

# FOOD ESTABLISHMENT INSPECTION REPORT R-10

Dunkin Donuts  
3 Nicholas Rd.  
Framingham, MA 01701

| Inspection Number | Date     | Time In/Out         | Inspection Type    | Client Type | Inspector   |
|-------------------|----------|---------------------|--------------------|-------------|-------------|
| 48305             | 11/18/22 | 9:38 AM<br>12:39 PM | Routine            | Restaurant  | M.LeFort    |
| Permit Number     | Risk     | Variance            | Violation Summary: |             |             |
| BOH210008         | 1        |                     | Priority           | Pf          | Core Repeat |
|                   |          |                     | 0                  | 3           | 5 4         |

## Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

| Supervision   | IN                                  | OUT | NA | NO                                  | COS | Protection from Contamination (Cont'd)  | IN                                  | OUT | NA                                  | NO | COS |
|---|-------------------------------------|-----|----|-------------------------------------|-----|---|-------------------------------------|-----|-------------------------------------|----|-----|
| 1. PIC present, demonstrates knowledge, and performs duties   | <input checked="" type="checkbox"/> |     |    |                                     |     | 15. Food separated and protected  | <input checked="" type="checkbox"/> |     |                                     |    |     |
| 2. <span style="color: red;">Certified Food Protection Manager</span>                                 | 1                                   |     |    |                                     |     | 16. Food-contact surfaces; cleaned & sanitized                                      | <input checked="" type="checkbox"/> |     |                                     |    |     |
| Employee Health   | IN                                  | OUT | NA | NO                                  | COS | Time/Temperature Control for Safety   |                                     |     |                                     |    |     |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting       | <input checked="" type="checkbox"/> |     |    |                                     |     | 17. Proper disposition of returned, previously served, reconditioned & unsafe foods | <input checked="" type="checkbox"/> |     |                                     |    |     |
| 4. Proper use of restriction and exclusion  | <input checked="" type="checkbox"/> |     |    |                                     |     | 18. Proper cooking time & temperatures  | <input checked="" type="checkbox"/> |     |                                     |    |     |
| 5. Procedures for responding to vomiting and diarrheal events   | <input checked="" type="checkbox"/> |     |    |                                     |     | 19. Proper reheating procedures for hot holding                                     | <input checked="" type="checkbox"/> |     |                                     |    |     |
| Good Hygienic Practices   | IN                                  | OUT | NA | NO                                  | COS | 20. Proper cooling time and temperature   | <input checked="" type="checkbox"/> |     |                                     |    |     |
| 6. Proper eating, tasting, drinking, or tobacco use   | <input checked="" type="checkbox"/> |     |    |                                     |     | 21. Proper hot holding temperatures   | <input checked="" type="checkbox"/> |     |                                     |    |     |
| 7. No discharge from eyes, nose, and mouth  | <input checked="" type="checkbox"/> |     |    |                                     |     | 22. Proper cold holding temperatures  | <input checked="" type="checkbox"/> |     |                                     |    |     |
| Preventing Contamination by Hands   | IN                                  | OUT | NA | NO                                  | COS | 23. Proper date marking and disposition   | <input checked="" type="checkbox"/> |     |                                     |    |     |
| 8. Hands clean & properly washed  | <input checked="" type="checkbox"/> |     |    |                                     |     | 24. Time as a Public Health Control; procedures & records                           |                                     |     | <input checked="" type="checkbox"/> |    |     |
| 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed        | <input checked="" type="checkbox"/> |     |    |                                     |     | Consumer Advisory   |                                     |     |                                     |    |     |
| 10. <span style="background-color: yellow;">Adequate handwashing sinks supplied and accessible</span> | 3                                   |     |    |                                     |     | 25. Consumer advisory provided for raw/undercooked food                             |                                     |     | <input checked="" type="checkbox"/> |    |     |
| Approved Source   | IN                                  | OUT | NA | NO                                  | COS | Highly Susceptible Populations  |                                     |     |                                     |    |     |
| 11. Food obtained from approved source  | <input checked="" type="checkbox"/> |     |    |                                     |     | 26. Pasteurized foods used; prohibited foods not offered                            |                                     |     | <input checked="" type="checkbox"/> |    |     |
| 12. Food received at proper temperature   |                                     |     |    | <input checked="" type="checkbox"/> |     | Food/Color Additives and Toxic Substances   |                                     |     |                                     |    |     |
| 13. Food in good condition, safe & unadulterated  | <input checked="" type="checkbox"/> |     |    |                                     |     | 27. Food additives: approved & properly used  | <input checked="" type="checkbox"/> |     |                                     |    |     |
| 14. Required records available: shellstock tags, parasite destruction,                                |                                     |     |    | <input checked="" type="checkbox"/> |     | 28. Toxic substances properly identified, stored & used                             | <input checked="" type="checkbox"/> |     |                                     |    |     |
| <span style="background-color: yellow;">Repeat Violations Highlighted in Yellow</span>                |                                     |     |    |                                     |     | Conformance with Approved Procedures  |                                     |     |                                     |    |     |
|   |                                     |     |    |                                     |     | 29. Compliance with variance/specialized process/HACCP                              |                                     |     | <input checked="" type="checkbox"/> |    |     |

## Good Retail Practices

| Safe Food and Water   | IN                                  | OUT | NA                                  | NO                                  | COS | Proper Use of Utensils   | IN | OUT | NA                                  | NO | COS |
|---|-------------------------------------|-----|-------------------------------------|-------------------------------------|-----|--|----|-----|-------------------------------------|----|-----|
| 30. Pasteurized eggs used where required                                |                                     |     | <input checked="" type="checkbox"/> |                                     |     | 43. In-use utensils: properly stored   |    |     |                                     |    |     |
| 31. Water & ice from approved source                                    |                                     |     |                                     |                                     |     | 44. Utensils, equip. & linens: property stored, dried & handled                                |    |     |                                     |    |     |
| 32. Variance obtained for specialized processing methods                |                                     |     |                                     | <input checked="" type="checkbox"/> |     | 45. Single-use/single-service articles: properly stored & used                                 |    |     |                                     |    |     |
| Food Temperature Control  | IN                                  | OUT | NA                                  | NO                                  | COS | 46. Gloves used properly   |    |     |                                     |    |     |
| 33. Proper cooling methods used; adequate equip. for temp. control      | <input checked="" type="checkbox"/> |     |                                     |                                     |     | Utensils, Equipment and Vending  |    |     |                                     |    |     |
| 34. Plant food properly cooked for hot holding                          |                                     |     |                                     |                                     |     | 47. All contact surfaces cleanable, properly designed, constructed, & used                     |    |     |                                     |    |     |
| 35. Approved thawing methods used                                       |                                     |     |                                     |                                     |     | 48. Warewashing facilities: installed, maintained & used; test strips                          |    |     |                                     |    |     |
| 36. Thermometers provided & accurate                                    |                                     |     |                                     |                                     |     | 49. Non-food contact surfaces clean  |    |     |                                     |    |     |
| Food Identification   | IN                                  | OUT | NA                                  | NO                                  | COS | Physical Facilities  |    |     |                                     |    |     |
| 37. Food properly labeled; original container                           |                                     |     |                                     |                                     |     | 50. Hot & cold water available; adequate pressure  |    |     |                                     |    |     |
| 38. Insects, rodents & animals not present                              |                                     |     |                                     |                                     |     | 51. <span style="color: red;">Plumbing installed; proper backflow devices</span>               |    | 1   | <input checked="" type="checkbox"/> |    |     |
| 39. Contamination prevented in prep, storage & display                  |                                     |     |                                     |                                     |     | 52. Sewage & waste water properly disposed   |    |     |                                     |    |     |
| 40. <span style="background-color: yellow;">Personal cleanliness</span> | 1                                   |     |                                     |                                     |     | 53. Toilet facilities: properly constructed, supplied, & cleaned                               |    |     |                                     |    |     |
| 41. Wiping cloths; properly used & stored                               |                                     |     |                                     |                                     |     | 54. Garbage & refuse properly disposed; facilities maintained                                  |    |     |                                     |    |     |
| 42. Washing fruits & vegetables   |                                     |     |                                     |                                     |     | 55. Physical facilities installed, maintained & clean  |    |     |                                     |    |     |
|   |                                     |     |                                     |                                     |     | 56. <span style="color: red;">Adequate ventilation &amp; lighting; designated areas use</span> |    | 1   | <input checked="" type="checkbox"/> |    |     |
|   |                                     |     |                                     |                                     |     | 60. <span style="color: red;">105 CMR 590 violations / local regulations</span>                |    | 1   | <input checked="" type="checkbox"/> |    |     |

