

**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 02/26/2019	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
cream dispenser-drive thru	39
cream dispenser-front line	39
sandwich station-upper	34
egg station-upper	41
walkin	37
ice cream-left	-6
ice cream-right	-2
bottled soda/milk refig-customer	40
sandwich station-lower	30
milk #3	31
ice cream retail-right	-1.2
back bottled drink refrigerator	38
drive thru #4	28
unit 6 (Baskin)	34
unit 5 (Baskin)	38
egg station lower	32

Food Temperatures	
Description	Temperature (Fahrenheit)
chocolalte cone coating	176
fudge	108(140-145)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinksanibuck ets	chemicalchemical		200200		

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 # 3

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): dual purpose fudge not being held at 140(temp of 108)

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 2 items needing datemarking(baskin) and bottles of icing need dated in cake area

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

This is a critical violation

OBSERVATION: walkin shelving needs cleaned-mold

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): can opener blade needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): small mixer needs cleaned after each use(not clean and no cakes made today)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: equipment in constant use must be washed, rinsed and sanitized every 4 hours(not 5 hours)- i.e. spoons and blenders

5-103.11 - CAPACITY

This is a critical violation

OBSERVATION: Hot water cycling in and out during inspection-Must meet demands of use at all times

Observed Non-Critical Violations

Total # 18

Repeated # 3

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: sanitizer bucket water needs to be changed when water is no longer clean-Cloths must be stored in water between uses

4-202.16 - NONFOOD CONTACT SURFACES

OBSERVATION: food and equipment should not be stored on milk crates-not cleanable

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: thermometer needed for front counter dairy #3 and for beverage refrigerator(scan 38) in back

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

OBSERVATION: #5 unit needs new door gasket plus walkin door; flavor shot door and egg station-upper drawer

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

REPEAT OBSERVATION ice cream freezer-several lids have large cracks in them-replace

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: donut corner handsink needs cleaned inside cabinet

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: small cart holding muffin bins needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: oven area needs cleaned-shelving

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: units with fans in back of refrigerator-clean fans

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: blender bases need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of ice bin needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: gaskets on all drawers on food units and cake freezer need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION both bottled beverage refrigerators need to be cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: splash needs cleaned on creamer, flavor shot machines

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: freezer shelving needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: leak beneath 3 bay sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION ceiling vents need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned especially along perimeters, along equipment edges, etc

Inspection Outcome

Comments

Training needed for all employees to be performing tasks consistently

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards