

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Hampton Inn-Mtbg	Facility Type Food Service Establishment	
Licensee Name Winchester Hospitality LLC	Facility Telephone # 304 267-2900	
Facility Address 975 Foxcroft Ave Martinsburg , WV	Licensee Address 975 Foxcroft Ave Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 02/05/2019	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True refrigerator	34

Food Temperatures	
Description	Temperature (Fahrenheit)
yogurt	37 scan
hard boiled egg	33
oatmeal	135
fruit	51
bagel toppers	152
western omelet	118-132
bagels toppers on oven	101/167
ham	151

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkspraysanitizer	chemicalchemical		200	steramine	

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

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): fruit temping at 51degrees-fruit replaced and ice added

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: western omelet temping 118-132d

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): bagel toppers, sitting on top of oven, temping 101degrees/167d

Observed Non-Critical Violations

Total # 10

Repeated # 2

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

OBSERVATION: refrigerator needs a new light bulb

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: probe thermometer needs to be calibrated

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: tops of equipment dusty

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: refrigerator shelving needs cleaned (underneath) + door gasket and fans

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside microwave needs cleaned-splash area

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: orange juice nozzle needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: grout in floor tile needs replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light bulbs needed in pantry and kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION black floor fan needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION 3 bay sink- floor drain needs cleaned and pipes beneath sink

Inspection Outcome

Comments

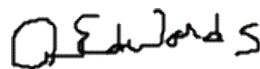
time stickers being used on milk, butter and cream cheese cups

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards

