

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Dunkin Donuts-Hedgesville	Facility Type Food Service Establishment	
Licensee Name Nick Patel	Facility Telephone # 304	
Facility Address 2640 Hedgesville Rd Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 02/08/2018	Total Time Spent 1.27

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	37
Sandwich cooler	39
Sure shot cooler	39
Milk cooler	40
Front milk sure shot	41
Soda machine	39
Front counter milk cooler	
Coolata machine	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Sandwich meats	136

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkGrillbuck et	chem		-200	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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b> <b>Repeated # 3</b></p> <p><b>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Bucket os sanitizer-200PPM</p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Ice machine needs cleaned, mold</p>

**Observed Non-Critical Violations**

**Total # 9**

**Repeated # 3**

**3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK**

**OBSERVATION: (CORRECTED DURING INSPECTION):** When taking sugar from the original bag, must be relabeled on to the new container

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Sandwich cuttingboard needs bleached or resurfaced

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION White bread tubs need cleaned inside and out

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION Shelves in the donut making area needs cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION Several speed racks need cleaned, example 3 bay sink rack

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

**OBSERVATION:** Top of all equipment needs cleaned, dust

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

**OBSERVATION:** Clean Plastic pans are being stored or stacked without being air-dried first..

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Inside the hood pipe needs dusted

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floors in the drystock under shelves need cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**Gretchen Schamberger**

Sanitarian



**Glenn GCO Ondick**

