



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 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL _____ NONCRITICAL _____ TOTAL 0

ESTABLISHMENT: *Moe's Donut Shop* PERMIT NO.: _____ DATE: *October 16, 2018*
 ADDRESS: *321 Aiken Center* CITY: *Martinsburg* STATE: *WV* ZIP: *25404*
 PERSON IN CHARGE/TITLE: *x Moses Lew* TELEPHONE: *304 278 4665*
 RECEIVED BY (SIGNATURE): *x [Signature]* SANITARIAN (SIGNATURE): *[Signature]*
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: *x Opening* TIME: *12 noon*

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
<i>x</i>				<i>- Lightbulbs x 2</i>
				<i>- Clean base of toilet</i>
				<i>- Touch up paint on exterior wall</i>
				<i>- need 3rd sink stopper</i>
				<i>Drive Thru x walk up</i>
				<i>* No meat pastries at this time</i>
				<i>1 Restroom</i>
				<i>2nd for storage</i>
				<i>- hairnets</i>
<i>closed Monday</i>				<i>- gloves</i>
<i>Hours 6-1</i>				<i>- 2005 FDA Food Code - LAPTOP</i>
				<i>- bleach</i>
				<i>- chlorine test strips</i>
				<i>- probe thermometer</i>
				<i>- Already have: Grease Trap letter</i>
				<i>- Pest Control</i>
				<i>- Food Safety Training - Diner - 360 Food Protection</i>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>beverage unit</i>	<i>37</i>						

Permit given to open & operate