

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Arby's Edwin Miller	Facility Type Food Service Establishment	
Licensee Name Arby's KRA Food Service	Facility Telephone # 304 264-4457	
Facility Address 217 Administrative Drive Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/30/2017	Total Time Spent 1.58

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Hot hold drawers	138
Sandwich prep	39
Double sandwich prep	39
Walkin	38
Server Fridge	39
Cooler Drawer	39
Hot fryer food holder	186
Alto sham	147
Cheese sauce warmer	136
Roast Beef Slicer Warmer	137
Milk Shake Machine	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3bayServerbucketGrillbu	ChemicalChemical		300200-		
cketFrontLineBackSanitiz	ChemicalChemical		300200-3		
erBucket	Chemical		00		

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 # 3 Repeated # 5 4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Ice machine needs cleaned inside, mold</p>
<p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS <i>This is a critical violation</i> OBSERVATION: Walk in cooler racks need cleaned, food hanging through the racks</p>
<p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS <i>This is a critical violation</i> OBSERVATION: Left customer soda icemachine needs cleaned</p>

ObservedNon-CriticalViolations

Total # 18

Repeated # 5

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Sandwich warmer not holding temperature, 99-116f

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Top of all high equipment in the kitchen needs cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Customer soda cupboards need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Front server cupboard that holds sugar needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Storage area under the fryer food holder needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Soda rack and all soda equipment in the back needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of the ice machine needs cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: High shelves in prep and 3 bay area need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Walk in freezer racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the fryer freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside the carryout condiment holders need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walk in freezer pipe is leaking creating ice on the floor

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wall and ceiling areas need cleaned close to vents, dust.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walk in freezer floor needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor in the walk in cooler needs cleaned, in the corners and hard to reach areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling around the vents need cleaned, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Salt holder for softening system needs cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



melissa rivera

Sanitarian



Glenn GCO Ondick