

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
(607) 737 - 2019  
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: DUNKIN DONUTS (ID: 738838)  
Facility Name: DUNKIN DONUTS (CENTER ST, HHDS)  
Facility Code: 01023-01 Facility Email: None  
Facility Address: 1020 CENTER STREET HORSEHEADS, NY 14845

To the Attention of:  
MANISH PATEL MUKTAJEEVAN SWAMIBAPA CORP.  
C/O - MANISH PATEL 2750 WESTINGHOUSE RD., SUITE B  
HORSEHEADS, NY 14845- Owner/Operator Email: pyara\_tiku@yahoo.com

Inspection  
Date: JAN 18, 2017 02:41 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Pankaj Patel  
(email: pc348931@gmail.com)

Summary  
Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 4

Each item found in violation is reported below along with the code requirement.

**FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.**

**ITEM # 1H WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Observed 3 boxes of munchkin pastries with frozen condensate waste water on top of boxes in walk-in freezer. Boxes located on top shelf, directly under condenser unit. Munchkin pastries are prepackaged in plastic bag inside cardboard box. Shift manager voluntarily removed bags of munchkin pastries from contaminated boxes and moved them out from under the condenser unit. Discussed using tray to temporarily collect condensate waste water until condensate issue is resolved. Sanitarian to contact operator to discuss time frame for correction of condensate issue. CORRECTED

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed 2 boxes of muffins stored on floor of walk-in freezer. Shift manager moved boxes up off floor. CORRECTED

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Observed box of single use doughnut boxes on floor by shelf across from mop sink. Discussed keeping any single use items for food up off floor at required minimum of 6 inches. Shift manager relocated boxes to up of floor during time of inspection. CORRECTED

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Frozen condensate waste water build up observed on shelving unit and floor directly under walk-in freezer's condensate unit. Discussed removing any food items from underneath condensate unit and placing a tray on the top shelf to collect any condensate waste. Time table of correction (TTOC) given for 2/18/17.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

ITEM # 15D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Improper storage of cleaning equipment, linens, laundry unacceptable

Inspector Findings

Observed several wiping clothes used for sanitizing facility surfaces outside of wiping cloth bucket. Inadequate levels (less than 150ppm) of quaternary ammonia were observed on wiping clothes using facility's test strips. Observed adequate levels of quaternary ammonia (300ppm) in wiping cloth bucket. Discussed storing wiping clothes in wiping cloth bucket to allow for disinfection of clothes when not in use.

---

Additional Information Collected During Inspection

Comments

Inspection conducted in response to complaint. Observed food items and drinks served using single use items. Observed employee changing solution in wiping cloth bucket during time of inspection. Observed correct cold holding temperatures in sandwich make unit and discussed storing foods in sandwich make unit in smaller stacks to prevent top layers from reaching over 45F.

---

END of REPORT

[Submit# 261745] DUNKIN DONUTS (ID 738838) Inspection# 1001932730