

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

| <b>Establishment Information</b>                        |   |
|---|---|
| Facility Name<br>South Middle School                    | Facility Type<br>Food Service Establishment |
| Licensee Name<br>Berkeley Co. Board of Education        | Facility Telephone #<br>304                 |
| Facility Address<br>150 Bulldog Blvd<br>Martinsburg, WV | Licensee Address<br>,                       |

| <b>Inspection Information</b> |                               |                          |
|-------------------------------|-------------------------------|--------------------------|
| Inspection Type<br>Routine    | Inspection Date<br>03/13/2017 | Total Time Spent<br>1.77 |

| <b>Equipment Temperatures</b>  |                          |
|--------------------------------|--------------------------|
| Description                    | Temperature (Fahrenheit) |
| Walk-in Cooler                 | 32                       |
| Left Hot Box                   | 180                      |
| Right Hot Box                  | 178                      |
| Left Milk Cooler               | 36                       |
| Right Milk Cooler              | 40 scan                  |
| Left Salad Bar                 | 37/digital 39            |
| Right Salad Bar                | 34/39 digital            |
| Beverage Air refrigerator(new) | 35                       |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| nacho meat               | 199/184                  |
| berries                  | 30                       |
| corn                     | 181/186                  |
| meat-hot hold box        | 117-121/170              |
| hot hold-corn            | 163/164                  |

| <b>Warewashing Info</b> |                     |              |       |                |                |
|-------------------------|---------------------|--------------|-------|----------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM   | Sanitizer Name | Sanitizer Type |
| DishMachinebuckets      | Heatchemical        | yes          | 50ppm | heatbleach     |                |

**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).

| <b>Observed Critical Violations</b>  |
|--|
| <p><b>Total # 2</b></p> <p><b>Repeated # 0</b></p> <p><b>3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING</b></p> <p><i>This is a critical violation</i></p> <p><b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> nacho meat in hot hold not holding 135 or higher/117-121--Heated to 170</p> <p><b>7-201.11 - SEPARATION</b></p> <p><i>This is a critical violation</i></p> <p><b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> CLR stored on shelf over tray liners</p> |

**Observed Non-Critical Violations**

**Total # 5**

**Repeated # 0**

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

**OBSERVATION:** locate or place thermometer in right milk cooler-scan of 40

**6-202.15 - OUTSIDE OPENINGS, PROTECTED**

**OBSERVATION:** back door-gap observed between doors-needs "sweep" to prevent insect entry

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** light out in hood over tilt skillet

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** drain and grid beneath single sink needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** area of caulk behind dishmachine needs cleaned

**Inspection Outcome**

**Comments**

\*Keep refrigerated items cold as close to serving time as possible

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards