

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| <i>Establishment Information</i> | | |
|--|--|---------------------------------|
| Facility Name Lambert Park Concession Stand | Facility Type Food Service Establishment | |
| Licensee Name Parks and Recreation | Facility Telephone # 304 264-4842 | |
| Facility Address 273 Woodbury Ave Martinsburg , WV | Licensee Address , | |
| <i>Inspection Information</i> | | |
| Inspection Type Follow up | Inspection Date 06/01/2018 | Total Time Spent 0.25 |

| <i>Equipment Temperatures</i> | |
|--------------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Refrigerator freezer | |

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).

| <i>Observed Critical Violations</i> |
|--|
| <p>Total # 1 Repeated # 7</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation REPEAT OBSERVATION several soda nozzles need cleaned</p> |

ObservedNon-CriticalViolations

Total # 7

Repeated # 7

4-302.12 - TEMPERATURE MEASURING DEVICES

REPEAT OBSERVATION probe thermometer needed 0-220degrees (meat thermometers on site)

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

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): edge of crockpot broken-removed

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION all shelving needs cleaned

6-202.15 - OUTSIDE OPENINGS, PROTECTED

REPEAT OBSERVATION window screens needed for new windows

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION light covers need cleaned and ceiling tiles(food splash)

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION back room floor needs cleaned-dead bugs, mouse droppings, etc

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor perimeters need cleaned

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 5

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

This is a critical violation

OBSERVATION: refrigerator/freezer not holding temp: refrigerator at 54/freezer 50(lower door not closing)-Chest freezer brought in-Refrigerator removed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: splash area of microwave needs cleaned

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: sanitizer needed

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: few mouse droppings observed in back room-none in kitchen Pest Control needed asap**

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: CLR should not be stored over sink-Chemicals should be kept in separate area

Inspection Outcome

Comments

Pest control treatment

*Reinspection fee-\$75 Pay within 10 days

Cheese machine-133 degrees inside machine-Should hold 135 degrees if kept in machine or removed and refrigerated-Date

Disclaimer

Person in Charge

Sanitarian



Amy ARE Edwards