State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|---------------------------|---|---|--|---|-----------|---|------------|--|--|--|--|--|
| 1 43 | | | | heck one ☑FSO □ RFE | | | License Number | | Date 17 // (// う // | | | | |
| DUNK (DONO!) | | | | | 177/ (110/21) | | | | | | | | |
| Ac | ddress | A | City/St | ity/State/Zip Code | | | | | | | | | |
| Ц | 055 VV | asher Hur | (2/ | 9/PONV 1 P (| | | OH 4533[| | | | | | |
| License holder Inspec | | | | | i Time مسمر | Trav | vel Time | Ça | itegory/Descriptive | | | | |
| 11/1-11/1 | | | | 4 | <u>)</u> | <u></u> | 3 | | <u> </u> | | | | |
| Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Ro | | | | done | □ Fallow us | . | Follow up date (if required | I) | Water sample date/result (if required) | | | | |
| | | ☐ Complaint ☐ Pre-licensing ☐ Consultation | HOG LYCA | ICYV | □ FOllOW up | ۱ ۱ | | | (ii required) | | | | |
| PROBLEM SALE BUILDER | | | | | | | | | | | | | |
| M. | | | | | | | | | | | | | |
| | idik designated sompli | | l=in compliance OUT=not in compliance N/O=not observed N/A=not applicable | | | | | | | | | | |
| Compliance Status | | | | | Compliance Status 2 Inio/Temperature Controller (or Satery Rood (ir es. (60a)) | | | | | | | | |
| 1 | DIN DOUT DN/A | Donor la chance accept descendants de sud-des | | | 23 N/A N/O Proper date marking and disposition | | | | | | | | |
| 2 | □N □ OUT □ N/A | | detaile and the second | 24 | DIN DOU | IT | Time as a public health control: procedures & records | | | | | | |
| | l and the second second | | | | | LINA LINO | | | | | | | |
| 3 | DIN OOT ONA | Management, food employees and conditional employee knowledge, responsibilities and reporting | | | DIN DOU | it | // esta (Gonannier/Advië) | | | | | | |
| 4 | -⊠IN □ OUT □ N/A | Proper use of restriction and exclusion | | | DN/A | | Consumer advisory provid | tect | for raw or undercooked foods | | | | |
| 5 | | | ts 2 | | | | zaldonizasos epidicario | M | uleio i i i i i i i i i i i i i i i i i i | | | | |
| 6 | □IN □OUT □ N/O | Proper eating, tasting, drinking, or tobacco usa | 2 | | ∐IN □OU □N/A | ıΤ | Pasteurized foods used; p | oroh | hibited foods not offered | | | | |
| 7 | ZIN □ OUT □ N/O | No discharge from eyes, nose, and mouth | | | | | e e e e e e e e e e e e e e e e e e e | | | | | | |
| | | eventing contamination overlands | | 77 | ⊡ій □ОЛ | T | Food additives: approved | 904 | d properly used | | | | |
| 8 | DIN □OUT□N/O | Hands clean and properly washed | [| 21 | ©N/A | | rood additives, approved | an | property-used | | | | |
| 9 | DIN DOUT | No bare hand contact with ready-to-eat foods or appro- alternate method properly followed: | /ed | '21X I | ⊡IN □ OU □N/A | T | Toxic substances properly | | | | | | |
| _ | CIN OUT N/A | Adams to hands a block for 1992 | | | | Ç | inchine neesvillia spacy | M.v. /**** | Transfer to the contract of the party of the contract of the c | | | | |
| 10 | | OUT DN/A Adequate handwashing facilities supplied & accessible Approved Source | | 70 I | ∐in □ou' ⊡n/a | Ŧ | Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan | | | | | | |
| 11 | _⊡IN □OUT | Food obtained from approved source | | 30 | □IN □OU | T | Special Requirements: Fresh Juice Production | | | | | | |
| 12 | DIN DOUT DN/A DIÑ/O | Food received at proper temperature | - | _ (| □N/A □ N/C | | | | | | | | |
| 13 | Ni □OUT | Food in good condition, safe, and unadulterated | | | DN/A □ N/C | | Special Requirements: Heat Treatment Dispensing Freezers | | | | | | |
| 14 | DIN DOUT | Required records available; shellstock tags, parasite destruction | 3795amil | 27 | □N/A □ N/C | | Special Requirements: Cus | ston | n Processing | | | | |
| | TUO II III | Protection from Contamination is an analysis of the party | | | □IN □OU' □IN/A □ N/C | | Special Requirements: Bull | kΨ | ater Machine Criteria | | | | |
| 15 | | Food separated and protected | <u> </u> | | | | | _ | | | | | |
| 16 | .₽IÑ □.OUT □N/A □N/O | Food-contact surfaces: cleaned and sanitized | | | □IN □ OU' | <u> </u> | Special Requirements: Acid Criteria | difie | ed White Rice Preparation | | | | |
| 17 | סטד אום אום סטד | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | ⊡N/A ⊡IN □OU | T | Critical Control Point Inspe | ctio | n | | | | |
| | | aluie Condollets (A. Sarary Fosce (T.C.) (Soci.) | 3 | | DIN DOU | Т | Process Review | | | | | | |
