



QUABBIN HEALTH DISTRICT

Serving the Communities of: Belchertown, Ware and Pelham
Suite D, 126 Main Street Ware, MA 01082
Phone: (413) 967-9615 Fax: (413) 967-9646



Food Establishment Inspection Report

Insp Date: 1/20/2023
Business: Dunkin' Donuts
16 Federal St.

Business ID: B3000003

Inspection: B3000044

Permit #:

Phone: 413-323-0504

Inspector: 02 Sainath Palani

Reason: 01. Routine

Next Inspection on or near: 5/20/2023

Belchertown, MA 01007

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
01/20/23	10:00 AM	11:04 AM	1:04	0:00	1:04	0	
Total:			1:04	0:00	1:04	0	

Inspection Summary

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

PIC Name Colleen Fish

Risk Category Low

Certified Food Protection Manager Colleen Fish

CFPM Exp Date 02/06/2023

Certified Allergy Trained Name Colleen Fish

Allergy Exp Date 02/06/2023

Certified ChokeSaver Name _____

ChokeSaver Exp Date _____

Permit Posted In Out

Inspection Report Available In Out

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.

Supervision

1. Person-in-charge present, demonstrates knowledge, and performs duties

IN OUT N/O N/A COS REPEAT

2. Certified Food Protection Manager

This item has Notes. See Footnote 1 at end of questionnaire.

Sai Palani

Colleen Soja

Inspector

Acknowledged Receipt : C. Soja

Food Establishment Inspection Report

Employee Health	IN	OUT	N/O	N/A	COS	REPEAT
3. Management, food employee and conditional employee; knowledge, responsibilities and reporting	☒	i	i	i
4. Proper Use of Restriction & Exclusion	☒	i	i	i
5. Procedures for responding to vomiting and diarrheal events	☒	i	i	i
Good Hygienic Practices	IN	OUT	N/O	N/A	COS	REPEAT
6. Proper eating, tasting, drinking, or tobacco use	☒	i	i	i
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
7. No discharge from eyes, nose, and mouth	☒	i	i	i
Preventing Contamination by Hands	IN	OUT	N/O	N/A	COS	REPEAT
8. Hands clean & properly washed	☒	i	i	i
9. No bare hand contact with RTE food	☒	i	i	i
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
10. Adequate handwashing sinks properly supplied and accessible	☒	i	i	i
Approved Sources	IN	OUT	N/O	N/A	COS	REPEAT
11. Food obtained from approved source	☒	i	i	i
12. Food received at proper temperature	i	i	☒	i
13. Food in good condition, honestly presented, safe, & unadulterated	☒	i	i	i
14. Required records available: shellstock tags, parasite destruction	i	i	i	☒
Protection from Contamination	IN	OUT	N/O	N/A	COS	REPEAT
15. Food separated and protected	i	☒	i	i	p	..
16. Food-contact surfaces: cleaned & sanitized	☒	i	i	i
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
17. Proper disposition of returned, previously served reconditions, & unsafe food	☒	i	i	i
Time/Temperature Control for Safety	IN	OUT	N/O	N/A	COS	REPEAT
18. Proper cooking time & temperatures	i	i	i	☒
19. Proper reheating procedures for hot holding	i	i	☒	i
20. Proper cooling time and temperature	i	i	☒	i
21. Proper hot holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
23. Proper date marking and disposition	☒	i	i	i
24. Time as a Public Health Control	i	i	i	☒
Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT
25. Consumer advisory provided for raw / undercooked foods	i	i	i	☒

Sa Pal

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Food Establishment Inspection Report

Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	COS	REPEAT
26. Pasteurized foods used; prohibited foods not offered	i	i	i	⊠
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
27. Food additives: approved and properly used	i	i	i	⊠
28. Toxic substances identified, stored, and used	⊠	i	i	i
Conformance with Approved Procedures	IN	OUT	N/O	N/A	COS	REPEAT
29. Compliance with variance / specialized process / HACCP Plan	i	i	i	⊠

GOOD RETAIL PRACTICES

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

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN	OUT	N/O	N/A	COS	REPEAT
30. Pasteurized eggs used where required	i	i	i	⊠
31. Water & ice from approved source	i	i	i	i
32. Variance obtained for specialized processing methods	i	i	i	⊠
Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
33. Proper cooling methods used; adequate equipment for temperature control	i	i	i	⊠
34. Plant food properly cooked for hot holding	i	i	i	⊠
35. Approved thawing methods used	i	i	i	i
36. Thermometers provided and accurate	i	i	i	i
Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
37. Food properly labeled; original container	i	i	i	i
Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
38. Insects, rodents, & animals not present	i	i	i	i
39. Contamination prevented during food preparation, storage and display	i	i	i	i
40. Personal cleanliness	i	i	i	i
41. Wiping cloths; properly used and stored	i	⊠	i	i	⊐	..
42. Washing fruits & vegetables	i	i	i	i
Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
43. In-use utensils properly stored	i	i	i	i
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
44. Utensils, equipment & linens: properly stored, dried, & handled	i	i	i	i
45. Single-use/ single service articles: properly stored and used	i	i	i	i
46. Gloves used properly	i	i	i	i



Inspector



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Food Establishment Inspection Report

Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	i	i	i	i
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This item has Notes. See Footnote 8 at end of questionnaire.

