



# FOOD ESTABLISHMENT INSPECTION REPORT

Dunkin' Donuts  
2 Main St.  
Blackstone, Massachusetts 01504  
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
786D8	1/14/26	12:29 PM 1:08 PM	Routine	Restaurant	D.James
Permit Number	Risk	Variance	Estab.Type	Rating	Score
	2		Restaurant	Good	87

## Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served,	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed,	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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 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).

D. James

Hailee Malo - Expires  
Certificate #:

Priority	Pf	Core	Risk Factor	Repeat	Risk Factor
1	1	6	3	0	

Follow Up Required:  Y Follow Up Date: 1/28/2026

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Dunkin' Donuts  
2 Main St.  
Blackstone, Massachusetts 01504  
Permit Holder: Same

Inspection Number  
786D8

Date  
1/14/26

Time In/Out  
12:29 PM  
1:08 PM

Inspector  
D.James

## Inspection Report (Continued)

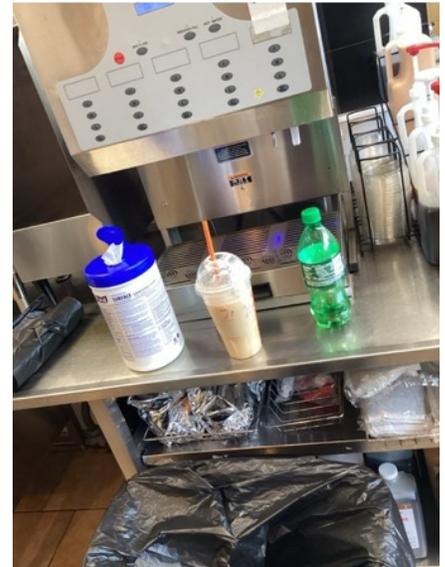
Repeat Violations Highlighted in Yellow

### Good Hygienic Practices

#### Proper eating, tasting, drinking or tobacco use

- 6** **2-401.11 Eating Drinking or Using Tobacco - Establishment -**  
**COS C** Employees drinks observed improperly stored.

Employee drinks must be stored in a designated area.  
*Code: Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

### Time / Temperature Control for Safety

# FOOD SAFETY INSPECTION REPORT

Page Number

3

Dunkin' Donuts  
2 Main St.  
Blackstone, Massachusetts 01504  
Permit Holder: Same

Inspection Number  
786D8

Date  
1/14/26

Time In/Out  
12:29 PM  
1:08 PM

Inspector  
D.James

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Cold Holding Temperature

#### 22 **3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Establishment -**

**Pr** Sausage observed holding at 49°F.

Cold TCS foods must hold at 41°F or lower. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

# FOOD SAFETY INSPECTION REPORT

Dunkin' Donuts  
2 Main St.  
Blackstone, Massachusetts 01504  
Permit Holder: Same

Inspection Number  
786D8

Date  
1/14/26

Time In/Out  
12:29 PM  
1:08 PM

Inspector  
D.James

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Time as a Public Health Control

#### 24 3-501.19 (A) Time as a Public Health Control - Written Procedures - Establishment -

**Pf** Timers for food being held by time observed not in use.

Times must be in use for food being held by time. *Code: If time without temperature control is used as the public health control for a working supply of TCS food before cooking, or for RTE/TCS food that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the food establishment and made available to the RA upon request that specify methods for compliance with subparagraphs (B)(1)-(3) or (C)(1)-(5) of this section and methods of compliance with section 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control.*



In accordance with Section 8-405.11 this violation must be corrected within 10 days

### Prevention of Food Contamination

# FOOD SAFETY INSPECTION REPORT

Page Number

5

Dunkin' Donuts  
2 Main St.  
Blackstone, Massachusetts 01504  
Permit Holder: Same

Inspection Number  
786D8

Date  
1/14/26

Time In/Out  
12:29 PM  
1:08 PM

Inspector  
D.James

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Cont. prevented during food prep., storage & display

#### 39 3-305.11 Food Storage - Establishment -

##### C Ice observed stored directly on the floor.

Food and non-pressurized drinks must be stored at least 6 inches off of the floor. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

#### 40 2-402.11 Hair Restraint Effectiveness - Establishment -

##### C Employees observed working with long beards and no beard restraint.

Hair must be properly restrained to avoid going in food. *Code: Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils and linens; and unwrapped single-service and single-use articles. This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

## Proper Use of Utensils

# FOOD SAFETY INSPECTION REPORT

Page Number

6

Dunkin' Donuts  
2 Main St.  
Blackstone, Massachusetts 01504  
Permit Holder: Same

Inspection Number  
786D8

Date  
1/14/26

Time In/Out  
12:29 PM  
1:08 PM

Inspector  
D.James

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### In-use utensils; properly stored

#### 43 3-304.12 In-Use Utensils/Between-Use Storage - Establishment -

C In-use utensil observed stored in water holding at 67°F.

