

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | |
|---|-----------------------------------|
| Facility Name BC Catering | Facility Type Mobile Food Unit |
| Licensee Name Debra & George Brent | Facility Telephone # 304 |
| Facility Address Various Locations in Berkeley County Martinsburg, WV | Licensee Address , |

| Inspection Information | | |
|-------------------------------|-------------------------------|--------------------------|
| Inspection Type Routine | Inspection Date 10/21/2017 | Total Time Spent 0.55 |

| Equipment Temperatures | |
|----------------------------------|--------------------------------|
| Description Fridge Hot box | Temperature (Fahrenheit) 37 |

| Food Temperatures | |
|--|--|
| Description chicken pork macaroni and cheese hotdogs | Temperature (Fahrenheit) 194 154 172 not ready |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|---------------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| Sanitizerbucket | Chemical | | under50/50ppm | bleach | |

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 # 0 3-501.19 - TIME AS A PUBLIC HEALTH CONTROL This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): BBQ sauce sitting at room temp must have 4 hr sticker and be discarded 4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): bleach water less than 50ppm/50ppm 4-601.11(A) - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: refrigerator shelving needs cleaned |

| Observed Non-Critical Violations |
|---|
| Total # 0 Repeated # 0 |

| Inspection Outcome |
|---------------------------|
| |

Comments

*Apple Harvest Festival at Fairgrounds

Temperature log seen; chicken and pork cooked on site

gloves, hot/cold water, bleach, test strips, probe thermometer, upright freezer empty

Disclaimer

Person in Charge

Sanitarian

Amy ARE Edwards