

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Potomac Perks	Facility Type Food Service Establishment	
Licensee Name Potomac Perks	Facility Telephone # 304 274-2500	
Facility Address 11 Tabernacle Way Falling Waters , WV	Licensee Address 11 Tabernacle Way Falling Waters , WV 25419	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 07/25/2018	Total Time Spent 0.65

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
ice cream freezer	5
back refrigerator	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
steamer meat	167
hotdogs	157 scan

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

**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**

**2-401.11 - EATING, DRINKING, OR USING TOBACCO**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** employee should not eat in kitchen area where food is being prepared

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** purchased turkey breast and cheese-not dated and Shredded cheese-May use by and chicken pieces July 11 use by

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

**This is a critical violation**

**OBSERVATION:** white hand mixer stored not clean

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION:** several mouse droppings observed on white shelving in back room behind cone box

**Observed Non-Critical Violations**

**Total # 5**

**Repeated # 2**

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

REPEAT OBSERVATION all probe thermometers need to be calibrated (32 degrees in ice water)

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

REPEAT OBSERVATION milkshake machine-far right spindle not working? Should not be covered with plastic glove

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

**OBSERVATION:** ice cream freezer needs to be defrosted

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** back room-several holes in wall need repaired and ceiling in poor repair

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

**OBSERVATION:** storage room floor needs cleaned

**Inspection Outcome**

**Comments**

Pest control needed-Holes need "plugged" to prevent pest entry Protect food in storeroom by placing in plastic bins

Send Pest control fax to Health Dept: 304-263-8274

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**