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

N	ame of facility		Check o		License Number	Date						
	Dunkin Donuts			O 🗆 RFE	539	7/7/2,020						
A				City/State/Zip Code								
1	Him Word	Hich St	m	Mt. Vernon OH 43050								
\vdash	icense holder	mgn or	Inspect									
-		1- Foods		1 - "	aver rime	Category/Descriptive						
				60	<u> </u>	U3>						
	ype of Inspection (che Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	p		Follow up date (if required							
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Rev	w Li Follow up		(if required)						
						!						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
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												
		Compliance Status	Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	ZIN DOUT D N/A	Person in charge present, demonstrates knowledge, a	nd a	PLIN IT OUT								
Ľ		performs duties		3 DN/A DN/O	Proper date marking and	disposition						
2	DIN DOUT NA	Certified Food Protection Manager		4 DIN DOUT	Time as a public health cor	ntrol: procedures & records						
-		Employee Health		MN/A N/O								
3	ZIN DOUT D N/A	Management, food employees and conditional employee knowledge responsibilities and reporting	5;	Consumer Advisory								
4	ZIN DOUT NA	Proper use of restriction and exclusion	2:	DIN DOUT	Consumer advisory provid	ded for raw or undercooked foods						
5	ZÍN DOUT NA	Procedures for responding to vomiting and diarrheal even	ts	Highly Susceptible Populations								
		Good Hygienic Practices		סט אנם OUT		prohibited foods not offered						
6	ZIN OUT NO		20	EN/A		TOTILORED TOURS HOT OTHERED						
7	ZIN OUT NO	No discharge from eyes, nose, and mouth reventing Contamination by Hands		T.	Chemical							
	DIN DOUT NO		_ ₂	DIN DOUT	Food additives: approved	and properly used						
8	N/O	Hands clean and properly washed	_	PINIA								
	TUO II NI I	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	orl 2	ZIN DOUT	Toxic substances properly i	identified, stored, used						
9	□N/A □ N/O		-	DN/A								
-	ZIN DOUT N/A	Adams bandunghin faithin and Had O and the		Conformance with Approved Procedures								
10	ZIN DOOLD WY	Adequate handwashing facilities supplied & accessible Approved Source	2	DIN DOUT	Compliance with Reduced specialized processes, and							
11	DIN OUT	Food obtained from approved source		DIN DOUT	DUT							
12	דטפ 🗆 אום	Food received at proper temperature	3	DN/A □ N/O	Special Requirements: Fres	sh Juice Production						
<u> </u>	LIN/A LE N/O	<u> </u>	3-	DIN DOUT	Special Requirements: Heat Treatment Dispensing Free							
13		Food in good condition, safe, and unadulterated		N/A N/O								
14	DIN DOUT	Required records available shellstock tags, parasite destruction	33	OUT OUT	Special Requirements: Cus	tom Processing						
		Protection from Contamination		ПІМ ПОІЛ	/	· · · · · · · · · · · · · · · · · · ·						
45	□JN □ OUT	F4] 33	□N/A □ N/O	Special Requirements: Bulk	: Water Machine Criteria						
15	N/A N/O	Food separated and protected		DIN DOUT	Special Popularia	lified White Rice Preparation						
16	PIN OUT	Food-contact surfaces cleaned and sanitized	34	N/A N/O	Critéria	illed white Rice Preparation						
_		Depart disposition of returned previously										
17	☑N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DN/A	Critical Control Point Inspec	tion						
	Time/Tempe	rature Controlled for Safety Food (TCS food)	20	TUO II II	Barrer Barriero							
18	DIN DOUT	Proper cooking time and temperatures	36	□N/A	Process Review							
	_⊠Ñ/A □ N/O		37	□ IN/□ OUT	Variance							
19	DIN DOUT	Proper reheating procedures for hot holding		DN/A	Variatios							
			_	Risk factors are food preparation practices and employee behaviors								
20	□ IN □ OUT □N/A ☑ N/O	Proper cooling time and temperatures										
_	סטד טער טעד טעד		— th	that are identified as the most significant contributing factors to								
