

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Blue Ridge CTC	Facility Type Food Service Establishment	
Licensee Name Blue Ridge CTC	Facility Telephone # 304 260-4380	
Facility Address 13650 Apple Harvest Drive Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 09/05/2018	Total Time Spent 1.67

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Victory cooler	40
Victory cooler 2	41
Salad cooler	41
Sandwich cooler	39
Walk in cooler	38
Front hot box	39
Self serve cooler front	41

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Soups	139

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmac hine	chemchemt				heat

**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 # 6**

**Repeated # 6**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Sweet merenge needs date marked

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Pumpkin base out of date 8-29

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Vegetable slicers need recleaned

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Several utencils stored unclean

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**REPEAT OBSERVATION** Mixers need cleaned,

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** Walk in cooler shelves need cleaned

**Observed Non-Critical Violations**

**Total # 9**

**Repeated # 6**

**4-501.12 - CUTTING SURFACES**

REPEAT OBSERVATION Front cuttingboard needs resurfaced or bleached.

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Outside of the sous vide machine, and single burners need recleaned, stored with food still on them. When not in use cover to keep dust off

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Dry stock shelves need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Baker speed racks need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Inside several drawers in the cafe area need cleaned, crumbs

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Can rack needs cleaned, crumbs

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Tops of high equipment needs dusted

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

**OBSERVATION:** 3 bat faucet is leaking, flex hose

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

REPEAT OBSERVATION Floors need cleaned behind and under equipment in the kitchen and cafe].

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**Samantha Cook**



**Glenn GCO Ondick**