In-use utensils must be stored in water holding at 135°F or higher. *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

## Physical Facilities

Dunkin' Donuts  
2 Main St.  
Blackstone, Massachusetts 01504  
Permit Holder: Same

Inspection Number  
786D8

Date  
1/14/26

Time In/Out  
12:29 PM  
1:08 PM

Inspector  
D.James

**Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

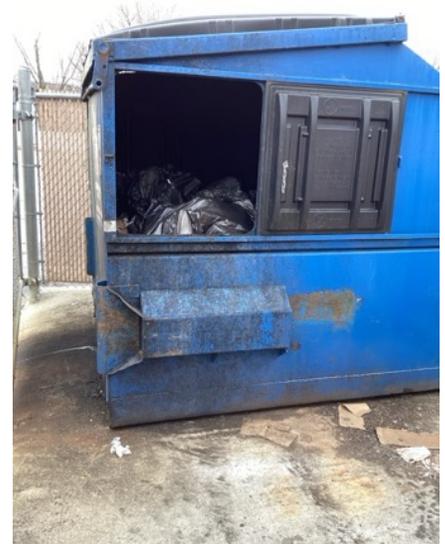
**Garbage & refuse disposed; facilities maintained**

**54 5-501.15 Outside Receptacles - Establishment -**

**C** Dumpster observed left open when not in use.

Outside trash receptacles must be kept closed when not in use.

*Code: Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers. Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.*

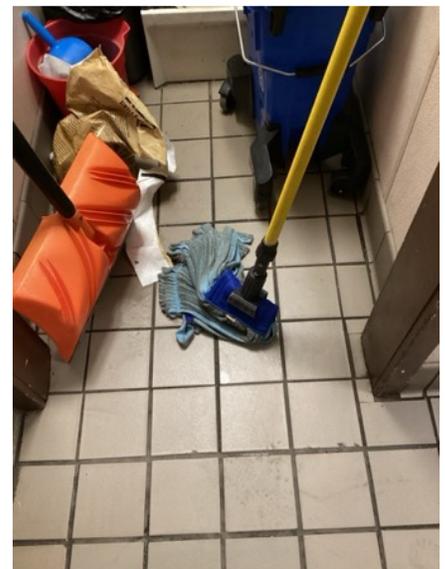


In accordance with Section 8-405.11 this violation must be corrected within 90 days

**55 6-501.16 Drying Mops - Establishment -**

**C** Mop observed not hung to dry.

Mops must be hung to dry to avoid pest harborage zones.  
*Code: After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

# FOOD SAFETY INSPECTION REPORT

Dunkin' Donuts  
2 Main St.  
Blackstone, Massachusetts 01504  
Permit Holder: Same

Inspection Number  
786D8

Date  
1/14/26

Time In/Out  
12:29 PM  
1:08 PM

Inspector  
D.James

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### List 1

IN= In Compliance    OUT = Out of Compliance    NA = Not Applicable    NO= Not Observed

<input type="checkbox"/> Managers Certification is up to date?	IN
<input type="checkbox"/> Monthly service records available?	IN
<input type="checkbox"/> Are employees wearing masks properly?	NA
<input type="checkbox"/> Hand Sinks full stocked?	IN
<input type="checkbox"/> Is there an Emp. Health Policy?	IN
<input type="checkbox"/> Are SOP's in place for cleaning up vomit/diarrheal incidents?	IN
<input type="checkbox"/> If applicable, are shellstock tags available?	NA
<input type="checkbox"/> If applicable, is operation in compliance with HACCP plan?	NA
<input type="checkbox"/> Irreversible Test strips/device available?	IN
<input type="checkbox"/> Thermometer available for 3-bay sink?	IN
<input type="checkbox"/> Notification posted for most recent inspection report?	IN
<input type="checkbox"/> Most recent Inspection report available?	OUT
<input type="checkbox"/> Are pest control reports available and up to date?	IN
<input type="checkbox"/> Add more or change these questions in Setup/ checklists!	NA

### Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Hot Box	Eggs	Holding	169 °F
Establishment	Flip Top	Cheese	Holding	42 °F
Establishment	Flip Top	Sausage	Holding	49 °F
Establishment	Hot Box	Hash browns	Holding	137 °F
Establishment	Cold Holding Line	Cream cheese	Holding	34 °F
Establishment	Under Over Cooler	Hash browns	Holding	18 °F
Establishment	Under Over Cooler	Cheese	Holding	32 °F

# FOOD SAFETY INSPECTION REPORT

Dunkin' Donuts  
 2 Main St.  
 Blackstone, Massachusetts 01504  
 Permit Holder: Same

Inspection Number  
786D8

Date  
1/14/26

Time In/Out  
12:29 PM  
1:08 PM

Inspector  
D.James

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Establishment	Under Over Cooler	Cheese	Holding	32 °F
Establishment	Drive Thru Cooler	Almond milk	Holding	48 °F
Establishment	Drive Thru Cooler	Whipped cream	Holding	44 °F
Establishment	Drive Thru Cooler	Ambient air	Holding	39 °F
Establishment	Donut low boy	Cold foam	Holding	37 °F
Establishment	Donut low boy	Oat milk	Holding	35 °F
Establishment	Cooler Near Donuts	Chocolate milk	Holding	21 °F
Establishment	Walk-in Cooler	Eggs	Holding	32 °F
Establishment	Walk-in Cooler	Cheese	Holding	33 °F
Establishment	Walk-in Freezer	Ambient air	Holding	-1 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.