

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Mugs and Muffins Bakery	Facility Type Food Service Establishment	
Licensee Name Mugs and Muffins Bakery	Facility Telephone # 304	
Facility Address 220 N Queen St Martinsburg , WV	Licensee Address 92 Truman Rd Inwood , WV 25428	
Inspection Information		
Inspection Type Routine	Inspection Date 05/18/2018	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
refrigerator	41
front prep	40
undercounter white refrig	*47

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
spraybottle3baysi nk	chemicalstearami netablets				

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 # 8

Repeated # 6

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): handle to flour scoop should be kept out of product

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: watch touching face when wearing gloves

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: breakfast refrigerator temp of 47*-Food removed

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): date marking needed on several food items

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

This is a critical violation

OBSERVATION: chocolate bean mixer needs cleaned-equipment should be washed/sanitized after use of every 4 hours during use

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

This is a critical violation

REPEAT OBSERVATION breakfast refrigerator needs cleaned

6-501.115 - PROHIBITED ANIMALS NOT PRESENT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): dogs should not be present in any area of the permitted establishment

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): chemicals need to be stored away from equipment

Observed Non-Critical Violations

Total # 22

Repeated # 6

2-402.11 - HAIR RESTRAINTS

OBSERVATION: hair needs restrained when working in the kitchen-hat or hairnet

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: *(CORRECTED DURING INSPECTION)*: flour bin should be labeled

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

OBSERVATION: numerous wiping cloths on countertop-should be stored in sanitizer solution when not in use

3-305.11 - FOOD STORAGE

OBSERVATION: food should be stored 6' off floor

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: black milk crates not approved for storage

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

REPEAT OBSERVATION freezer needs to be defrosted

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION cutting board needs to be resurfaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: area beneath grill needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: beverage refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bagging machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: carts in breakfast area need cleaned

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

REPEAT OBSERVATION utensils and pans should be stored inverted

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceramic wall tile needs replaced/secured-by grease trap and behind grill

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION several ceiling lights out

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: hole in floor by 3 bay sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: water filter dripping beside 3 bay sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: restrooms-hole in wall in restroom and coving tile in main restroom needs repaired

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: unused equipment should be removed or cleaned and covered

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION employee restroom needs cleaned -toilet, ceiling fan and floor needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: light globes in hood need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor needs cleaned beneath 3 bay sink and throughout kitchen

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: hood filters need secured into hood

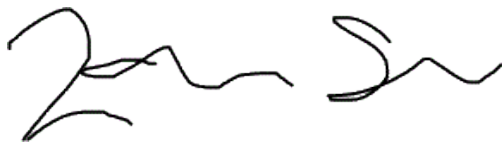
Inspection Outcome

Comments

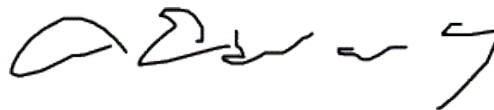
Alot of equipment in use today-should be cleaned every 4 hrs

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards