



301 IVEN AVENUE WAYNE, PA 19087 610-688-5600

# **Retail Food Facility Inspection Report**

Facility: DUNKIN DONUTS Facility ID: 128580 Owner: MIKE PATEL Address: 110 E LANCASTER AVE City/State: Wayne PA Zip: 19087 County: Delaware Region: Region 7 Phone: (973) 980-9803

Insp. ID: 702346 Insp. Date: 10/17/2018 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN =	= In Compliance, OUT = Out of Compliance, N/O = N	lot Observed	d, N/A =	Not Applica	ble, C = Corrected On S	Site, R = Repeat Vio	lation
	Supervision				Protection From Con	tamination	
1. Pe	erson in charge present, demonstrates knowledge, &	In	14.	Food separa	ted & protected		In
per	erforms duties		15.	Food-contact	surfaces: cleaned & sanit	zed	In
	Employee Health		16.		sition of returned, previous	ly served,	In
	anagement, food employee & conditional food employee owledge, responsibilities & reporting	In	reconditioned, & unsafe food  Time/Temperature Control for Safety				
3. Pro	oper use of restriction & exclusion	In	17.	Proper cooki		N/O	
4. Pro	ocedure for responding to vomiting & diarrheal events	In		•	iting procedures for hot hol	ding	N/C
	Good Hygienic Practices				ng time & temperatures		N/C
5. Pro	oper eating, tasting, drinking, or tobacco use	In	20.	Proper hot ho	olding temperatures		N/C
6. No	discharge from eyes, nose, & mouth	In	21.	Proper cold h	nolding temperatures		In
	Preventing Contamination by Hands		22.	Proper date i	marking & disposition		N/C
7. Ha	ands clean & properly washed	In	23.	Time as a pu	blic health control: procedu	ures & records	N/C
	bare hand contact with RTE food or a pre-approved	In			Consumer Advi	sory	
	ernate method properly followed		24.	Consumer ad	dvisory provided for raw / u	ndercooked foods	N/A
9. Ad	dequate handwashing sinks properly supplied & accessible	In			Highly Susceptible F	opulation	
	Approved Source		25.	Pasteurized t	foods used; prohibited food	ls not offered	N/A
	ood obtained from approved source	In		F	ood/Color Additives & To	xic Substances	
	ood received at proper temperature	N/O	26.	Food additive	es: approved & properly us	ed	N/A
13. Re	ood in good condition, safe, & unadulterated equired records available: shellstock tags, parasite	In N/A	27.		nces properly identified, sto operly stored	ored & used; held for	In
des	estruction				conformance with Approv	ed Procedures	
			28.	Compliance	with variance, specialized p	process, reduced	N/A
		OOD RETAI	L PRAC	Compliance oxygen pack	with variance, specialized paging criteria or HACCP pl	process, reduced an	N/A
	Good Retail Practices are preventative measures to		L PRAC	Compliance oxygen pack	with variance, specialized paging criteria or HACCP plended in the control of the	process, reduced an ects into foods.	N/A
29. Pa	Good Retail Practices are preventative measures to Safe Food & Water	o control the a	L PRAC	Compliance oxygen pack. CTICES of pathogens, of	with variance, specialized paging criteria or HACCP plenemicals, and physical ob	process, reduced an ects into foods.	
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Signature P. 00 10/17/2018 Pratik Trivedi 10/17/2018 Kathryn Carlomagno 10/17/2018 10:15 AM 10:45 AM Kathryn avengro



### **Radnor Township**

301 IVEN AVENUE WAYNE, PA 19087 610-688-5600

## **Retail Food Facility Inspection Report**

Facility: DUNKIN DONUTS Facility ID: 128580

Owner: MIKE PATEL
Address: 110 E LANCASTER AVE

City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Phone: (973) 980-9803

Insp. ID: 702346 Insp. Date: 10/17/2018 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS												
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp				
Sausage	Bain Marie	40°F	Other	Refrigerator	39°F	Milk/Dairy	Refrigerator	42°F				
Bacon	Bain Marie	43°F	Eggs	Freezer	4°F			٥				

#### **OBSERVATIONS AND CORRECTIVE ACTIONS** Violations cited in this report must be corrected within the timeframes below Violation of Code Item Number Comment **Correct By Date** Repeat Violation 38. 3 - 305.11 Observed food containers stored directly on the floor in basement area, rather than 6 inches off of Repeat Violation 39. 2 - 402.11 Food employees observed in food prep area, not wearing proper hair restraints, such as nets, hats, or beard covers.

#### **PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and all violations will be corrected within 4 days.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.

10/18/2018 10:00:03 AM Page 2 of 2