

**West Virginia Department of Health & Human
Resources
Berkeley County Health Department**



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Dunkin Donuts-Hedgesville	Facility Type Food Service Establishment	
Licensee Name Nick Patel	Facility Telephone # 304	
Facility Address 2640 Hedgesville Rd Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/26/2017	Total Time Spent 1.57

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Sanwich cooler	40
Sure shot cooler	40
Milk cooler	41
Front milk sure shot	
Soda machine	
Front counter milk cooler	
Coolata machine	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkGrillbucket	chem		3000	quatquat	

OPERATOR - Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

Observed Critical Violations

Total # 5

Repeated # 6

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): No dates on several flat pans of eggs and sausage patties

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Ham and turkey slices out of date 1-24-17

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Zero ppm sanitizer in grill line bucket

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Inside the ice machine needs cleaned, mold

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION Walk in cooler racks need cleaned, mold

ObservedNon-CriticalViolations

Total # 7

Repeated # 6

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

REPEAT OBSERVATION Carry-out supplies stored on the floor in the kitchen, needs to be 6 inches off the floor so you can easily clean under

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Lid for the sugar bin needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside of the white bread holders need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Tops of front equipment needs dusted

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Clean pans are being stored or stacked without being air-dried first..

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor in the walk in freezer needs cleaned

6-501.16 - DRYING MOPS

OBSERVATION: (CORRECTED DURING INSPECTION): Need to hang the mop up when done using it, found in a bucket of unclean water

Inspection Outcome

Comments

Disclaimer

Person in Charge



Gretchen Schamberger

Sanitarian



Glenn GCO Ondick