

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 FA0300573 - DUNKIN DONUTS		Site Address 1110 FOXWORTHY AV, SAN JOSE, CA 95118		Inspection Date 09/01/2021		Placard Color & Score RED 77
Program PR0441196 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name RAYMOND REALE		Inspection Time 14:20 - 16:05	
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION	Consent By DEVIN LIN	FSC			

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						S
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				N
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					N
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		
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0300573 - DUNKIN DONUTS	Site Address 1110 FOXWORTHY AV, SAN JOSE, CA 95118	Inspection Date 09/01/2021
Program PR0441196 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name RAYMOND REALE	Inspection Time 14:20 - 16:05
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Quat sanitizer from the dispenser at the 3-compartment sink measured at 0 ppm. The dispenser was found to be hooked up to a bottle of detergent. [corrective action] Replace the bottle of detergent with a bottle of quaternary sanitizer. Sanitizer shall be dispensed at 200 ppm.

Follow-up By
09/02/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

No hot water was available at this facility. Water from the 3-compartment sink and kitchen hand sink measured at 73F. [corrective action] Provide hot water at all sinks - 3-compartment sink and mop sink at 120F or above; hand sinks at 100F or above

Follow-up By
09/02/2021

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The paper towel dispenser at the hand sink located next to the cookline was not operable. [corrective action] Repair the paper towel dispenser.

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

Inspector Observations:

Observed boxes of food stored directly on the floor in the walk-in freezer. [corrective action] Provide additional dunnage racks in the walk-in freezer so that all boxes can be stored at least 6 inches above the floor.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

- 1. Observed debris and grime on the floor under the cookline equipment and under the equipment at the front service area. [corrective action] Thoroughly clean the floor and maintain routinely.**
- 2. Observed coffee stains on the wall next to the ice machine. [corrective action] Thoroughly clean the wall and maintain routinely.**

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	from the dispenser	0.00 PPM	
cream	creamer dispenser	40.00 Fahrenheit	
hashbrown	cold drawer	23.00 Fahrenheit	
water	hand sink	73.00 Fahrenheit	
egg patty	prep unit	37.00 Fahrenheit	
sausage patty	cold drawer	35.00 Fahrenheit	
sausage patty	prep unit	39.00 Fahrenheit	
oatmilk	undercounter cooler	39.00 Fahrenheit	
eggs	walk-in cooler	36.00 Fahrenheit	
water	3-compartment sink	73.00 Fahrenheit	
milk	walk-in cooler	36.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0300573 - DUNKIN DONUTS	Site Address 1110 FOXWORTHY AV, SAN JOSE, CA 95118	Inspection Date 09/01/2021
Program PR0441196 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name RAYMOND REALE	Inspection Time 14:20 - 16:05

Overall Comments:

****FACILITY CLOSED****

This facility is closed due to no hot water. This facility shall remain closed and cease all food operations until hot water is provided and a follow-up inspection is made by this department. Call Raymond Chung at (408) 461-0782 for a follow-up inspection.

Food Safety Certificate was not available at this time. Provide certificate at time of follow-up inspection.

Juan Mendoza (860) 549-7978

CLOSURE / PERMIT SUSPENSION NOTICE

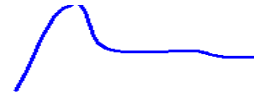
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/15/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Juan Mendoza
Manager

Signed On: September 01, 2021