

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name CCSI, Inc(Sweet Inspirations/Classic Chocolates)	Facility Type Food Service Establishment	
Licensee Name CCSI, Inc	Facility Telephone # 304	
Facility Address 839 Winchester Ave Martinsburg , WV	Licensee Address 839 Winchester Ave , WV 25401	
Inspection Information		
Inspection Type Follow up	Inspection Date 01/23/2019	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True refrigerator "Cold Milk" refrigerator display refrigerator	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucketdish machine	chemicalheat	160			

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
<p>Total # 1 Repeated # 2</p> <p>6-501.111 - CONTROLLING PESTS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): mouse droppings: along wall in sales floor facing car wash and in back center room-Clean all areas-Area vacuumed</p>

Observed Non-Critical Violations

Total # 2

Repeated # 2

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION gray decorating table-trim pulling off edges

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION employee restroom needs cleaned-coving

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 30

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: all items should be covered before storing-nuts, chocolate, etc

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: flour tub needs to be labeled

3-305.11 - FOOD STORAGE

OBSERVATION: cake decorating bags should be stored in container

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

OBSERVATION: small food processor bowl needs replaced-in poor repair

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

OBSERVATION: both upright freezers need to be defrosted

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

This is a critical violation

OBSERVATION: stand mixer splash area needs cleaned and 1 small mixer needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: cake decorating area needs to be cleaned after completing task-before leaving for the night

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: candy case-door tracks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: all white cubbies need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: door gasket on cake holding refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside orange cabinet needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: white shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside all ovens need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: speed racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: brown sugar bin needs cleaned-inside and out

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: gray decorating table needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of flat white containers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: area inside handsink cabinet needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor drain needs cleaned beneath 3 bay sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: window and ledge by handsink needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floors need cleaned esp along wall perimeters-kitchen

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: cake area-overall floor cleaning needed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of heat sealing machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of heat gun needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of chocolate machines need to be kept clean when storing

4-801.11 - CLEAN LINENS

OBSERVATION: linens that cover chocolate machines need to be kept clean

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: stained ceiling tiles need replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: dishmachine not operational

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall needs repaired to outside of building behind True refrigerator

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: back storage/laundry area needs cleaned and organized-items must be up off floor for cleaning purposed

Inspection Outcome

Comments

Establishment may re-open and operate-Sign removed
*Reinspection fee paid-Pest control January 18th
**February pest control-e-mail

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards