

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Hampton Inn-Mtbg	Facility Type Food Service Establishment	
Licensee Name Winchester Hospitality LLC	Facility Telephone # 304 267-2900	
Facility Address 975 Foxcroft Ave Martinsburg , WV	Licensee Address 975 Foxcroft Ave Martinsburg , WV 25401	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 05/17/2017	Total Time Spent 0.92

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True refrigerator	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
fruit-scan	41
yogurt cups-scan	35
butter pkts	65
cream cheese cups-scan	62
shredded cheese	39
boiled eggs-scan	36
scrambled eggs	160
juice machine	38
french toast stix	137
oatmeal	148
milk-2%	45
milk-skim	46

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkspraysanitizer	chemicalchemical		200ppm		

**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 # 3**

**Repeated # 0**

**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING**

*This is a critical violation*

*REPEAT OBSERVATION milk in carafes at 45-46d*

**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING**

*This is a critical violation*

*OBSERVATION: cream cheese cups at 62d-no time sticker being used for 4 hrs and not below 41*

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

*This is a critical violation*

*OBSERVATION: fruit slicer stored not clean*

**Observed Non-Critical Violations**

**Total # 9**

**Repeated # 0**

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

*OBSERVATION: sugar container needs to be labeled*

**4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY**

*OBSERVATION: probe thermometer needs to be calibrated (and used daily)*

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

*OBSERVATION: refrigerator door gasket torn(kitchen)*

**4-501.12 - CUTTING SURFACES**

*OBSERVATION: white cutting board needs replaced*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: refrigerator-inside fans need cleaned*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: 2 freezers-door gaskets need cleaned*

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

*OBSERVATION: white detector in ceiling needs cleaned*

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

*OBSERVATION: plumbing pipes and drain need cleaned beneath 3 bay sink(raise pipes out of drain)*

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

*OBSERVATION: floor/tile grout needs cleaned (kitchen) and floor perimeters behind equipment*

**Inspection Outcome**

**Comments**

\*Cold items must hold 41 throughout breakfast or be labeled with a 4 hr time sticker and must be discarded at end of breakfast

Disclaimer

Person in Charge

Sanitarian

**Amy ARE Edwards**