

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name The Balcony	Facility Type Food Service Establishment
Licensee Name The Balcony	Facility Telephone # 304 283-0723
Facility Address 126 E Burke St Martinsburg , WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 01/27/2017	Total Time Spent 0.80

Equipment Temperatures	
Description	Temperature (Fahrenheit)
prep unit-sandwich	37
undercounter refrig-beverage	37
downstairs walkin	scan of 40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical		200	stearamine	

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 2-102.11 - DEMONSTRATION OF KNOWLEDGE <i>This is a critical violation</i> OBSERVATION: <i>employee on duty not aware of allowed sanitizer concentration nor how to use test strips--- Demonstrated</i></p> <p>3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS <i>This is a critical violation</i> OBSERVATION: <i>(CORRECTED DURING INSPECTION): knives stored between prep unit and freezer not approved-area not clean</i></p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING <i>This is a critical violation</i> OBSERVATION: <i>single serve snack chips in kitchen past Sell by Dec 27 and Jan 17</i></p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING <i>This is a critical violation</i> REPEAT OBSERVATION <i>numerous items past 7 day datemarking or not dated-prep unit and beer cooler walkin</i></p>

Observed Non-Critical Violations

Total # 12

Repeated # 3

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: wiping cloths should be stored in a sanitizer bucket while not in use-Use paper towels for hand drying

3-305.11 - FOOD STORAGE

REPEAT OBSERVATION food and paper should be stored 6" off floor-kitchen and upstairs storage

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: thermometer not found in beer cooler

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: beer/food walkin-light not working

4-501.12 - CUTTING SURFACES

OBSERVATION: prep unit cutting board stained and also single cutting board needs replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: beer/food walkin-shelving needs cleaned

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: utensils stored in crock should be stored with handles inverted

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: chemical/mop room--walls and floor need repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop sink-full of rust and not draining

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: high dusting needed in womens restroom

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION 3 bay sink drain needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION small blue fan needs cleaned

Inspection Outcome

Comments

*Date marking has been a violation since opening-Need to date mark items for 7 days *Cheese -wrapper should be saved and mark accordingly

Numerous training classes now offered by the Health Dept

Person in Charge

Handwritten signature in black ink that reads "DM Mudge".

Sanitarian

Handwritten signature in black ink that reads "Amy ARE Edwards".
Amy ARE Edwards