

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Dunkin Donuts/Baskin Robbins	Facility Type Food Service Establishment	
Licensee Name Giga Retails Inc	Facility Telephone # 304 274-6187	
Facility Address 42 Vantage View Drive Martinsburg , WV	Licensee Address 42 Vantage View Drive Falling Waters , WV 25419	
Inspection Information		
Inspection Type Routine	Inspection Date 02/15/2018	Total Time Spent 2.52

Equipment Temperatures	
Description	Temperature (Fahrenheit)
milk refrigerator-reachin 1	38
cream dispenser-drive thru	product 40
cream dispenser-front line	39
sandwich station-upper	41.5
egg station-upper	36
walkin	38
Baskin-sundae cooler	30
ice cream-left	0
ice cream-right	-3
bottled soda/milk refrig-customer	31
sandwich station-lower	38
milk #3	37
egg station-lower	31
ice cream retail-left	0
ice cream reatil-right	-3.4
back bottled drink refrigerator	38
Baskin #11 refrigerator	40

Food Temperatures	
Description	Temperature (Fahrenheit)
chocolate coating	140

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinksanibuck ets	chemicalchemical		400	quat	

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 # 8

Repeated # 2

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: Employee observed washing off disposable gloves while on hands-Explained to throw gloves away and then wash hands putting new gloves on

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Baskin syrup product with use by date of 7/2017

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): cake area-several utensils stored in drawer with peanut butter and food debris on them

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): decorating area-cake tips and mold stored not clean

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): ice bin in Baskin area -observed raspberry spill inside

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): decorating area-table top mixer splash area stored not clean

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): can opener stored not clean

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: Comet with bleach too strong for food contact surfaces-Not approved-Use soap and approved sanitizer for cleaning food contact areas

Observed Non-Critical Violations

Total # 21

Repeated # 2

3-305.11 - FOOD STORAGE

OBSERVATION: (CORRECTED DURING INSPECTION): product in freezer should be stored 6" off floor and items under back shelving should be stored off floor

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: cardboard box not a cleanable surface-holding cake colors

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: (CORRECTED DURING INSPECTION): Thermometer used in #4 milk refrigerator-mercury broken-reading 30 and temp is 37

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Digital thermometer on outside of sandwich unit reading 51-product temping 41

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

REPEAT OBSERVATION small back freezer needs cleaned(grill food)

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

REPEAT OBSERVATION lids on ice cream freezer cracked

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

OBSERVATION: walkin door gasket needs replaced-section removed

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

OBSERVATION: ice machine-screws needed to reattach white piece inside machine

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

OBSERVATION: (CORRECTED DURING INSPECTION): pan holding cheese needs replaced-cracked

4-501.12 - CUTTING SURFACES

OBSERVATION: white cutting boards showing wear

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: customer beverage refrig-shelving, door tracks and vent needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: decorating shelf-outside of containers need cleaned

5-205.11 - USING A HANDWASHING SINK

OBSERVATION: (CORRECTED DURING INSPECTION): back handsink should not have dishes placed in sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink-center sink stopper needs repaired-not holding water

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: hot water in mens restroom ice cold-was hot earlier in morning

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: decorating area-small black fan needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: far side sink by donut case needs cleaned inside-check for leak

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor drain at ice cream freezer needs cleaned-also clean under metal pipe protectors in area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling vents need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: freezer floor needs cleaned

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

OBSERVATION: hoods need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards