

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Auntie Anne's	Facility Type Food Service Establishment	
Licensee Name M & M Ventures, Inc	Facility Telephone # 304 264-0636	
Facility Address 800 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 11/16/2017	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
2 Door Fridge	30
Under Counter Fridge	45**
Heating cabinets	146

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3BaySanitizerBuckets	ChemicalChemical		200ppm	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
<p>Total # 4</p> <p>Repeated # 3</p> <p>2-401.11 - EATING, DRINKING, OR USING TOBACCO</p> <p>This is a critical violation</p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): observed half eaten food on counter in back of store by coffee machiine-Eating should take place away from all food prep areas</p> <p>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION</p> <p>This is a critical violation</p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): raw hotdogs stored over butter tubs in back refrigerator</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</p> <p>This is a critical violation</p> <p>OBSERVATION: front prep unit at 45d-cream cheese temp of 47.5--case of cream cheese cups thrown away-dial temp adjusted</p> <p>7-102.11 - COMMON NAME</p> <p>This is a critical violation</p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): spray bottle of chemical needs to be labeled(degreasers)</p>

Observed Non-Critical Violations

Total # 11

Repeated # 3

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

OBSERVATION: drip tray at soda machine in poor repair(taped together)-needs replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of drink machines and counter behind need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION shelf liner beneath raspberry flavoring needs cleaned or replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front shelving needs cleaned

5-205.11 - USING A HANDWASHING SINK

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): handsink should be used for handwashing only-observed toothbrush and toothpaste on sink edge at beginning of inspection

6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING

OBSERVATION: back ceiling light-bulbs need to be protected via light cover or protective sleeves

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: handwashing sink leaking beneath hot faucet connection

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall by mop sink needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling light cover needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor drains need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor perimeters need cleaned

Inspection Outcome

Comments

Watch best by on jalapeno peppers-Once opened, keep original wrapper and date

Disclaimer

Person in Charge

miscael

Sanitarian

Amy ARE Edwards