

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Dunkin'
876 Edgell Rd.
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
9CEA3	3/11/24	11:58 AM 3:41 PM	Pre-Opening	Restaurant	B.Oram			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH240031	1				0	1	2	

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

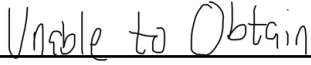
Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)					
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>					15. Food separated and protected	<input checked="" type="checkbox"/>				
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>					16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>				
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>				
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>					Time/Temperature Control for Safety					
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. Adequate handwashing sinks supplied and accessible	2		<input checked="" type="checkbox"/>			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"/>		
Repeat Violations Highlighted in Yellow						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					
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		1		<input checked="" type="checkbox"/>		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					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean					
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations				<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).


B. Oram


Nicole Sullivan - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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B. Oram

Inspection Report (Continued)

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Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

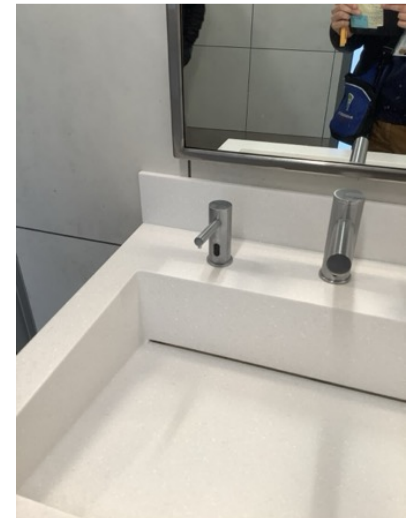
10 6-301.20 Disposable Towels, Waste Receptacle - Kitchen -

- C** Did not observe waste receptacle for handwashing sink. Code: *A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*



10 6-301.11 Hand Cleanser Available - Restrooms -

- Pf** Did not observe handwashing sink equipped with soap. Code: *Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*



Food Temperature Control

Framingham Public Health Department: 508-532-5470

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Thermometers provided & accurate

36 4-204.112 (A)(B)(D) Temperature Measuring Devices - Establishment -

- C** Did not observe cold holding equipment equipped with temperature measuring devices. *Code: In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Cold or hot holding equipment used for TCS foods shall include at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display. The device shall be designed to be easily readable.*

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Reach-In Cooler	Ambient		41 °F
Kitchen	Reach-In Cooler	Ambient		41.1 °F
Kitchen	Reach-In Cooler	Ambient		41.5 °F
Kitchen	Reach-in Freezer	Ambient		0 °F
Kitchen	Reach-In Cooler	Ambient		41.1 °F
Basement	Reach-in Freezer	Ambient		5 °F

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

Notes

Pre-Opening Inspection performed by Inspectors Oram, Rivera, and Lania.

Ended 12:30 PM.

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