

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Burger King-Viking Way	Facility Type Food Service Establishment	
Licensee Name Timoney & Borrelli Enterprises, Inc.	Facility Telephone # 304 267-8515	
Facility Address 203 S Viking Way Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/06/2017	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Server fridge	38-41
Hot holds	141-170
Salad preps	35-41
Walkin	40-41
Milk Shake Mixer	38-41
Specialty Fridge	40
Back Small Prep	139
Fry Hot Hold	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Serverbucket3bayGrillin	ChemicalChemic		20020		QuaternaryQuat
ebucketsDiningareabucke	alChemicalChemi		02002		ernaryQuaternary
tPrepAreabucket	calChemical		00		Quaternary

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 # 1</p> <p>Repeated # 1</p> <p>2-401.11 - EATING, DRINKING, OR USING TOBACCO</p> <p><i>This is a critical violation</i></p> <p>OBSERVATION: Observed used cigarette in back storage area sitting on shelf.</p>

Observed Non-Critical Violations

Total # 4

Repeated # 1

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

OBSERVATION: Back door air curtain not operating.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of fryer observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Double door reach in freezer observed not clean on bottom shelf and in gaskets, food crumbs.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION: Hood observed not clean.

Inspection Outcome

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

Comments

Salad prep on time, time stamps observed. In use utensils washed, rinsed, and sanitized every 2 hours not more than 4 hours.

Disclaimer

Person in Charge



Amanda Darlington

Sanitarian



Robert RAD Deener