

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Mountain Ridge Middle School	Facility Type Food Service Establishment	
Licensee Name Berkeley Co. Board of Education	Facility Telephone # 304 229-8833	
Facility Address 2771 Gerrardstown Rd Gerrardstown , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 12/07/2017	Total Time Spent 1.93

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	38
Continental Warmer #1	180
Continental Warmer #2	170
Continental Refrigerator	40
Milk 1(left)	34
Milk 2(right)	36

Food Temperatures	
Description	Temperature (Fahrenheit)
veg soup	157-162
broccoli	150,155
carrots	161,180
grilled cheese sandwiches	145 scan
salad bar-strawberries	31.5
salad bar-cucumbers	43
salad bar-red peppers	46
salad bar-canned fruit	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
BucketDishmachine	ChemicalHeat	yes	100-200	bleachheat	

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

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): red peppers(46d) and cucumbers(43d) just placed on salad bar not 41 or lower-refrigerated or surrounded with ice until 41d and placed on salad bar

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 1 of 2 bleach buckets with concentration too high-200ppm/100ppm

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): splash area of floor mixer needs cleaned more thoroughly

Observed Non-Critical Violations

Total # 6

Repeated # 0

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

OBSERVATION: left milk cooler needs to be defrosted(near ice machine)

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

OBSERVATION: walkin freezer-ice build up on floor and small amount on ceiling

4-501.12 - CUTTING SURFACES

OBSERVATION: several cutting boards in poor repair

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: hot water at handsinks @68-86d Dishroom hot water temp @118d

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: several hood light bulbs need replaced.

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

OBSERVATION: hood filters need cleaned

Inspection Outcome

Comments

Watch Best by dates on condiment packets
Watch for dented cans(3 found)

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards