



**DELAWARE HEALTH AND SOCIAL SERVICES**  
Division of Public Health

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 3 calendar days for priority items, 10 days for priority foundation items (8-405.11) or 90 days for core items (8-406.11).

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**Food Establishment Inspection Report**

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Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901	No. of Risk Factor/Intervention Violations	0	Date	8/16/19
	No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:00
	Score (optional)	N/A	Time Out	2:40

Establishment	Address	City/State	Zip Code	Telephone
Dunkin Donuts	305 Salem Square Villas	Newark, DE	19713	(302) 788-3520
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
NO 45 887/1011	Kalosh Patel	Complaint	FE	Med

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
<b>Supervision</b>				
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A	Certified Food Protection Manager		
<b>Employee Health</b>				
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN OUT	Proper use of restriction and exclusion		
5	IN OUT	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
7	IN OUT N/O	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	IN OUT N/O	Hands clean & properly washed		
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN OUT	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11	IN OUT	Food obtained from approved source		
12	IN OUT N/A N/O	Food received at proper temperature		
13	IN OUT	Food in good condition, safe, & unadulterated		
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
15	IN OUT N/A N/O	Food separated and protected		
16	IN OUT N/A	Food-contact surfaces; cleaned & sanitized		

Compliance Status			COS	R
17	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	IN OUT N/A N/O	Proper cooking time & temperatures		
19	IN OUT N/A N/O	Proper reheating procedures for hot holding		
20	IN OUT N/A N/O	Proper cooling time and temperature		
21	IN OUT N/A N/O	Proper hot holding temperatures		
22	IN OUT N/A N/O	Proper cold holding temperatures		
23	IN OUT N/A N/O	Proper date marking and disposition		
24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	IN OUT N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	IN OUT N/A	Food additives: approved & properly used		
28	IN OUT N/A	Toxic substances properly identified, stored, & used		
<b>Conformance with Approved Procedures</b>				
29	IN OUT N/A	Compliance with variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53	X	Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

Inspector (Signature)

NO 45 887-047

Follow-up: YES NO (Circle one)

Follow-up Date:



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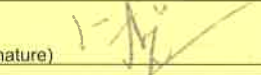
**Inspection Report**

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<b>Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901</b>		License/Permit # N045887		Date 8/16/19	
Establishment Dunkin Donuts	Address 305 Kn 59	City/State Newark, DE	Zip Code 19713	Telephone (302) 738-3320	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	
n/a 8-409.11	<p>Ⓟ Closed due to sewage backup in plumbing. Both restrooms have nonfunctioning toilets. Toilets must be accessible to us by employees. Imminent health hazard exists.</p> <p>Talked to manager about the issue and he said that employees are using another facility for their restroom. At this time, there is not a working toilet in the business.</p>
n/a 8-361.11	<p>Ⓟ Expired permit. Please call (302) 744-4548 at the Billing office.</p> <p>Please call the Health Dept when the toilet repairs are complete for an inspection (302) 283-7110.</p>

Person in Charge (Signature) 	Date: 8/16/19
Inspector (Signature) N02 E437-047	Date: 8/16/19