

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | |
|---|---|
| Facility Name Musselman High School | Facility Type Food Service Establishment |
| Licensee Name Berkeley Co. Board of Education | Facility Telephone # 304 229-1950 |
| Facility Address 126 Excellence Way Inwood , WV | Licensee Address , |

| Inspection Information | | |
|-------------------------------|-------------------------------|--------------------------|
| Inspection Type Routine | Inspection Date 10/04/2017 | Total Time Spent 1.78 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Walk-In | 39 |
| Victory Hot Hold -left | 163 |
| Victory Refrigerator | 40 |
| Victory Hot Hold -right | 174 |
| Milk-left | 40 |
| Milk Center Right | 39 |
| Milk Center Left | 41 |
| Beverage Air Milk | 39 |
| Cres Cor Hot Hold | 40 |
| FWE Hot Hold | |
| meal units-right | |
| meal units-left | |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Sandwiches | 154 |
| Green beans | 162 |
| Soup | 158 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|--------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| BucketDishmachine | ChemicalHeat | | 50-100 | | |

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 # 1 Repeated # 0 4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Power slicer needs cleaned |

| Observed Non-Critical Violations |
|---|
| Total # 2 Repeated # 0 4-502.11 - GOOD REPAIR AND CALIBRATION OBSERVATION: Ice build up on walk in freezer condenser intake fins, will need repaired 4-601.11(B) - COOKING EQUIPMENT AND UTENSILS OBSERVATION: Tops of hot box and ovens need dusted |

Inspection Outcome

Comments

Disclaimer

Person in Charge



judyshade

Sanitarian



Glenn GCO Ondick