

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name St. John's and the Mustard Seed	Facility Type Food Service Establishment	
Licensee Name St. John's Lutheran Church	Facility Telephone # 304 263-9291	
Facility Address 101 W Martin St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/08/2017	Total Time Spent 1.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Double door cooler-St. John's	Scan 35
Continental cooler-Mustard Seed	Probe 42-46

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ThreeBaySink	Chemical		200		Quaternary

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 # 2 Repeated # 0 3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING <i>This is a critical violation</i> OBSERVATION: Probed multiple food products in Kitchen reach in fridge between 42F-46F. Discarded product that needs refrigerated. Not using unit until reaching 41F or lower. Have other unit to use that is operating properly.</p> <p>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Three bay sink sanitizer not at proper concentration, to low 0-100ppm Quat.</p>

ObservedNon-CriticalViolations
<p>Total # 2 Repeated # 0 4-203.12 - TEMPERATURE MEASURING DEVICES, AMBIENT AIR, AND WATER OBSERVATION: Need thermometer in kitchen reach in fridge.</p> <p>4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED OBSERVATION: Make sure utensils/jars are air drying properly, must not be stored to dry on absorbant material.</p>

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

Watch best by dates on lunch meat in kitchen reach in. Discussed checking refrigeration units every 4 hours to ensure units are operating properly and to check internal temperature of food as well.

Disclaimer

Person in Charge



Michelle Seidel

Sanitarian



Robert RAD Deener