

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 09/02/2021
Program PR0441196 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name RAYMOND REALE	Inspection Time 14:45 - 15:15
Inspected By RAYMOND CHUNG	Inspection Type FOLLOW-UP INSPECTION	Consent By JASON GAWLIK	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/01/2021

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

Compliance of this violation has been verified on: 09/02/2021

Cited On: 09/01/2021

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

Compliance of this violation has been verified on: 09/02/2021

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3-compartment sink	120.00 Fahrenheit	
quat sanitizer	from the dispenser	200.00 PPM	
warm water	hand sink	100.00 Fahrenheit	

Overall Comments:

Follow-up inspection from 09/01/2021

- *Water heater has been repaired. Hot water at the 3-compartment sink measured at 121F*
- *Sanitizer bottle was replaced. Quat sanitizer from the dispenser measured at 200 ppm.*
- *Floor under cooking equipment and front service area has been cleaned.*

Facility is okay to operate.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **9/16/2021**. 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.

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: Jason Gawlik
 Store Manager
 Signed On: September 02, 2021