

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Quality Inn	Facility Type Food Service Establishment
Licensee Name FAWV Associates LLC	Facility Telephone # 304 274-6100
Facility Address 1220 T.J. Jackson Dr. Falling Waters, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date February 20, 2018	Total Time Spent 1.48

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Juice cooler	45*
Juice Machine	
White refrigerator	32

Food Temperatures	
Description	Temperature (Fahrenheit)
small refrigerator-yogurt and cream cheese	45*

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 bay sink	chemical		200	quatarnary tablets	

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 # 4 Repeated # 0</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: dining area refrigerator-temps of yogurt and cream cheese at 45 degrees-product moved-refrigerator stocked at 9am</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): egg patties, stored in refrigerator, need to be</p>

datemarked

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): spray bottle of yellow product needs to be labeled(on counter) and blue product needs to be labeled(under sink)-discarded

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): yellow spray bottle of product stored beside small oven and syrup cups(lemon cleaner)

Observed Non-Critical Violations

Total # 14

Repeated # 0

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: crockpot should not be stored beneath sink plumbing pipes-only chemicals no paper products or disposable gloves

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

OBSERVATION: (CORRECTED DURING INSPECTION): coffee urn in poor repair-inside lining chipping

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

OBSERVATION: inside kitchen cabinets in poor repair

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

OBSERVATION: duct tape used on refrigerator door not cleanable

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

OBSERVATION: ice on bottom of freezer-needs to be defrosted

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

OBSERVATION: cabinet door hinge not secured-located beneath dining area toaster

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside cabinets need cleaned esp beneath sink-black residue coming from drain

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: refrigerator/freezer gasket needs cleaned and top of refrigerator also

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cabinets in dining area need cleaned inside

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: cabinet end piece needs refinished (by trashcan)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: duct tape on plumbing beneath 3 bay sink not approved-check for leak

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: caulk needs replaced behind 3 bay sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: small black fan needs cleaned-stored inside kitchen cabinet

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: refrigerators need to be pulled out and floor cleaned-coving needs cleaned

Inspection Outcome

Comments

*Change of ownership inspection

Pest control invoice rec'd from January 2018-Keeping same company for service

Have: gloves, stearamine sanitizer and test strips; probe thermometer

*2005 Food Code needed

*Contact County Sewer and ask regarding a grease trap for kitchen-Will need grease trap either installed or letter from County stating that grease trap is not needed

Employee attending Food Safety class this morning

*Kitchen counter not written today as violation but edges damaged but sealed-if counter starts to pull away from counter, will need to be replaced

Permit given today-**Reinspection in 10 days-Violations need to be corrected or permit will be held

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, March 02, 2018

Person in Charge

Sanitarian

R. P. Bonanni

A. Edwards

Amy ARE Edwards