

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name KD Court/Meals on Wheels	Facility Type Food Service Establishment	
Licensee Name Association for Community Development	Facility Telephone # 304 267-2102	
Facility Address 116 E King St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/26/2018	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Vegetable Fridge-KD	30
3 Door Fridge-KD	39
Right 3 door fridge/Meals	41
Drink Fridge-KD	41 scan
Left 3 door fridge/Meals	39

Food Temperatures	
Description	Temperature (Fahrenheit)
broccoli	185-205
rice	167
chicken fillets(precooked)	145/183

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3BayDishMachine	Chemical- MealsChemical		50100	bleachchlorine	

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 # 6

Repeated # 0

3-202.15 - PACKAGE INTEGRITY

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several dented cans found

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Meals-chicken fillets at 145degrees/reheated to 183

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

This is a critical violation

OBSERVATION: 2 table top mixers stored not clean

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

This is a critical violation

OBSERVATION: slicer stored not clean

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

This is a critical violation

OBSERVATION: used electric can opener and "back up" can opener stored not clean

6-501.111(C)* - APPROVED METHODS OF CONTROLLING PESTS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): snap trap not approved(found in cabinet)

ObservedNon-CriticalViolations

Total # 11

Repeated # 0

2-402.11 - HAIR RESTRAINTS

OBSERVATION: employees should wear hair restraints in kitchen

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: (CORRECTED DURING INSPECTION): thermometer needed in KD beverage refrigerator-scan 41

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

OBSERVATION: KD upright freezer needs to be defrosted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: dishroom-top of dish storage cart and beverage refrigerator needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: dishroom-hole in corner of upper left wall needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: handsink caulk needs replaced-cracked/dark

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: small counter fan needs dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: unused areas should be kept clean-old ice cream freezer and cabinet

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: dishroom-spray nozzle at sink needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned in storage closets and underneath KD refrigerators

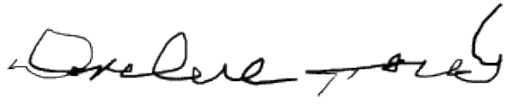
6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: hood over stove needs edges dusted

Inspection Outcome

Comments

Person in Charge



Sanitarian



Luke Hartley