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

*Matt LeFort*

M.LeFort

*No sig due to covid*

Bhumi Patel - Expires Certificate #:

Follow Up Required:  Y Follow Up Date: \_\_\_\_\_

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Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Supervision

#### Certified Food Protection Manager

#### 2 2-102.12 (A) Certified Food Protection Manager - Establishment -

- C** Observed no employee on site that was ServSafe Certified. Someone must be on site at all times that is ServSafe Certified. *Code: At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.*

### Preventing Contamination by Hands

#### Adequate handwashing sinks properly supplied and accessible

#### 10 5-205.11 Using a Handwashing Sink - Kitchen -

- Pf** Observed food debris in hand washing sink located next to 3 Bay sink. Hand washing sinks must be free from food debris at all times. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



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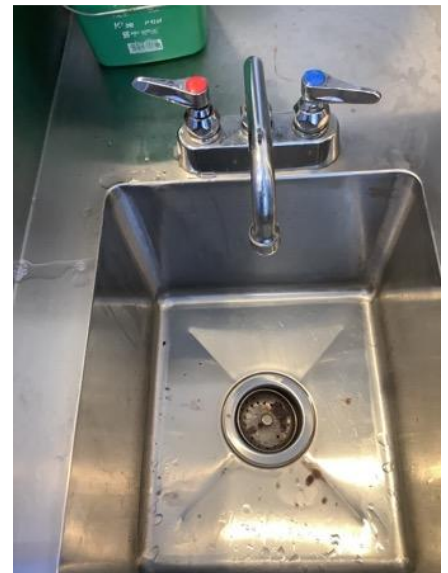
### 10 5-205.11 Using a Handwashing Sink - Front Service Line -

- Pf** Observed hand washing sink located on front service line blocked by a cress cor rack. Hand washing sinks must never be blocked by cress cor racks. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



### 10 5-205.11 Using a Handwashing Sink - Front Service Line -

- Pf** Observed coffee debris inside hand washing sink on front service line. Hand washing sinks must be free from coffee debris at all times. Hand washing sinks must never be used to dump coffee. Observed green cleaning bucket being stored at hand washing sink. Green cleaning bucket must never be stored at hand washing sink. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



## Prevention of Food Contamination

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## Inspection Report (Continued)

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### Personal cleanliness

- 40 **2-303.11 Jewelry Prohibitions - Establishment -**
- C Observed multiple employees handling food wearing bracelets/watches. Bracelets and watches must not be worn by employees handling food. *Code: Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.*

### Physical Facilities

#### Plumbing installed; proper backflow devices

- 51 **5-205.15 (B) System Maintained/Repair - Kitchen -**
- C Observed hand washing sink located next to 3 bay sink not draining properly. All hand washing sinks must drain properly. *Code: A plumbing system shall be maintained in good repair.*



