

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



**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>	
Facility Name Quality Inn	Facility Type Food Service Establishment
Licensee Name FAWV Associates LLC	Facility Telephone # 304 274-6100
Facility Address 1220 T.J. Jackson Dr. Falling Waters, WV	Licensee Address ,

<b>Inspection Information</b>		
Inspection Type Follow up	Inspection Date March 02, 2018	Total Time Spent 0.83

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Juice cooler	34- scan of 25
Juice Machine	
White refrigerator	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 bay sink	chemical				

**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).

<b>Observed Critical Violations</b>
<b>Total # 0</b>
<b>Repeated # 0</b>

<b>Observed Non-Critical Violations</b>
<b>Total # 0</b>
<b>Repeated # 0</b>

<b>Corrected Hazards</b>
The following hazard(s) have been corrected since the last inspection.
<b>Total # 18</b>
<b>3-305.12 - FOOD STORED IN PROHIBITED AREAS.</b>

**OBSERVATION:** crockpot should not be stored beneath sink plumbing pipes-only chemicals no paper products or disposable gloves

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

This is a critical violation

**OBSERVATION:** dining area refrigerator-temps of yogurt and cream cheese at 45 degrees-product moved-refrigerator stocked at 9am

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

This is a critical violation

**OBSERVATION:** egg patties, stored in refrigerator, need to be datemarked

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

**OBSERVATION:** coffee urn in poor repair-inside lining chipping

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

**OBSERVATION:** inside kitchen cabinets in poor repair

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

**OBSERVATION:** duct tape used on refrigerator door not cleanable

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

**OBSERVATION:** ice on bottom of freezer-needs to be defrosted

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

**OBSERVATION:** cabinet door hinge not secured-located beneath dining area toaster

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside cabinets need cleaned esp beneath sink-black residue coming from drain

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** cabinets in dining area need cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** refrigerator/freezer gasket needs cleaned and top of refrigerator also

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

**OBSERVATION:** caulk needs replaced behind 3 bay sink

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

**OBSERVATION:** duct tape on plumbing beneath 3 bay sink not approved-check for leak

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

**OBSERVATION:** cabinet end piece needs refinished(by trashcan)

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

**OBSERVATION:** small black fan needs cleaned-stored inside kitchen cabinet

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** refrigerators need to be pulled out and floor cleaned-coving needs cleaned

**7-102.11 - COMMON NAME**

This is a critical violation

**OBSERVATION:** spray bottle of yellow product needs to be labeled(on counter) and blue product needs to be labeled(under sink)-discarded

**7-201.11 - SEPARATION**

This is a critical violation

**OBSERVATION:** yellow spray bottle of product stored beside small oven and syrup cups(lemon cleaner)

**Inspection Outcome**

**Comments**


All violations from February 20 corrected  
2005 Food Code downloaded on computer  
County Sewer visited kitchen last week- Stated grease trap not needed- Contacted today by phone and asked to fax letter to Health Dept  
Reinspection fee- Pay within 10 days

Disclaimer

Person in Charge

ON file

Sanitarian



Amy ARE Edwards