



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Dunkin Donuts
266 Concord St.
Framingham, MA 01702

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
5F5CA	3/10/22	11:08 AM 11:31 AM	Routine	Restaurant	D. Kwok

Permit Number	Risk	Variance	Priority	Pf	Core	Repeat
BOH210009	1		1	0	0	

Violation Summary:

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

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required					43. In-use utensils: properly stored				
31. Water & ice from approved source					44. Utensils, equip. & linens: properly stored, dried & handled				
32. Variance obtained for specialized processing methods					45. Single-use/single-service articles: properly stored & used				
Food Temperature Control					46. Gloves used properly				
IN	OUT	NA	NO	COS	Utensils, Equipment and Vending				
33. Proper cooling methods used; adequate equip. for temp. control					IN	OUT	NA	NO	COS
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					Physical Facilities				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
37. Food properly labeled; original container					50. Hot & cold water available; adequate pressure				
Prevention of Food Contamination					51. Plumbing installed; proper backflow devices				
IN	OUT	NA	NO	COS	52. Sewage & waste water properly disposed				
38. Insects, rodents & animals not present					53. Toilet facilities: properly constructed, supplied, & cleaned				
39. Contamination prevented in prep, storage & display					54. Garbage & refuse properly disposed; facilities maintained				
40. Personal cleanliness					55. Physical facilities installed, maintained & clean				
41. Wiping cloths; properly used & stored					56. Adequate ventilation & lighting; designated areas use				
42. Washing fruits & vegetables					60. 105 CMR 590 violations / local regulations				

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).

D. Kwok

D. Kwok

no sig due to covid

Sheryl stearns - Expires
Certificate #:

Follow Up Required: ☐ Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Page Number

2

Dunkin Donuts
266 Concord St.
Framingham, MA 01702

Inspection Number
5F5CA

Date
3/10/22

Time In/Out
11:08 AM
11:31 AM

Inspector
D. Kwok

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28 **7-201.11 Storage Separation - Sandwich station -**

COS Pr Sanitizer bucket was observed being stored on top of a bin of sugar. Pic moved sanitizer bucket away from sugar container. Ensure chemicals are not being stored above food. *Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.*

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Walk-in Cooler	Ambient		39 °F
Sandwich station	Flip Top	Cooked egg		37.5 °F
Sandwich station	Drawer refrigerator	Cooked bacon		39.6 °F
Serving line	Reach-In Cooler	Coconut milk		33.8 °F

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

Notes

Inspection was performed by Inspectors Kwok and LeFort.

Concordstreetdunkins@northernmanagementgrp.com

FOOD SAFETY INSPECTION REPORT

Page Number

3

Dunkin Donuts
266 Concord St.
Framingham, MA 01702

Inspection Number
5F5CA

Date
3/10/22

Time In/Out
11:08 AM
11:31 AM

Inspector
D. Kwok

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow