

**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 The Crossings at Martinsburg	Facility Type Food Service Establishment	
Licensee Name Martinsburg Operations/The Crossings at Martinsburg	Facility Telephone # 304	
Facility Address 13857 Apple Harvest Drive Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/15/2019	Total Time Spent 1.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Hoshizaki	40
Walk-In	36
Prep Unit	40
Cres Cor Hot Hold	
Steam Table	154
Black Refrigerator	40

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineBuck et3-Bay	HeatChemicalCh emical		300300	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 # 5**

**Repeated # 2**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Barbecue sauce with open date of 1/7/2019 on prep table shelving. Refrigerate after opening on bottle and was not being refrigerated

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Tarter Sauce prepared on January 14, 2019 and Discard date of January 24, 2019. Discard date should be 7 days. Not 10 days.

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

**This is a critical violation**

**OBSERVATION:** Dishmachine not reaching 160 degrees or higher. Only reached 150 on temperature tape. Use 3-Bay sink until repaired

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cutting boards need cleaned/bleached/re-surfaced (mold)

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Plate/cup storage shelving needs cleaned (food debris)

**ObservedNon-CriticalViolations**

**Total # 9**

**Repeated # 2**

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

**OBSERVATION:** Rice/Flour/Sugar containers need to be labeled

**3-305.11 - FOOD STORAGE**

**OBSERVATION:** Food stored on floor of Walk-In refrigerator and freezer (needs to be 6 inches off floor)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Fan covers in Walk-In refrigerator need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Outside of mixer cover needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside of Steamer needs cleaned (calcium build-up)

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Ceiling vent in bathroom needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Papertowel dispenser above handsink needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Vent cover on Ice Machine needs cleaned

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

REPEAT OBSERVATION Hood vents need cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**Zac Berry**



**Keith Allison**