

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Spice Connexion	Facility Type Food Service Establishment	
Licensee Name Rawat Spice Co LLC	Facility Telephone # 304	
Facility Address 796 Foxcroft Ave Martinsburg, WV	Licensee Address 796 Foxcroft Ave 101 Martinsburg, WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 05/25/2017	Total Time Spent 2.17

Equipment Temperatures	
Description	Temperature (Fahrenheit)
corner unit	40
3 door refrigerator	37
glass door single refrigerator	40
stainless steel refrigerator	41
small refrigerator under counter	37
beer cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)
Food bar	140
White rice	141

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishmachine3baysinkkitchen spraybottlesanitizerbuckets	chemicalchemical chemicalchemical		50-100100 10050-100	bleachbleach hbleachbleach	

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 # 2 Repeated # 0 4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Several sharp knives and sharpener and storage container needs cleaned</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Ice machine needs cleaned</p>

Observed Non-Critical Violations

Total # 15

Repeated # 0

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: *Gaskets in several coolers need repaired, torn*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Spice rack needs cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Inside of the 2 door freezers need cleaned, including the handles*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Drystock shelves need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Tops of equipment in the kitchen need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Outside of the storage containers on the drystock shelves need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Blender bases need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Area under steam line needs cleaned in the back*

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: *bowls are being stored or stacked without being air-dried first..*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *Caulking around dish areas need repaired*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *Cashier handsink needs repaired, no hot water working at time of inspection at this sink.*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *Coving in the back area of the kitchen needs repaired*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *Floors need painted in the kitchen*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *ents need cleaned in the kitchen*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *floor drains need cleaned in 3 bay area*

Inspection Outcome

Comments

Disclaimer

Person in Charge



yudhbir rawat

Sanitarian



Glenn GCO Ondick