

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS: PRIORITY: 9 PRIORITY FOUNDATION: 4
CORE: 5 TOTAL: 18

ESTABLISHMENT: Auntie Anne's PERMIT NO.: _____ DATE: 8/5/2021
 ADDRESS: 800 Foxcroft Ave CITY: Martinsburg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: Jenilo CRUZ TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 12:40p

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			<u>2-102.11^{PF}</u>	<u>Employee shows no knowledge of proper sanitization. Observed employee rip open a packet of bleach sanitizers, pour it in a pan, add a little water and almost dispose the mixture. When asked, the employee verified that was how they did it. Employee used wrong test strips. Sanitizer was well over 200 PPM.</u>
	<input checked="" type="checkbox"/>		<u>4-602.11</u>	<u>Observed employee use unclean equipment to prepare pretzels. Unclean equipment sits in a small prep sink and on a shelf table. Employee explained this equipment was cleaned once a day.</u>
	<input checked="" type="checkbox"/>		<u>4-501.114</u>	<u>Observed employee clean the surface of the counter top used to make pretzels with bleach sanitizer well over 200 PPM.</u>
			<u>6-501.11</u>	<u>No running water at prep sink</u>
			<u>3-501.17^{PF}</u>	<u>Date marking of foods not accurate.</u>
	<input checked="" type="checkbox"/>		<u>4-602.11</u>	<u>Ice machine needs cleaned, slime & mold observed</u>
			<u>6-501.11</u>	<u>Light shield is needed in dish room</u>
			<u>6-501.11</u>	<u>Leak in water system above 3-Bay sink</u>
			<u>6-501.12</u>	<u>Area around mop sink needs cleaned.</u>
			<u>6-501.11</u>	<u>Grease trap needs to be sealed. Open hole observed</u>
	<input checked="" type="checkbox"/>		<u>3-501.16</u>	<u>True Mini Fridge is not to temp.</u>
	<input checked="" type="checkbox"/>		<u>4-602.11</u>	<u>Dough mixer unclean.</u>
	<input checked="" type="checkbox"/>		<u>4-602.11</u>	<u>Pans used to cook pretzels are unclean</u>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<u>True Mini Fridge</u>	<u>47°</u>	<u>Coke Fridge</u>	<u>40°</u>	<u>Mini Hot Dog</u>	<u>40°</u>		
<u>Hot Dog</u>	<u>45°</u>	<u>Kintera Fridge Freezer</u>	<u>19°</u>				
<u>Shredded Cheese</u>	<u>54°</u>						
<u>Sanitizer Bucket</u>	<u>Well over 200 PPM</u>						



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

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OBSERVATION TOTALS PRIORITY: 9 PRIORITY FOUNDATION: 4
 CORE: 5 TOTAL: 18

ESTABLISHMENT: Auntie Anne's - Foxcroft PERMIT NO.: DATE: 8/5/2021
 ADDRESS: 800 Foxcroft Ave CITY: Martinsburg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: Julio Cruz TELEPHONE:
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 12:40p

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-703.11	Employees are unable to properly clean dishes. Due to no sink stoppers
			4-302.14 PF	Employees are unable to test sanitizer. Using wrong strips
	✓		7-201.11	Fly tape over coke mini-fridge.
	✓		7-201.11	De-Limer stored beside clean dishes
			4-301.12 PF	No sink stoppers available for 3-Bay
				* Establishment is closed. Establishment may not reopen until until all priority & priority foundation items are corrected and the establishment is reinspected by the Health Department.
				* A reinspection fee will be due.
				* Health Dept. phone #: 304-263-5131 Press 2 for Environmental

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM