

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Care Haven	Facility Type Food Service Establishment	
Licensee Name Berkeley Haven Ltd. , Partnership	Facility Telephone # 304 263-0933	
Facility Address 2720 Charles Town Rd Martinsburg , WV	Licensee Address 2720 Charles Town Rd Martinsburg , WV 25405	
Inspection Information		
Inspection Type Follow up	Inspection Date 05/10/2018	Total Time Spent 1.12

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walkin Victory 2 door Victory single-beverage dining prep-beverage pantry refrig	scan of 56

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine2bay sink3baysink2bay handsink	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).

Observed Critical Violations
<p>Total # 3 Repeated # 6</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation REPEAT OBSERVATION juice refrigerator -scan temp of 56-New door ordered-gasket not sealing-no food being stored in refrigerator</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): splash area of mixer and guard stored not clean</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): slicer stored with food debris on blade</p>

Observed Non-Critical Violations

Total # 6

Repeated # 6

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): pantry refrigerator needs cleaned esp beneath hydrators

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION storeroom-wall/caulk needs repaired behind bread rack-chipping.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION dishroom walls no longer cleanable-need replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION caulk at dishmachine needs replaced and at dishroom handsink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION coving missing at corner of dishroom

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls need cleaned where splash has taken place-dishroom, 3 bay sink and kitchen

Corrected Hazards

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

Total # 21

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

This is a critical violation

OBSERVATION: low sodium soy sauce jug at room temperature-label states "refrigerate after opening"

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

This is a critical violation

OBSERVATION: 4 trays of portion condiment cups dated for 10 days-expired 4/30 (7 day datemarking should be followed); several containers of food not datemarked; some items dated for 2 days and expired; Pantry peanut butter portion cups dated for 15 and 22 days

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: 2 cases of Sysco sliced potatoes with Use by April 28 and April 30 and 3 containers of thickened apple juice with Use by date of April 4

4-501.16 - WAREWASHING SINKS, USE LIMITATION (USE)

OBSERVATION: The 2 bay sink is being used for handwashing.

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

This is a critical violation

OBSERVATION: gray silverware container needs cleaned inside

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

This is a critical violation

OBSERVATION: walkin shelving-food debris on shelving needs cleaned(change trays holding condiments)

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

This is a critical violation

OBSERVATION: blue ice scoop holder needs cleaned inside

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

This is a critical violation

OBSERVATION: inside top of ice machine needs cleaned

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

This is a critical violation

OBSERVATION: red thermal cereal bowls stored not clean-2 racks

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: dish dollies need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: all brown carts need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: handsink on outside wall slow to drain.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: tray line rail needs secured(far end near coffee station)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: door to storeroom needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: dishroom black fan needs dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: handwashing sink in dishroom needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: dishroom floor drain needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: mop room floor needs cleaned and also beneath bottom shelving

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: hood filters need cleaned

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: Degreaser bottle stored in mop room not labeled.

Inspection Outcome

Comments

Dishroom to be cleaned tonight and caulk/coving replaced
New refrigerator door on order-Should not be used until temperature holds 41 or lower
*Reinspection fee-\$75. Should be paid within 10 days

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards