

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Mugs and Muffins Bakery	Facility Type Food Service Establishment	
Licensee Name Mugs and Muffins Bakery	Facility Telephone # 304	
Facility Address 220 N Queen St Martinsburg, WV	Licensee Address 92 Truman Rd Inwood, WV 25428	
Inspection Information		
Inspection Type Routine	Inspection Date 05/15/2017	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
freezer-under counter	1.5
refrigerator	34
front prep	30
undercounter white refrig	44/39
bottle cooler	59(no milk)
single door refrigerator-eating area	34

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
spraybottle3baysink	chemicalstearaminetables		300/200200	liquidquat	stearamine

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 # 7

Repeated # 4

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): coffee mugs-need lids or must be stored away from prep area

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: gloves need to be worn when handling ready to eat food(bread for toast)

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): undercounter refrigerator(beverage area) not holding 41-temp of 44-adjusted-dropped to 39

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): few items not dated or kept past 7 days

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): quat sanitizer bottle reading 300ppm/200

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: breakfast unit needs cleaned inside

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: cheese grater and several knives stored not clean

Observed Non-Critical Violations

Total # 16

Repeated # 4

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: coffee stirrers should be stored in dry container or water must be 135 or hotter at all times- Sanitize every 4 hrs-Have separate containers for used and clean

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: front small freezer needs defrosted(and front vent cleaned)

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: capuccino machine-right side not working

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION cutting board on prep unit needs bleached/resurfaced-Also stored single white cutting board should be resurfaced or discarded

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: shelving under counter needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: door tracks on bottle cooler need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: empty small refrigerator-clean inside before placing in use

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: milk shake machine needs cleaned prior to use

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

REPEAT OBSERVATION pans should be inverted for storing(or cover with clean bag if not using)

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

REPEAT OBSERVATION food should be stored 6" off floor

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: front handsink not working-new sensor needed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION several ceiling lights out

6-501.113 - STORING MAINTENANCE TOOLS

OBSERVATION: (CORRECTED DURING INSPECTION): mop bucket should be stored empty

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restrooms need cleaned-ceiling fans, toilets, sinks

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned around grease trap

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: hood and filters need cleaned

Inspection Outcome

Comments

*Visit Health Dept to fill out forms for Farmers Market Friday

*If wanting to cater, visit Health Dept and add catering to application and submit catering menu or updated menu

Disclaimer

Person in Charge

A handwritten signature in black ink, appearing to be 'John A.' with a long horizontal stroke extending to the right.

Sanitarian

A handwritten signature in black ink, appearing to be 'Amy ARE Edwards'.

Amy ARE Edwards