

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



**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment Information**

Facility Name Martinsburg High School	Facility Type Food Service Establishment
Licensee Name Berkeley Co. Board of Education	Facility Telephone # 304 263-6333
Facility Address 701 South Queen St Martinsburg, WV	Licensee Address

**Inspection Information**

Inspection Type Routine	Inspection Date May 23, 2018	Total Time Spent 1.85
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**Equipment Temperatures**

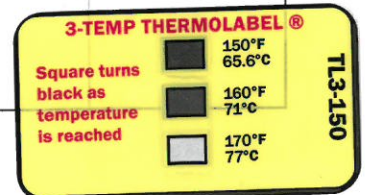
Description	Temperature (Fahrenheit)
Walk-In 1	41.5 scan(alot of traffic in and out all morning)-scan of 38 <del>taken</del> <i>taken</i> at end of inspection
Walk-In 2	
AdvantEDGE refrigerator	38
Milk coolers Line 1	39
Metro HotHold-right	38
HM 2000 Hot Hold	193
salad display-right	food-160
salad display-left	not in use
cafeteria milk cooler	35
Hoshizaki freezer	38
milk cooler-center	-4
milk cooler-far right	40 scan
Ches Cor hot hold	38
	170

**Food Temperatures**

Description	Temperature (Fahrenheit)
carrots	151-182
green beans	156-188
salad bar-coleslaw	43.5/39
salad bar-applesauce	57
salad bar-carrots	59/47
hamburgers	143-174

**Warewashing Info**

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bucket Dishmachine	Chemical Heat	160	50	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 # 5**

**Repeated # 0**

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

**This is a critical violation**

**OBSERVATION:** items on salad bar not holding 41 or lower-43.5-57-Placed back under refrigeration(10:25)-11am-coleslaw temping 39-carrots at 47 -applesauce-scan over 50

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** ice scoop container needs cleaned

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** floor mixer splash area needs cleaned

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** slicer attachment not clean-Not used-Clean and cover

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** table top mixer stored-splash area needs cleaned

**Observed Non-Critical Violations**

**Total # 11**

**Repeated # 0**

**4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS**

**OBSERVATION:** walk in freezer-milk crates not approved for storage

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

**OBSERVATION:** thermometer needed in center line milk cooler-scan of 40

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

**OBSERVATION:** right salad case not working

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

**OBSERVATION:** center milk cooler needs to be defrosted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** lower shelving in storeroom and outside door holding paper goods needs cleaned-cobwebs

**6-301.14 - HANDWASHING SIGNAGE**

**OBSERVATION:** No handwashing signage is provided at employee handwash sink.-wall near ovens

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** walls beneath dishmachine need cleaned and painted

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** center tray line-bar needs secured to brace

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** wall handsink(located near ovens)-and restroom sink water temping 77degrees-Far handsink water temping 111d

**6-501.112 - DEAD OR TRAPPED PESTS REMOVED FROM TRAPS AT ADEQUATE FREQUENCY**

**OBSERVATION:** glue board in storeroom needs changed

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** ceiling/vents need cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards

