

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Dairy Queen #2	Facility Type Food Service Establishment	
Licensee Name D & D, LLC	Facility Telephone # 304 263-6735	
Facility Address 1016 North Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/13/2019	Total Time Spent 1.33

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	36
Norlake Condiment	38
Hoshizaki	36
Beverage-Air	40
Outside Walk-In	37
Milk Dispenser	38
Prep Unit	40
Silver King	38
Stoelting	38
Stoelting 2	38
Chili	156

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BaySinkBucket	ChemicalChemical		300	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 # 3

Repeated # 2

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Ice chute needs cleaned on ice machine in lobby

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Soda nozzles need cleaned

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION Gnats around chili preparation area beside walk-in refrigerator (Need copy of pest control faxed to office 304-263-8274. Attn:Keith Allison)

ObservedNon-CriticalViolations

Total # 12

Repeated # 2

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: (CORRECTED DURING INSPECTION): Hamburger/Chicken Nugget storage trays stored on rags (non-cleanable surface)

3-305.11 - FOOD STORAGE

OBSERVATION: (CORRECTED DURING INSPECTION): Food stored on floor of walk-in refrigerator (needs to be 6 inches off floor)

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

REPEAT OBSERVATION Gaskets on ice cream machine/small Norlake freezer door need replaced (torn)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bottom of Beverage Air (orange julius) refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Outside vent of Misty machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Outside of bread toaster (machine) needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Prep table shelving needs cleaned (chili prep area)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Outside vent cover of Dilly bar storage under oven needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (CORRECTED DURING INSPECTION): Floor in walk-in refrigerator needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor in walk-in (outside) needs cleaned.

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

REPEAT OBSERVATION Hood vents above grill need cleaned

6-501.16 - DRYING MOPS

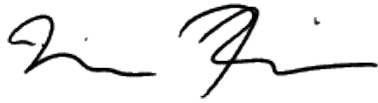
OBSERVATION: Mop needs to air dry in cake building

Inspection Outcome

Comments

Disclaimer

Person in Charge



Jenny Price

Sanitarian



Keith Allison