

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|--|---|--------------------------|
| Facility Name The Dining Room | Facility Type Food Service Establishment | |
| Licensee Name Beverly Bly | Facility Telephone # 304 229-7510 | |
| Facility Address Dellinger Drive Inwood , WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 01/03/2018 | Total Time Spent 2.00 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| New superior cooler | 38 |
| Pie cooler | 42 |
| True cooler right | 36 |
| True cooler left | 42 |
| Sandwich cooler | 41 |
| Salad cooler | 38 |
| Continental cooler | 38 |
| Dressing cooler | 41 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Peas and carrots | 154 |
| Stock | 157 |
| Steam table items | 140 |
| Scrapple | 40 |
| Potato soup | 43 |

| Warewashing Info | | | | | |
|--|----------------------|--------------|------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| Dishmachine3bay ServerbucketFron tserverbucket | chemchemchemc hem | | 5050 | | |

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 # 3

Repeated # 2

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Must have lids and straws on drinks

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw meat stored above ready to eat food or above food with a lower final cooking temperature.

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

This is a critical violation

OBSERVATION: Jelly and butter packets sitting on toast and salad dressing containers sitting on salad base, needs to be served not on the food but on a separate container

ObservedNon-CriticalViolations

Total # 11

Repeated # 2

4-302.12 - TEMPERATURE MEASURING DEVICES

OBSERVATION: Thermometers in multiple units need replaced (broken).

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

OBSERVATION: Outside of the small mixer needs cleaned

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

OBSERVATION: Bus carts need cleaned

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

OBSERVATION: Several stainless steel shelves need cleaned in the kitchen

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

OBSERVATION: Inside of the stand up freezer needs cleaned

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

OBSERVATION: Grill stand needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Gaskets on floor freezer need cleaned.

6-201.11 - FLOORS, WALLS, AND CEILINGS

OBSERVATION: Floors and walls need cleaned.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Vents in kitchen need cleaned. Lightbulb in kitchen needs replaced.

Ceiling fan needs cleaned.

Hood and filters need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor fan in kitchen needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walls need cleaned in multiple areas of the unit

Inspection Outcome

Comments

Person in Charge



charity orrison

Sanitarian



Glenn GCO Ondick