

FOOD SAFETY INSPECTION REPORT

Betty's Donuts
3 Main St.
Blackstone, Massachusetts 01504
Permit Holder: Same

Inspection Number
E32D2

Date
1/14/26

Time In/Out
11:43 AM
12:23 PM

Inspector
D.James

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

No bare hand contact with RTE food

9 **3-301.11 (C) Contamination from Employees' Hands - Establishment -**

COS Pf Employee observed touching cornbread with bare hands.

Bare hand contact must be minimized with RTE foods.

Employee observed wear gloves to prepare RTE food. *Code: Food employees shall minimize bare hand and arm contact with exposed food that is not in a RTE form.*

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

Protection From Contamination

Food-contact surfaces, cleaned & sanitized

16 **4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Establishment -**

Pr Chlorine dish machine observed holding at 0 ppm.

Chlorine dish machine must hold from 50 - 100 ppm
Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.



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

List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

- Managers Certification is up to date? **IN**
- Monthly service records available? **IN**

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

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Stove	Eggs	Cooking	200 °F
Establishment	Stove	Sausage	Cooking	189 °F
Establishment	Stove	Home fries	Holding	161 °F
Establishment	Reach-In Cooler	Lettuce	Cooling	55 °F
Establishment	Back Cooler	Sausage	Holding	42 °F
Establishment	Back Cooler	Eggs	Holding	39 °F
Establishment	Back Freezer	Fries	Holding	-1 °F
Establishment	Long Chest Freezer	Onion rings	Holding	-2 °F
Establishment	Mini Fridge	Milk	Holding	32 °F

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Establishment	Mini Fridge	Whipped cream	Holding	29 °F
Establishment	Low boy	Half and half	Holding	38 °F
Establishment	Low boy	Cream cheese	Holding	34 °F
Establishment	Crockpot	Chili	Holding	172 °F
Establishment	Mini Fridge	Batter	Holding	38 °F
Establishment	Mini Fridge	Cheese	Holding	40 °F

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

Notes

Employees will hand wash until the dish machine is serviced.