

West Virginia Department of Health & Human  
Resources  
Morgan County Health Department



**FOOD ESTABLISHMENT INSPECTION REPORT**

| <b>Establishment Information</b>                             |   |                          |
|--|---|--------------------------|
| Facility Name<br>Berkeley Springs Inn, LLC                   | Facility Type<br>Food Service Establishment |                          |
| Licensee Name<br>(Owner Not Set)                             | Facility Telephone #                        |                          |
| Facility Address<br>1776 Valley Road<br>Berkeley Springs, WV | Licensee Address                            |                          |
| <b>Inspection Information</b>                                |   |                          |
| Inspection Type<br>Routine                                   | Inspection Date<br>June 25, 2018            | Total Time Spent<br>1.00 |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Freezer                       | -3                       |
| Cooler                        | 30                       |
| Freezer                       | -7                       |
| Milk/Fruit Cooler             | 32                       |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| Sausage                  | 155                      |
| Gravy                    | 150                      |

**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).

| <b>Observed Critical Violations</b> |
|-------------------------------------|
| <b>Total # 0</b>                    |
| <b>Repeated # 0</b>                 |

| <b>Observed Non-Critical Violations</b>   |
|---|
| <b>Total # 9</b>  |
| <b>Repeated # 0</b>   |
| <p><b>4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED</b><br/>           Observation: Food residue in toaster.<br/>           Corrective Action(s):</p>   |
| <p><b>4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED</b><br/>           Observation: Food residue in microwave.<br/>           Corrective Action(s):</p> |
| <p><b>4-602.13 - NONFOOD CONTACT SURFACES</b><br/>           Observation: Food residue in cabinets.<br/>           Corrective Action(s):</p>                    |

**4-602.13 - NONFOOD CONTACT SURFACES**

Observation: Freezer needs defrosted.

Corrective Action(s):

**4-602.13 - NONFOOD CONTACT SURFACES**

Observation: Microwave stand needs cleaned.

Corrective Action(s):

**4-602.13 - NONFOOD CONTACT SURFACES**

Observation: Food residue in cooler.

Corrective Action(s):

**4-602.13 - NONFOOD CONTACT SURFACES**

Observation: Food residue on counter tops.

Corrective Action(s):

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

Observation: Cabinet drawers need repaired near cereal.

Corrective Action(s):

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

Observation: Dinning room floor needs cleaned.

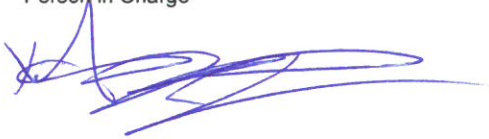
Corrective Action(s):

***Inspection Outcome***

***Comments***

Disclaimer

Person in Charge



Sanitarian

**Tim Zeigler**