48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
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49. Non-food contact surfaces clean	i	i	i	i
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Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
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50. Hot & cold water available; adequate pressure	i	i	i	i
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51. Plumbing installed; proper backflow devices	i	i	i	i
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52. Sewage and waste water properly disposed	i	i	i	i
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53. Toilet features: properly constructed, supplied, & cleaned	i	x	i	i
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54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i
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55. Physical facilities installed, maintained, & clean	i	x	i	i
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56. Adequate ventilation & lighting; designated areas used	i	i	i	i
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MASSACHUSETTS ONLY REGULATIONS

Rules and Regulations adopted for use in Massachusetts only.

Additional Requirements listed in 105 CMR 590.011	IN	OUT	N/O	N/A	COS	REPEAT
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M1. Anti-choking procedures in food service establishment	i	i	i	x
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M2. Food allergy awareness	x	i	i	i
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Review of Retail Operations listed in 105 CMR 590.010	IN	OUT	N/O	N/A	COS	REPEAT
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M3. Caterer	i	i	i	i
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M4. Mobile Food Operation	i	i	i	i
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M5. Temporary Food Establishment	i	i	i	i
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M6. Public Market; Farmers Market	i	i	i	i
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M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i
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M8. Residential Kitchen: Cottage Food Operation	i	i	i	i
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M9. School Kitchen; USDA Nutrition Program	i	i	i	i
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M10. Leased Commercial Kitchen	i	i	i	i
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M11. Innovative Operation	i	i	i	i
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Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
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L1. Local law or regulation	i	i	i	i
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L2. Other	i	i	i	i
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Discussion with Person-in-Charge

Water build-up on floor in front of ice chest\ mop frequently or try to address this issue another way


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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
2. Certified Food Protection Manager	
	This item has Notes. See Footnote 1 at end of questionnaire.
6. Proper eating, tasting, drinking, or tobacco use	
	This item has Notes. See Footnote 2 at end of questionnaire.
9. No bare hand contact with RTE food	
	This item has Notes. See Footnote 3 at end of questionnaire.
15. Food separated and protected	
3-302.11(A)(3-8)(B)	Core; Container of cold brew in walk in fridge was uncovered (COS)
16. Food-contact surfaces: cleaned & sanitized	
	This item has Notes. See Footnote 4 at end of questionnaire.
21. Proper hot holding temperatures	
	This item has Notes. See Footnote 5 at end of questionnaire.
22. Proper cold holding temperatures	
	This item has Notes. See Footnote 6 at end of questionnaire.
41. Wiping cloths; properly used and stored	
3-304.14	Core; One of the sanitizer buckets was cloudy by the espresso machine (COS)
43. In-use utensils properly stored	
	This item has Notes. See Footnote 7 at end of questionnaire.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
	This item has Notes. See Footnote 8 at end of questionnaire.
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Surface of racks in the walk-in fridge had a little food debris on them
53. Toilet features: properly constructed, supplied, & cleaned	
5-501.17	Core; Add a mini container for feminine products to women's bathroom
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Handwash sink in the mens room was not working\\ handwash sink by 3-bay sink makes loud sound when used\\ Tile by floor drain in front of ice chest was in disrepair\\ tiles around floor drains in front of 3-bay sink were in disrepair\\ There were holes in the ceiling tiles above mop sink\\ replace ceiling tile or add a covering where furnace piping goes through ceiling\\ repair wall area in the hallway where there is exposed wood
6-202.19	Core; There was a large pot hole in the drive thru line

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Food Establishment Inspection Report

Footnote 1

Notes:

One of Food Protection Manager's certifications is expiring soon

Footnote 2

Notes:

Store has a designated area for staff drinks

Footnote 3

Notes:

Staff were wearing gloves when handling RTE foods

Footnote 4

Notes:

Quat sanitizer used\\ Sanitizer Buckets: ~200 ppm, one was cloudy by the espresso machine and was replaced on-site\\ 3-bay sink: 300ppm

Footnote 5

Notes:

Egg patties: 153F

Footnote 6

Notes:

Front coke fridge: 39.2F\\ fridge under hot chocolate machine: 38.8F\\ bain marie: 40.0F\\ walkin: 35.6F

Footnote 7

Notes:

Cups of hot water(139F) were used to store in-use utensils

Footnote 8

Notes:

Rack in walk-in fridge is beginning to rust



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