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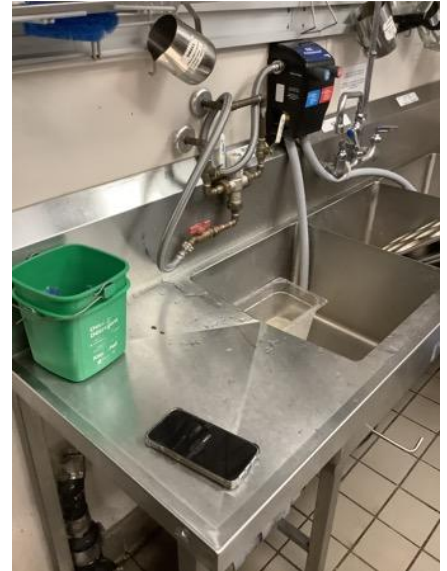
Inspector  
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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 56 6-501.110 Using Dressing Rooms and Lockers - Kitchen -

- C Observed employee cell phone being stored on 3 bay sink. All employee cell phones must be stored in designated areas. Code: Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment. Lockers or other suitable facilities shall be used for the employees possessions.



## Additional Requirement

### Violations Related to Good Retail Practices

### 60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -

- C Observed no employee on site that was Certified in Allergen Awareness. Someone must be on site at all times that is Certified in Allergen Awareness. Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.

## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

|  |    |
|--|----|
| Permit up to date and posted?            | IN |
| In compliance with allergen reg-poster?  | IN |
| Written Menus /signs present (allergen)? | IN |

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|   |     |
|---|-----|
| Food Protection Manager Cert. Posted?                     | IN  |
| Certified Food Protection Manager's Certificate Posted?   | IN  |
| Certified in MA Allergy Awareness and Certificate posted? | OUT |
| Staff trained in choke-save for every shift.              | IN  |
| Ventilation Hood Inspections stickers up to date?         | NO  |
| Consumer Advisory Present if needed?                      | NA  |
| Food Employee Reporting Agreement available?              | IN  |
| Procedures outlines for vomit/diarreal event?             | IN  |
| All grease traps are operational and up to code?          | NO  |

## Temperatures

| Area               | Equipment             | Product               | Notes | Temps   |
|--------------------|-----------------------|-----------------------|-------|---------|
| Front Service Line | Single Door Fridge    | Almond Milk           |       | 39.7 °F |
| Kitchen            | Flip Top Fridge Left  | Sausage Patty         |       | 39.9 °F |
| Kitchen            | Sandwich Station Hot  | Egg Patty             |       | 158 °F  |
| Kitchen            | Flip Top Fridge Right | Cream Cheesw          |       | 37.9 °F |
| Kitchen            | Flip Top Fridge Right | Pesto                 |       | 34.7 °F |
| Kitchen            | Flip Top Fridge Left  | Egg Patty             |       | 38.3 °F |
| Kitchen            | Sandwich Station Hot  | Bacon                 |       | 174 °F  |
| Kitchen            | Flip Top Fridge Left  | Bacon                 |       | 38.2 °F |
| Kitchen            | Sandwich Station Hot  | Sausage Patty         |       | 183 °F  |
| Establishment      | Walk-in Cooler        | Sliced Cheddar Cheese |       | 39.4 °F |
| Kitchen            | Flip Top Fridge Left  | Cheddar Cheese        |       | 38.7 °F |

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

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## Notes

Observed employees frequently washing their hands during Inspection.

PIC was able to properly demonstrate the use of the 3 bay sink and proper sanitizer contact time.

This was a complaint driven Inspection due to a customer experiencing mold inside their Green Tea Drink. PIC was unaware of this complaint and stated she has never seen mold inside Green Tea Drinks. PIC stated parts of the green tea sometimes appear in drinks similar to coffee grinds being sometimes present in coffee beverages. Inspector advised PIC to educate all employees to frequently check for mold inside drinks before serving to customers. During the time of the Inspection, Inspector LeFort did not observe mold at the Green Tea Station or in Green Tea Drinks.

Ended 10:06