

West Virginia Department of Health & Human Resources

Berkeley County Health Department



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 01/20/2017	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
2 Door Fridge	34-39
Under Counter Fridge	38-41
Hot wells	135-156
Heating cabinets	146-186

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3BaySanitizerBuckets	ChemicalChemical		150-200150-200		QuaternaryQuaternary

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 # 3 Repeated # 0 2-401.11 - EATING, DRINKING, OR USING TOBACCO <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Cups observed in kitchen area without tight fitting lid.</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Inside of ice machine observed not clean.</p> <p>4-703.11 - HOT WATER AND CHEMICAL <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Observed employee not wash, rinse, and sanitize ice machine apron properly. Didn't submerge ice machine apron in water to sanitize.</p>

Observed Non-Critical Violations

Total # 7

Repeated # 0

2-402.11 - HAIR RESTRAINTS

OBSERVATION: (CORRECTED DURING INSPECTION): Employee noted working in food preparation/cooking area without a hair restraint.

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

OBSERVATION: Door of heating cabinet observed in poor repair, missing.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelf holding microwave observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Plastic mat on back metal shelf observed not clean.

5-205.11 - USING A HANDWASHING SINK

OBSERVATION: Observed employee dump drink down hand sink. Hand sinks shall be used for hand washing only.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drain at 3 bay sink observed not clean.

6-501.16 - DRYING MOPS

OBSERVATION: Mop observed in mop bucket. Mops shall be stored inverted or hung to dry.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

In use utensils changed every 4 hours. Wash, rinse, and sanitize procedure occurs after changed. Handles observed on scoops up out of food product.

Disclaimer

Person in Charge



Misael Marroquin

Sanitarian



Robert RAD Deener