

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Berkeley Medical Center	Facility Type Food Service Establishment	
Licensee Name Berkeley Medical Center	Facility Telephone # 304 264-1000	
Facility Address 2500 Hospital Drive Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/27/2018	Total Time Spent 2.32

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Unit 10	38
Hot box 3	175
Unit 11	40
Unit 8	22
Walk-in Unit 7	30
Walk-in Unit 6	38
warmer-Hot Box 3	175
Grab n Go	30
Refrigerator 4-serving line	34
Unit 20	38
Cafeteria-Drink unit holding milk	40
Cooler 23	40
cafeteria Coffee mate unit	34
ice cream novelty freezer	-12
unit 14	40
serving line breakfast sand hot hold	170
Hershey ice cream freezer-kitchen	-7.5
supplement refrigerator	40
refrigerator 3(serving line)	34

Food Temperatures	
Description	Temperature (Fahrenheit)
oatmeal	154
fruit-salad bar	36
cold holding buffet	26
lasagna	177
vegetable pasta	183
broth	163
minestrone soup	189

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishMachinefrontlinecafeteriaservinglineareaservinglinekitchenBOHbuckets4	TemperaturechemicalchemicalQuat	lessthan150/160	30040020 0150-400	quatmultiquat multiquat	

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
2-301.14 - WHEN TO WASH This is a critical violation OBSERVATION: hands need washed before putting on gloves, touching hair and between tasks
3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): 3 containers of supplement in refrigerator with use by date of April 1, 2018
4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: Bins holding single-service cups, plates, etc. need cleaned
4-703.11 - HOT WATER AND CHEMICAL This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Dishmachine not reaching sanitizing temperature-Ecolab arrived during inspection

Observed Non-Critical Violations
Total # 31 Repeated # 2
3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD OBSERVATION: (CORRECTED DURING INSPECTION): cafeteria-bottles stored over grill line need to be labeled
3-305.11 - FOOD STORAGE OBSERVATION: Do not re-use cardboard for food storage in freezer
4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: coke dispenser continually dripping water from Lemonade area
4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: unit 14-door gaskets have small tears
4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: Coffee machine catch tray needs replaced
4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front coils on Hershey freezer need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cafeteria-storage cabinets need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cafeteria -empty hot wells need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cafeteria-splash area needs cleaned on Coffee mate and soda machines

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cafeteria serving-area between equipment needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bottom of dish dollies need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside cabinets beneath hot food serving area need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Stainless racks need cleaned in 3 bay sink area and at flour bins

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Fronts and handles of equipment need detailed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Base of mixer needs cleaned-few areas of build-up

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: cafeteria-cereal cups should be stored inverted(oatmeal packets)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Coving missing at floor in dishroom

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Floor needs repair in chemical room-broken tile

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Ice build-up at freezer door-new gasket on order

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop room-new caulk needed between coving and wall board

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: cafeteria-cereal side light switch needs caulk/repair(opening)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: front serving handsink-new caulk needed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION front serving area-single sink out of order

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: dishroom-trim broken along back dishline wall-needs replaced

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Base of blender needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor drain needs cleaned beneath Coke area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Freezer floor needs swept.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Plumbing and wall underneath line needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Odor in dishroom.

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor needs cleaned behind beverage area, supplement refrigerator, etc wall

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

OBSERVATION: cafeteria front serving area-hood filters need cleaned

Inspection Outcome

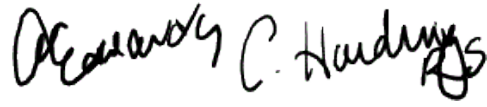
Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards