Ocean County Health Department

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Public Health
Prevent. Promote. Protect.

RISK-BASED INSPECTION REPORT

Insp Date: 12/9/2020 **Business ID:** 100842
Business: Dunkin Donuts #306118
13 Lanes Mill Road

Brick, NJ 08724

Inspection: OH002087
File Number: 7227
Phone: 732-458-7787
Inspector: B-102062 George McCoy
Reason: 02. REINSPECTION
Results: Conditionally Satisfactory

Establishment Information

Municipality 1506 Brick   Risk Type 2

FMC ____ Name ____ Type ____ Exp Date ____

Sewage System Public   Water System Public   Lab ____

PWSID # ____   Nitrate ____   Total Coliform ____

Business Owner Rahit Patel   Business Type 83 Coffee Shop

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).
INTERVENTIONS are control measures to prevent FBI.

Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable; COS=Corrected On-site; R=Repeat Violation.

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.			þ			
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.				þ		
3. Ill or injured foodworkers restricted or excluded as required.			þ			
PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**	**REPEAT**
4. Handwashing conducted in a timely manner; prior to work, after using restoom, etc.			þ			
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.			þ			
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	þ					
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	þ					
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	þ					
FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**	**REPEAT**
9. All foods, including ice and water, from approved sources; with proper records.	þ					

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FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	¨	¨	¨	þ	¨	¨
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	¨	¨	þ	¨	¨	¨

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	¨	¨	¨	þ	¨	¨
13. Food protected from contamination	þ	¨	¨	¨	¨	¨
14. Food contact surfaces properly cleaned and sanitized	¨	¨	þ	¨	¨	¨

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	¨	¨	¨	þ	¨	¨
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	¨	¨	¨	þ	¨	¨
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	þ	¨	¨	¨	¨	¨
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	¨	¨	¨	þ	¨	¨
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	¨	¨	¨	þ	¨	¨
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	¨	¨	þ	¨	¨	¨
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	¨	¨	þ	¨	¨	¨
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	¨	¨	¨	þ	¨	¨
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	¨	¨	¨	þ	¨	¨
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	¨	¨	¨	þ	¨	¨

GOOD RETAIL PRACTICES

Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	¨	¨	¨
26. Food properly labeled; original container	¨	¨	¨
27. Food protected from potential contamination during preparation, storage, display.	¨	¨	¨
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	¨	¨	¨

Inspector

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SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..
31. Toxic substances properly identified, stored and used.	..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
36. Frozen foods maintained completely frozen.	..	..	..
37. Frozen foods properly thawed.	..	..	..
38. Plant food for hot holding properly cooked to at least 135°F.	..	..	..
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	..	..	..

EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	..	..	..
41. Equipment temperature measuring devices provided (refrigeration units, etc).	..	..	..
42. In-use utensils properly stored.	þ	..	..
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	..	..	..
44. Food and non-food contact surfaces properly constructed, cleanable, used.	..	..	..
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	..	..	..

PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	..	..	..
47. Sewage and waste water properly disposed.	..	..	..
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	þ	..	..
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	þ	..	..
50. Adequate ventilation; lighting; designated areas used.	þ	..	..
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	þ	..	..
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	..	..	..

Addtional Remarks

Inspector

Acknowledged Receipt :

Addtional Remarks

UNUSED EQUIPMENT FOR HOODS OVENS ETC. MUST BE REMOVED.

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Fail Notes Summary

Fail Code	**Fail Text**
42. In-use utensils properly stored.	
3.3(k)	REAR STORE ROOM ICE MACHINE . ICE SCOOPS ARE STORED ATOP THE SOILED ICE MACHINE. NOT IN A CLEAN BUCKET OR IN THE ICE WITH THE HANDLE EXTENDED UPWARD.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(h)	REST ROOMS REQUIRE CLEANING.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	DAMAGED CEILING TILES HAVE BEEN REMOVED AND REPLACED. DAMAGED SHEET ROCK HAS BEEN ROUGHLY CUT OUT.NEW PIECES HAVE BEEN INSTALLED. NO TAPING OR FINISHING HAS BEEN DONE . LARGE GAPS ARE PRESENT. ALSO THE SIDE WALL IN THE REAR STORAGE AREA HAS NOT BEEN ADDRESSED. IT IS STILL SWOLLEN DISCOLORED AND PEELING.
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	REAR STOCK AREA IS VERY DIM. ONLY ONE OUT OF SIX OVER HEAD LIGHTS IS WORKING.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
6.5(b)	REAR STOCK ROOM AND CLEAN UP/ PREP. AREA NEEDS TO BE CLEANED THERE ARE FOUL ODORS IN THE REAR . THE 3 BAY SINK AND HANDWASH SINKS ARE VERY DIRTY.OLD DRIED RUSTY MATTER IS ON THE SIDE SHELVES OF THE 3 BAY SINK.PLASTIC CEILING TILES MUST BE SECURED AND ONE SOLID PLASTIC TILE HAS OLD DRIED MATTER.

Inspector

Acknowledged Receipt :