

Town of Cross Roads Preopening Check List

Establishment: Dunkin' Donut / Baskin
Robbins

Date: 16-Feb-22

Address: 1750 Hwy 380, #100

Meets Requirements: Yes No

Does not meet requirements: Yes No

		IN	OUT	N/A
1	FLOORS: Floors shall be kept in good repair and shall be constructed of smooth durable easily cleanable non-absorbent materials in food preparation areas, storage areas, utensil washing areas, restrooms, and dressing rooms. Flooring material should not have a pattern that would create difficult spaces to clean. Floors that are water flushed or that receive discharge of liquid should be constructed of sealed concrete, terrazzo or ceramic tile, or similar materials that are graded to a properly installed trapped floor drain. The floor/wall juncture must be sealed using a covered rubber baseboard or silicone.	✓		
2	Walls: Walls shall be kept in good repair and shall be constructed of smooth durable easily cleanable non-absorbent materials that is light in color in food preparation areas, storage areas, utensil washing areas, and restrooms. Walls and ceilings can be painted with high gloss light colored oil base, acrylic, latex, or epoxy paint.	✓		
3	CEILING: Same as walls. Lay in type acoustical tiles in metal T-grade may be used if they are smooth, non-absorbent and easy to clean.	✓		
4	LIGHTING: Lighting must be at least fifty-foot candles over food preparation and utensil washing areas and positioned so that light is directed over sinks and food preparation areas. Thirty-foot candles are required in other parts of the kitchen. Twenty-foot candles are required in dinning and restrooms. Light everywhere must be adequate to see to clean. Shields are required on light fixtures in all food preparation, food storage, and utensils washing areas, inside all refrigerator units and in vent hoods. Plastic sleeve type shields must have tight fitting end caps.	✓		
5	VENT HOODS: Removable filters are required over cooking equipment. Hoods must be fabricated to be easily cleanable and made so that grease cannot drip onto the food. Hoods are also required over heat-sanitizing dishwashers.	✓		

		IN	OUT	N/A
6	<p><u>SINKS:</u></p> <ol style="list-style-type: none"> <u>1.</u> A three-compartment sink is required for manual washing, rinsing and sanitizing of tableware and utensils. Sinks must be large enough and deep enough to completely submerge anything that must be washed. Area must be available for everything washed to air dry. An open wave shelf above the sink is recommended. A self-draining board attached to at least one side of the sinks is required. <u>2.</u> If an automatic dishwasher is used it must properly wash, rinse and sanitize dishes. Test kits to check sanitizer or temperature must be available. Water temperature for sanitizing with a heat unit must reach one hundred eighty degrees for at least ten seconds. <u>3.</u> A separate utility sink or curbed cleaning facility with a floor drain for cleaning mops, etc. is required. A rack to hang mops and brooms off the floor is required. <u>4.</u> A separate hand-washing sink is required in food preparation and utensil washing areas. Liquid soap and paper towels or blower dryers shall be available. Sinks shall be unobstructed. <u>5.</u> All sinks must be provided with hot and cold running water by means of a combination, mixing valve type faucet. 	✓		
7	<p><u>GREASE TRAP:</u> Must be easily accessible for cleaning. Waste hauler trip tickets must be kept on file in the food establishment. Grease traps must comply with Town of Providence Village building codes.</p> <p><i>sampling well installed</i></p>	✓		
8	<p><u>BUILDING AND UTILITY INLETS:</u> Conduit, ductwork and incidentals should be kept to an absolute minimum and should be installed in such a way as not to obstruct cleaning of floors, walls, or ceiling. No pipes are to run along the floor.</p>	✓		
9	<p><u>SNEEZE GUARDS:</u> Required for buffet service and salad bars. Average height is four feet six inches (4'6") to five feet (5') from the floor.</p>			✓
10	<p><u>STORAGE ROOM:</u> A separate dry storage area equal to fifteen percent (15%) of the food preparation area is required. Food supplies and food must be stored at least six inches (6") above the floor.</p>	✓		
11	<p><u>PERSONAL BELONGINGS:</u> Must be kept in a place away from food and food supplies.</p>	✓		

		IN	OUT	N/A
12	POISONOUS SUBSTANCES: Pesticides, cleaning supplies and other chemicals are to be kept separated from each other and completely separated from food. All must be properly labeled with the name of the chemical.	✓		
13	TOILET FACILITIES: Walls, floors, and ceilings to be finished with material that is durable and easy to clean. Self-closing doors are required, and a covered trashcan is needed in the ladies' room. Toilet seats are to be of the open front design. Public access to restrooms cannot be through the kitchen.	✓		
14	FOOD CONTACT SURFACES: Shall be impervious to liquids (non-absorbent and durable) and shall be free of cracks and crevices.	✓		
15	NON-FOOD CONTACT SURFACES: Surfaces that are exposed to splash, food, debris, or which require frequent cleaning must be smooth and durable.	✓		
16	OUTTER OPENINGS: All outer openings shall be effectively screened or tight fitting. Doors are to be self-closing.	✓		
17	WALK IN REFRIGERATORS: Lighting shall be adequate. Shelves must be open type to allow air circulation and constructed of materials that shall not rust or peel. Refrigeration units shall maintain food temperatures at 41 degrees Fahrenheit or less.	✓		
18	Food Manager Certification			✓

Comments:



Corrective Actions to Ensure Safe Food

Item No.

1 Cooling

- TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- TCS food held above 41° F (45° F) more than 4 hours:
Action: Voluntary destruction
- TCS food held above 41° F (45° F) less than 4 hours:
Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- TCS food held below 135° F more than 4 hours:
Action: Voluntary destruction
- TCS food held below 135° F less than 4 hours:
Action: Rapid reheats to 165° F or more

4 Cooking

- TCS food undercooked:
Action: Re-cook to proper temperature

5 Rapid Reheating

- TCS food improperly reheated:
Action: Reheat rapidly to 165° F

7 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:
Action: Voluntary destruction

9 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw TCS food:
Action: Voluntary destruction of ready-to-eat foods

14 Handwashing

- Food employees observed not washing hands:
Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:
Action: Voluntary destruction

19, 23 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
Action: Voluntary suspension of food preparation

* Time/Temperature Control for Safety (TCS)

