

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Pikeside Bowl	Facility Type Food Service Establishment	
Licensee Name Franklin Turner	Facility Telephone # 304	
Facility Address 3485 Winchester Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/08/2018	Total Time Spent 1.73

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich cooler	38
Victory cooler	40
Sm beverage cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Crock pot food	136

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Quat3bay	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

Total # 4

Repeated # 1

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Employee observed drinking in food prep area, with chips sitting right next to the drink. Eating and drinking should be in a designated area and away from all food and prep areas. Drinks need to have a lid and straw if near these areas.

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw chicken stored over open case of bacon and containers of ice tea

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): No date marking on the open container of hotdogs

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: No sanitizer made up at time of inspection

Observed Non-Critical Violations

Total # 3

Repeated # 1

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Freezer needs cleaned inside

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors under the grills need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Filters need cleaned.

Inspection Outcome

Comments

The health dept offers person in charge training every third tuesday of the month, if needed call the office for details.

Disclaimer

Person in Charge



philip hite

Sanitarian



Glenn GCO Ondick