

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Dairy Queen #2	Facility Type Food Service Establishment	
Licensee Name D & D, LLC	Facility Telephone # 304 263-6735	
Facility Address 1016 North Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/08/2018	Total Time Spent 1.33

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	36
Norlake Condiment	40
Hoshizaki	37
Beverage-Air	37
Outside Walk-In	36
Milk Dispenser	36
Prep Unit	38
Silver King	40
Stoelting	40
Stoelting 2	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BaySinkBucket	Chemical		200300	QuatQuat	

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 # 4

Repeated # 2

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Clean dishes stored not clean

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Inside of ice chute in main drink area needs cleaned (lime/mold build-up)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cake decorating tips stored not clean

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Gnats around prep station (spoons/papers/chili cooking area)

Observed Non-Critical Violations

Total # 18

Repeated # 2

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

OBSERVATION: Flavor enhancing powders need labeled

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

REPEAT OBSERVATION Gaskets on Stoelting Machine/Ice Cream refrigerator need replaced (torn)

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

OBSERVATION: Small freezer in cake room (sliding top) needs defrosted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of Hoshizaki refrigerator needs cleaned in cake room

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of microwave in cake room needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of cake freezers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of cabinets under drink machine need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Heat shield for french fry hot hold needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bottom of Dilly Bar freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Water booster shelf needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Wire shelving above 3-Bay sink needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside of Norlake condiment refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of Dilly Bar Norlake freezer needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Mouse droppings around bate stations need cleaned. Old and green (meaning mice are eating bate) Needs cleaned more often

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling vents in bathrooms need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Outside of freezer beside fryers needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor under cake freezers needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors in outside walk-in refrigerators need cleaned.

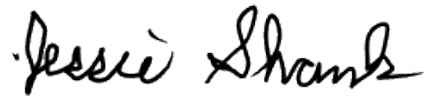
Inspection Outcome

Comments

Progreen Pest and Lawn Services LLC Treatments 12/20/17, 1/22/18, and 2/5/2018. After full inspection no evidence of mice found in facility. Mouse droppings around existing traps, green in color (eating poison out of bate traps) No live/dead mice found during inspection.

Disclaimer

Person in Charge



Jessie Shank

Sanitarian



Keith Allison