

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Berkeley 2000 Rec Center	Facility Type Food Service Establishment
Licensee Name Martinsburg/Berkeley Co. Parks & Recreation Center	Facility Telephone # 304 264-4842
Facility Address 273 Woodbury Ave Martinsburg, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 01/25/2017	Total Time Spent 0.75

Equipment Temperatures	
Description Fridge	Temperature (Fahrenheit) 39-41

Food Temperatures	
Description Cheese sauce	Temperature (Fahrenheit) 132

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 # 4 Repeated # 3 3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Cheese sauce for nachos not at 135F or higher, discarded.</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING <i>This is a critical violation</i> REPEAT OBSERVATION Few items in fridge observed with out a date mark, hot dogs, steamer, cheese, burgers.</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Ice scoop sitting in ice. Potential to contaminate ice with hands.</p> <p>7-102.11 - COMMON NAME <i>This is a critical violation</i> OBSERVATION: Working container under 3 bay sink not labeled.</p>

Observed Non-Critical Violations

Total # 6

Repeated # 3

4-501.116 - WAREWASHING EQUIPMENT, DETERMINING CHEMICAL SANITIZER CONCENTRATION

OBSERVATION: No test kit is available for monitoring sanitizer concentration.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside of cabinets and drawers observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelves observed not clean under equipment.

5-202.12 - HANDWASHING SINK, INSTALLATION

REPEAT OBSERVATION Hand sinks in restrooms need to be metered to stay on for 15 seconds.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Few areas at floor molding in poor repair, loose, restroom.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Few cabinet doors/drawers observed in poor repair, need painted and chipping.

Inspection Outcome

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

Comments

Watch best by dates on bread/rolls. Discussed the use of sanitizer wipes, can't be used with food contact surfaces unless stated by manufacturer. Discussed keeping opened bags of cheese sauce for nachos either 41F or lower or 135F or higher.

Disclaimer

Person in Charge



Kile Vanmetre

Sanitarian



Robert RAD Deener