| 18 | DIN DOUT | Proper cooking time and temperatures | | | □IN □OU | <u>—</u> | | | | | | | |
| 19 | □IN □ OUT □N/A □ N/O | Proper reheating procedures for hot holding |] | | □N/A | | Variance | | | | | | |
| 20 | DNA DI OUT DNA DI ∕N/O | Proper cooling time and temperatures | | Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to | | | | | | | | | |
| 21 | | Proper hot holding temperatures | | foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | | | |
| 22 | □N □ OUT □N/A | Proper cold holding temperatures | | | | | | | | | | | |

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| Nan | ne of Facility | promise to the second s | | | Type of inspection | Date | | | | | | | |
|--|--|--|----------|--|--|-------------------------|-------------|--|--|--|--|--|--|
| L_, | Dunkin De | 144-1-5 | | | Standard | 2/18/2 | 9 | | | | | | |
| GOOD RETAIL PRACTICES | | | | | | | | | | | | | |
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | | | | |
| Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item; IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable | | | | | | | | | | | | | |
| | | afe Food and Water | | | Utensils, Equipment and Vend | | | | | | | | |
| 38 | □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required | | | 54 □ IN □ OUT Food and nonfood-contact surfaces cleanable, designed, constructed, and used | | | | | | | | | |
| 39 | DIN □OUT □N/A | Water and ice from approved source | 55 | Д ІМ 🗆 ОИТ 🗆 | N/A Warewashing facilities: insta | ılled, maintained, use | ed; test | | | | | | |
| DESE | Fac | d Temperature Control | 56 | · | stribs | - · | | | | | | | |
| 40 | □ IN □ OUT □N/A □,N/O Proper cooling methods used; adequate equipment for temperature control | | | ☑¹IÑ □ OUT | Nonfood-contact surfaces clean Physical Facilities | | | | | | | | |
| 41 | ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding | | 57 | , EN O OUT C | N/A Hot and cold water available | e; adequate pressur | re | | | | | | |
| 42 | | Approved thawing methods used | 58 | ри □оит | Plumbing installed; proper | backflow devices | | | | | | | |
| 43 | □ AN□ OUT □N/A | Thermometers provided and accurate | | □N/A □ N/O | | | | | | | | | |
| | | Food Identification | | | A Sewage and waste water properly disposed | | | | | | | | |
| 44 | р√и □ oп⊥ | Food properly labeled; original container | | N/A Toilet facilities: properly consi | Toilet facilities: properly constructed, supplied, cleaned | | | | | | | | |
| | Prevent | lon of Food Contamination | 61 | | N/A Garbage/refuse properly dispo | osed; facilitles mainta | ined | | | | | | |
| 45 | □.IN □ OUT | Insects, rodents, and animals not present/outer openings protected | 62 | , | Physical facilities installed, m outdoor dining areas | aintained, and clean; | dogs in | | | | | | |
| 46 | □ IN □ ØUT | Contamination prevented during food preparation, storage & display | CO | ONA ONT | | | | | | | | | |
| 47 48 | | Personal cleanliness Wiping cloths: properly used and stored | | DIN DOUT | Adequate ventilation and ligh | | s used | | | | | | |
| 49 | | Washing fruits and vegetables | 64 | | N/A Existing Equipment and Facility | es | | | | | | | |
| | region to the territorial property and the second of the s | roper Use of Utensils | | | Administrative | | <u> </u> | | | | | | |
| 50 | Q.IN □ OUT □N/A □ N/O | In-use utensils: properly stored | 65 |] □ IN □ OUT ଢ़ | N/A 901:3-4 OAC | | i | | | | | | |
| 51 | □ IN □ OUT □N/A | Utensils, equipment and linens: properly stored, dried, handled | <u> </u> | U TUO O'T O | | | | | | | | | |
| 52 | D IN D OUT DN/A | Single-use/single-service articles; properly stored, used | <u> </u> | | | | | | | | | | |
| 53 | DIN OUT ON/A ON/O | Slash-resistant, cloth, and latex glove use | | | | | | | | | | | |
| | | Observations and Co | orre | ctive Action | 1 S | | | | | | | | |
| | | Mark X in appropriate box for COS and R. COS correc | | | | | | | | | | | |
| Item | No. Code Section Priorit | y Level Comment | | <i>P</i> / | <i>C</i> 1 <i>C</i> | co | | | | | | | |
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| Da | on In Charge | | ·····- | | | | , l n | | | | | | |
| Person in Charge Date: | | | | | | | | | | | | | |
| Environmental Health Specialist Diata Gard Environmental Health Specialist Diata Gard Environmental Health Specialist | | | | | | | | | | | | | |
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)