

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name <b>Good Natured</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Pam Smith</b>	Facility Telephone # <b>304 261-8293</b>	
Facility Address <b>209 S Raleigh St Martinsburg , WV</b>	Licensee Address <b>,</b>	
<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>12/13/2018</b>	Total Time Spent <b>1.25</b>

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Fridge Near Prep Unit	<b>38</b>
Fridge Near Stove	<b>41</b>
Prep Unit	<b>40</b>
Downstairs Fridge	<b>38</b>
Downstairs Beer Fridge	<b>22</b>
Small Black	<b>37</b>

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bucket3bayDishwasher	Chemical		<b>10050</b>	bleachbleach	

**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>
<p><b>Total # 1</b> <b>Repeated # 0</b></p> <p><b>3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Soups in hot holding unit near coffee temped at 125 and 89 degrees</p>

**Observed Non-Critical Violations**

**Total # 9**

**Repeated # 0**

**3-304.15 - GLOVES, USE LIMITATION**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): Employees observed handling food without gloves

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** All cutting boards in the kitchen needs resurfaced or replaced, not easily cleanable due to large scratches that hold food debris and can harbor bacteria growth

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

**OBSERVATION:** Inside of both microwaves need cleaned, tops and door shields

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

**OBSERVATION:** shelves below coffee station need cleaned, dust

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

**OBSERVATION:** Gasket on coffee creamer fridge needs replaced, ripped

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

**OBSERVATION:** Gasket on door near prep unit needs repaired or replaced, coming apart from door

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

**OBSERVATION:** Inside of drawers in kitchen need cleaned, dust and debris from food stored in them

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

**OBSERVATION:** Top of refrigerator next to two door prep unit needs cleaned, grease and dust

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

**OBSERVATION:** Wooden wall directly behind 3 bay sink needs cleaned, old food particles hanging off of it

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**Pam Smith**

Sanitarian



**Luke Hartley**