

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Martinsburg Rescue Mission	Facility Type Food Service Establishment	
Licensee Name Martinsburg rescue Mission	Facility Telephone # 304 263-6901	
Facility Address 608 W King St Martinsburg , WV	Licensee Address 608 W King St Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 02/11/2019	Total Time Spent 0.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True refrigerator	35
walkin	40
LG refrigerator	39

Food Temperatures	
Description	Temperature (Fahrenheit)
chicken	180

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bucket3baysinkdis hmachine	chemicalchemical heat	160	100200	bleachstearami neheat	

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 # 9

Repeated # 9

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: open juice cup sitting on clean side of dish area-needs to be covered and removed to area so as not to cause contamination

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

This is a critical violation

REPEAT OBSERVATION several items of food not datemarked

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): slicer needs to be cleaned

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): buffalo chopper needs cleaned-clean and cover

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

This is a critical violation

OBSERVATION: stand mixer needs cleaned

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

This is a critical violation

REPEAT OBSERVATION walkin shelving needs cleaned-mold

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): several utensils stored not clean

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: grill and stove top should be cleaned at end of every shift

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): chemicals should not be stored over the food prep sink or on shelving beside utensils

Observed Non-Critical Violations

Total # 22

Repeated # 9

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: baking racks from oven should not be stored on floor when no in use-need to be stored on a clean surface

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

OBSERVATION: cardboard boxes should not be used for equipment or food storage(unless original container).

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

OBSERVATION: walkin door gasket torn and needs replaced

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

OBSERVATION: inside of rice pot in poor repair-coating peeling

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION several cutting boards need to be replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of equipment need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: shelving needs cleaned-serving area

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: upright freezer-clean inside bottom, door hinges, and outside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: can opener holster needs to be cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION file boxes need cleaned(spice containers)

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION tea refrigerator needs cleaned inside

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall plate beneath dishmachine needs secured to wall

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink faucet leaking and plumbing pipe beneath dishmachine needs checked for leak

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION kitchen floor past cleaning-black

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: walkin freezer-right side fan not working

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION caulk needed at main handsink and behind dishmachine

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop sink faucet spraying water-water going behind sink and down wall-wall will need to be repaired

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: (CORRECTED DURING INSPECTION): old microwave needs to be removed(also processor and trays)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION ceiling air intakes and vents need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls need to be cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floors need thoroughly cleaned

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

REPEAT OBSERVATION hood and hood filters need cleaned.

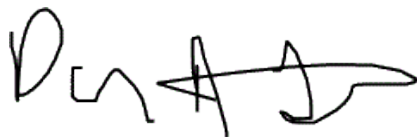
Inspection Outcome

Comments

Decide on using either bleach or stearamine tablets for washing dishes and have matching test papers-Plastic containers recommended for bagged products in dry storage
Recommend extra training for all those involved in kitchen-Call 304-267-7130

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards