

Berkeley

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: 2

PRIORITY FOUNDATION: 1

CORE: 5

TOTAL: 8

ESTABLISHMENT: Dunkin Donuts PERMIT NO.: _____ DATE: 8-2-19
 ADDRESS: 39 Sevens Park CITY: Hedgesville STATE: WV ZIP: 25428
 PERSON IN CHARGE/TITLE: Kimball TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): _____
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11 AM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			7-102.11	chemical bottle w/ clear liquid no label must have common name if not using stickers
✓			4-602.11	walk in cooler shelves need cleaned
			6-501.12	Floors need cleaned behind + under equipment
			4-602.13	STAINLESS STEEL shelves in prep area need cleaned
✓			4-602.11	Ice machine needs cleaned INSIDE (mold)
			4-602.13	Hand Brown freezer needs cleaned INSIDE
			4-501.12	Sandwich cutting board needs cleaned or replaced
			6-501.12	Floors need cleaned in dry stall room
				- MUST POST INSPECTION or place a sign STATING THAT INSPECTION ARE ABLE TO BE REVIEWED BY YOUR CUSTOMERS
				- By June 2020 Dunkin must submit with permit renewal a copy of NYS food certification train, yearly.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in Cooler	38F	3-Pan	300-400				
Washer	101F	Hand Wash Sink	101F				
Sandwich Prep	41F	Washer Sink	35F				
Hand Wash Sink	101F	2 Door Cooler	39F				