

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Spice Connexion	Facility Type Food Service Establishment	
Licensee Name Rawat Spice Co LLC	Facility Telephone # 304	
Facility Address 796 Foxcroft Ave Martinsburg , WV	Licensee Address 796 Foxcroft Ave 101 Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 03/26/2019	Total Time Spent 3.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
corner unit	38
3 door refrigerator	38
2 door stainless steel refrigerator	39
beer cooler	38
condiment refrigerator	32
tandoor refrigerator	27

Food Temperatures	
Description	Temperature (Fahrenheit)
goat	135.5
chicken on buffet	113/191
cold pickle-buffet	38
vegetables-buffet	147
yellow rice	182
tapioca pudding	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishmachine3bay	chemicalchemical		100500/5	chlorinebleach	
sinksanitizerbucke	chemicalchemical		0500/5050	bleachbleachbl	
tsspraybottle-	chemicalchemical			eachbleach	
dishmachinespray					
bottles-					
bykitchenhandsin					
kwaitstationbottle					

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 # 11
Repeated # 11
2-401.11 - EATING, DRINKING, OR USING TOBACCO
This is a critical violation
REPEAT OBSERVATION (CORRECTED DURING INSPECTION): coffee cups without lids found in food prep areas-must have lid and be stored away from preparation to prevent contamination

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): shell eggs being stored on top shelf of 3 door refrigerator

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): cooked chicken sitting out to cut-62degrees and batches of fritters sitting out at 57-- Keep out of danger zone Need to work in small batches

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): raw chicken sitting out to marinate at 56 degrees-prepared to cook

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): chicken on hot buffet temping 113-reheated to 191

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): sanitizer bucket in kitchen not reading chlorine on test strip-0/50ppm

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): hand blender stored not clean-

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): can opener (and holster) needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several pans and bowls found stored not clean

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: mop sink should not be used for spraying off cutting board(as observed) Only to be used for dirty water-- Soiled dishes must be washed, rinsed and sanitized

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: gnats-mostly around disharea--Seal needed for grease trap in floor as soon as possible

ObservedNon-CriticalViolations

Total # 24

Repeated # 11

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

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): 2 buckets of white product (flour?) need to be labeled and tub of sugar also

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: (**CORRECTED DURING INSPECTION**): wiping cloths should not be stored on employee's shoulder

3-501.13 - THAWING

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): frozen spinach and chicken thawing taking place on table top-should be in refrigeration or under running water

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): paper liner, on trays, beneath glasses not cleanable

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: (**CORRECTED DURING INSPECTION**): cardboard boxes should not be re-used for storage

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

REPEAT OBSERVATION probe thermometers need to be calibrated-Needle must rest on 32 degrees when calibrated

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

OBSERVATION: (**CORRECTED DURING INSPECTION**): 2 door Vulcan freezer-2 out of 3 fans not running and door gaskets need replaced-Unit to be replaced

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

REPEAT OBSERVATION new door gasket needed for undercounter refrigerator-right side

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION outside of all plastic tubs need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: 2 door stainless refrigerator-few shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION all green shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside base of blender needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION spice shelving and outside of containers need cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: pans need to air dry before stacking-clean cloth towel may be used only for spot drying glasses

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION kitchen floor needs painted/sealed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: floor around grease trap needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light bulbs need replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: corner of 2 and 3 bay sink-needs to be sealed/repared

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: unused or broken items should be removed

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: spray nozzle at rinse sink needs to be cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION ceiling tiles, vents and light covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: womens restroom-ceiling fan and base of toilet need cleaned

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION hood and filters need cleaned

7-209.11 - STORAGE - PERSONAL CARE ITEMS

OBSERVATION: personal items, cleaners, etc. should not be stored on top of bag-n-box soda stand

Inspection Outcome

Comments

Must work in small batches when preparing food-store food in refrigerator when busy

New freezer being installed toward end of inspection

Several repeat violations and critical violations-Will reinspect establishment within 7-10 days for followup

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about,
04/04/2019

Person in Charge



Sanitarian



Amy ARE Edwards