

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0300009 - DUNKIN		Site Address 852 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 10/14/2026		Placard Color & Score GREEN 96		
Program PR0440556 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RAYMOND REALE		Inspection Time 14:30 - 15:50			
Inspected By SHANNON ROBINSON		Inspection Type ROUTINE INSPECTION		Consent By OMAR				FSC Jason Gawlik 12/15/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed three bins of white powders in the back. Per PIC, these are flour and sugar for baking department.

[CA] Ensure all foods removed from original packaging are labeled so they are easily identifiable in their new containers.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed scoops in the sugar and flour bins stored with the handle touching the sugar and flour.

[CA] Store utensils in a manner such that the handles do not come into contact with the food to reduce risk of contamination.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
COOKED SAUSAGE	PREP UNIT TOP INSERT	40.00 Fahrenheit	
FRIED EGG	SINGLE DOOR COOLER NEAR WALK IN FREEZER	18.00 Fahrenheit	THAWING
MILK	SINGLE DOOR COOLER NEAR WALK IN FREEZER	39.00 Fahrenheit	IR
WARM WATER	HANDSINKS (FRONT AND BACK)	100.00 Fahrenheit	
FRIED EGG	PREP UNIT TOP INSERT	39.00 Fahrenheit	
MILK	DISPLAY COOLER ACROSS FROM FRONT HANDSINK	38.00 Fahrenheit	IR
WHIPPED CREAM	SINGLE DOOR REACH IN NEAR COFFEE BEANS	40.00 Fahrenheit	IR
SANITIZER	THREE COMPARTMENT SINK	200.00 PPM	QUAT
FRIED EGG	THREE DOOR COOLER NEAR WALK IN FREEZER	38.00 Fahrenheit	
COOKED SAUSAGE	THREE DOOR COOLER NEAR WALK IN FREEZER	38.00 Fahrenheit	
OAT MILK	THREE DOOR COOLER NEAR WALK IN FREEZER	38.00 Fahrenheit	
HASHBROWNS	HOT HOLD BOX	136.00 Fahrenheit	
SLICED CHEESE	PREP UNIT TOP INSERT	39.00 Fahrenheit	
COOKED SAUSAGE	SINGLE DOOR COOLER NEAR WALK IN FREEZER	20.00 Fahrenheit	THAWING
HOT WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

Observed a large pile up of ice in the bottom of the walk in freezer. Per PIC, the freezer has a slow leak from the top that freezes and piles up. Per PIC this issue has been ongoing for only a couple weeks and a repair is already being processed. Ambient temperature of the unit measured to be 12F at time of inspection.

Due to technical difficulties, the OIR has been sent via email.

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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/28/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Omar
Crew Member

Signed On: October 14, 2026