

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Quality Inn and Suites	Facility Type Food Service Establishment	
Licensee Name CALA, Inc.	Facility Telephone # 304 263-8888	
Facility Address 1937 Short Rd Kearneysville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/29/2019	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
refrigerator	38
Mini Fridge	36
Back Fridge	34 scan

Food Temperatures	
Description	Temperature (Fahrenheit)
2% milk	33.5
oj	51
sausage and eggs	143 scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bottle3bay	QuatQuat				

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 # 1

2-102.11 - DEMONSTRATION OF KNOWLEDGE

This is a critical violation

OBSERVATION: Person on duty for breakfast had not been trained on how to set up 3 bay sink: Wash, Rinse, Sanitize (stearamine tablets 200ppm) and how to wash/sanitize dishes

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): orange juice temping 51degrees (should be 41 or lower)

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

This is a critical violation

OBSERVATION: refrigerator located in laundry needs to be cleaned inside(and also doors and top)

4-702.11 - BEFORE USE AFTER CLEANING

This is a critical violation

OBSERVATION: only approved sanitizers can be used in food preparation areas-Bleach 50-100ppm or Quaternary 200ppm-General cleaners or window cleaners not approved

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): CLR stored on shelf behind microwave area and blue cleaner stored on top of refrigerator need to be stored away from food prep area(stored beneath sink)

Observed Non-Critical Violations

Total # 15

Repeated # 1

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in refrigerator(laundry) not accurate-scan of 34-thermometer mercury broken

4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES

OBSERVATION: test strips needed for stearamine tablets

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

OBSERVATION: upright freezer and freezer above refrigerator needs defrosted

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

OBSERVATION: dish drainer needs to be cleaned or replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: tan cart being used for food needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: kitchen-shelf liner needs to be washed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cabinet beneath tv needs cleaned inside and other cabinets as needed(discard plastic bags found in several drawers)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: waffle bar-wall coving pulling away from wall

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: threshold into kitchen needs to be repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION plumbing leaking beneath 3 bay sink (musty/mold smell)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: handles need re-attached on several kitchen cabinets

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: shelving and cabinets in poor repair-missing trim, not sealed, etc

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling vents need to be cleaned -dining area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: metal serving window needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: areas behind sinks need cleaned-new caulk if needed

Inspection Outcome

Comments

*Classes offered every 3rd Tuesday of the month-Highly recommend

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 02/07/2019

Person in Charge



Sanitarian



Amy ARE Edwards