

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 FA0306545 - DUNKIN		Site Address 1412 S PARK VICTORIA DR, MILPITAS, CA 95035		Inspection Date 08/12/2026		Placard Color & Score YELLOW 68		
Program PR0449887 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name PARK TOWN PLAZA DONUTS		Inspection Time 10:30 - 12:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JERILYN				FSC Not Available

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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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				N
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		
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		X
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		

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

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Lack of paper towels at the handwash stations at the warewash area and at sandwich assembly area.

[Corrective Action] Ensure paper towels are always available to properly dry off hands after washing.

[Corrected on Site] Paper towels were refilled.

Follow-up By
08/14/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. Eggs and sausages in the 2 drawer cooler were measured at 65 degrees Fahrenheit. Per PIC, the eggs and sausages were in the cooler since yesterday.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Eggs and sausages were voluntarily discarded into the trash.

Follow-up By
08/14/2026

2. Whip cream was left out at room temperature on top of the single door undercounter cooler.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Employee placed the whip cream back into refrigeration.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Lack of manager's Food Safety Certificate.

[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employees donning gloves without first washing hands.

[Corrective Action] Ensure hands are properly washed before donning gloves.

Follow-up By
08/14/2026

K14 - 3 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, 114125(b), 114141

Inspector Observations:

Mold like substance observed inside the ice machine near the ice chute.

[Corrective Action] Thoroughly clean and sanitize inside the ice machine.

Follow-up By
08/14/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot and cold water was not available at the handwash sink by the drive-thru window.

[Corrective Action] Provide hot and cold water at the handwash sink.

Follow-up By
08/14/2026

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations:

1. Multiple Potentially Hazardous Foods in the 2 drawer cooler were measured at 65 degrees Fahrenheit. On refrigerator digital thermometer was displaying 66 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration unit is capable of maintaining PHFs at or below 41 degrees Fahrenheit.

2. Damaged rubber seal/gasket on the single door undercounter cooler (left side). Missing rubber seal/gasket on the single door undercounter cooler (right side).

[Corrective Action] Repair or replace damaged or missing rubber seal/gasket.

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

Inspector Observations:

1. Handle on the front door easily falls off.

[Corrective Action] Repair the handle.

2. One of the front doors is unable to open.

[Corrective Action] Ensure front doors are able to open.

3. Damaged cove base tile at the service area by the mobile pick up shelving.

[Corrective Action] Maintain walls in good condition.

Follow-up By 08/14/2026

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Hot and cold water available.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
eggs	single door upright cooler	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
milk	single door undercounter cooler -left	39.00 Fahrenheit	
cheese, hash brown	2 drawer open top prep cooler	39.00 Fahrenheit	
milk, whip cream	walk-in cooler	36.00 Fahrenheit	
ambient air	single door undercounter cooler	38.00 Fahrenheit	at drive-thru
whip cream	single door undercounter cooler -right	42.00 Fahrenheit	
whip cream	on top of undercounter cooler	69.00 Fahrenheit	
milk	single door upright display cooler	37.00 Fahrenheit	
eggs, sausage	2 drawer cooler	65.00 Fahrenheit	

Overall Comments:

Facility is currently permitted as Risk Category 1. Facility bakes donuts, bagels and other pastries. Facility also assembles sandwiches. Facility will be changed from Risk Category 1 to Risk Category 2 and permit fees will reflect the changes.

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 **8/26/2026**. 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.

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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: Jerilyn
manager

Signed On: August 12, 2026