21	DN/A EI N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
		-										
22	IN OUT IN/A	Proper cold holding temperatures	""	ness or injury.								
			1 1									

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	Dunkin Do	Type of Inspection Date 7/7/2020				Vav					
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	Cond Dateil Dane	GOOD RET					instance and absorbed	l abiasta	into foods		
Ma		tices are preventative measures to control the status (IN, OUT, N/O, N/A) for each numbered ite				•		,		applicab	
		Safe Food and Water		Utensils, Equipment and Vending							
38	IN OUT,EN/A IN/	O Pasteurized eggs used where required		54	DIN - OUT		Food and nonfood codesigned, constructed			ble prope	
39	ZIN DOUT DN/A	Water and ice from approved source		55	ØIN 🗆 OUT [Warewashing facilitie	es installed	d, ma ntained	used te	
Food Temperature Control							strips				
40	ZIN OUT ON/A O N/C	Proper cooling methods used adequate equipment for temperature control Plant food properly cooked for hot holding		56	ZIN □ OUT	Nonfood-contact surfaces clean Physical Facilities			n		
41	IN OUT DINA ON/C			57	ØN □ OUT □	⊒N/A	Hot and cold water available adequate pressure				
42	PIN OUT ON/A ON/C	Approved thawing methods used		58	Ø IN □OUT		Plumbing installed proper backflow device			:S	
43	ØN□OUT□N/A	Thermometers provided and accurate			□N/A □ N/O						
		Food Identification		59	ØÍN □ OUT [⊒N/A	Sewage and waste wa	ater proper	ly d sposed		
44	E IN E OUT	Food properly labeled; original container		60	ZIN O OUT C	□N/A	Toilet facilities properly constructed supplied cle				
	Preve	ntion of Food Contamination		61 ØIN □ OUT C			Garbage/refuse properly disposed facili			aintained	
45	Ø IN □ OUT	Insects, rodents, and animals not present/outer openings protected		62	IN DOUT		Physical facilities installed maintained and clean outdoor dining areas			ean dogs	
46	ZIN D OUT	Contamination prevented during food preparation, storage & display		62	ZIN CI OUT					20020 1100	
47	O'IN □_OUT □N/A O'IN □_OUT □N/A □ N/O	Personal cleanliness	_	-			Adequate ventilation and ghting designated area				
48		1 1 1	-	64 OUT OUT OIA Existing Equipment and							
		Proper Use of Utensils				-	Administrative				
50				65	ם ואום סטדע	IN/A	SQL	EMP THE	RMOLABEL 160° 71°C	2	
51	OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled		66	Z IN OUT E	IN/A	140	reached			
52	☑ IŊ☑ OUT ☐N/A Single-use/single-service articles: properly stored, used										
53	ZIN OUT ON/A D N/O			_							
		Observations an Mark "X" in appropriate box for COS and R. COS					Rareneat violation				
Item	No. Code Section Prio	rity Level Comment	001100	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	ar and during may	POUROIT	Topica violation	3		cos	
		Revious Violation	> h	11/	heen (1116	eteri: 1	hernu	plabel		
<u> </u>		are present ter	de	Sh	ngaghir	10 0	appl HSS	E/01	1		
-		is present on t	(11)	110	1 tory	0110	PRY Spri	ayer	- They		
10		0/5 0/5 0/5/2			a	-		-	1. 10 1	<u> </u>	
100	2 (0.4 /	VC & Observed Floor	and buildup is plasent. Ensure proper								
		and builder									
		Seatting to pre	2//	111	STICK	15-16	10013.		-/		
	`	FEON GIERNI	~) <i>[</i> 75]	EI	Ver V	100	2 60	116	000		
_		and at their	10/6	4/1	311161	101	7.000	771 /	11/21		
		nvii jecjii.						20.3			
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Pers	on in Charge	11					Date.	/ /			
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Sani	tarian				Licensor	1.0	11011	1	11		
1	111/11/11	ado				MIC	X Lupl	16 17	1111	<u>) </u>	
PRIC	ORITY LEVEL: C = CRIT	ICAL NC = NON-CRITICAL					Р	age	of		
	5302B Ohio Department 1268 Ohio Department										