

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: 6 PRIORITY FOUNDATION: 1
CORE: 16 TOTAL: 23

ESTABLISHMENT: Dunkin Donuts - SM. PERMIT NO.: _____ DATE: 1-15-20
ADDRESS: 43 Vantageview CITY: Fallingwaters STATE: WV ZIP: 25419
PERSON IN CHARGE/TITLE: Paul Lucas Manager TELEPHONE: _____
RECEIVED BY (SIGNATURE): Paul Lucas SANITARIAN (SIGNATURE): [Signature]
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:50

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	vents & surrounding ceiling tiles need cleaned
			6-501.12	Floors need cleaned under & behind equipment ^{floor in back wall}
			4-602.13	Dry stock shelves need cleaned
✓			4-602.11	Walk in Cooler shelves need cleaned & mop & Fungus
✓			4-602.11	INSIDE the ICE machine needs cleaned
			4-501.11	Walk in freezer needs condenser repaired - water leaks forming ice on the floor
			6-501.12	All Mechanical Areas piping & equipment need listed
✓			3-304.12	Hand of muffin topping sitting in product - Hand must be out of product
			6-501.12	Chemical shelf needs cleaned
			P= 4-302.14	NO QUAT TEST STRIPS ON SITE for Sanitizer
			4-602.13 4-501.12	Open racks under oven need cleaned
			4-602.13	Cole decorating Drawers need cleaned inside & out
✓	✓		4-602.13	ICM's TIPS & Drawers need cleaned
			4-602.11	Can opener & Blade needs cleaned
			4-501.12	Several cutting boards need blotted or resurfaced
			4-602.13	Cole Blast Freezer need cleaned inside & out

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in Cooler	37K						
3-Bay	300-400						

Berkeley

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OBSERVATION TOTALS

PRIORITY: 6
CORE: 16

PRIORITY FOUNDATION: 1
TOTAL: 23

ESTABLISHMENT: Dunkin Donuts PERMIT NO.: _____ DATE: 1-15-20
 ADDRESS: 43 Venture Way CITY: Fallinwater STATE: WV ZIP: 25419
 PERSON IN CHARGE/TITLE: X Paul Lucas Manager TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Paul Lucas SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:50

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Hoods + main vent needs cleaned
			4-602.13	Tops of Hot Hold equipment needs Dusted
			4-602.13	Small Soda Cooler needs clean on top
✓	✓		4-602.11	unclean measuring cup on counter - needs cleaned (CUP NOT IN USE AT TIME OF INSPECTION)
✓	✓		4-602.11	Blenders need cleaned in ICE CREAM AREA
			4-602.13	OUTSIDE of THE Hot Fudge warmer needs clean
✓	✓		4-602.11	Topping Cooler needs cleaned inside
			4-602.13	Tops of Drink equipment needs Dusted
			6-501.12	Computer equipment needs Dusted, Screens, Cords, STANDS.
				- By June 2020 must have + submit yearly a copy of Serve Safe or other manager food Safety course cert
				- With new food code must post a sign so employ CUSTOMERS upon request can see food inspections from HD or use one provided must be posted so CUSTOMERS can see sign.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Sandwich Prep	41F	Sandwich Cook	41F				
Milk Cooler Front	38F						
B. Cooler	38F						
Soda Cook	40F						