter area. Clean / sanitize to ensure that equipment is clean.

5.1 Toilet in womens public / employee restroom is clogged and not flushing properly. Owner stated that transient people come in and put things in plumbing / toilet that stop up routinely. Plumber to repair today. NOTE: may want to keep toilets locked with key behind counter to prevent mis use of restrooms.

6.2 Provide hand towels in dispenser at hand sink just inside the doorway to kitchen area. Currently out of towels. Corrected during inspection

NOTE: operation has employee Health and Stomach Bug policy available for review upon request.

- Food temperatures adequate: cold holding $\leq 41^{\circ}\text{F}$
- Quaternary Ammonia sanitizer @ 3-comp sink 200-400 ppm Adequate.

Inspected by Cammie Malone RS	R.S./SIT # 2357	Licenser Hamilton City
Received by [Signature]	Title Owner	Phone 201 978 9567