

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

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FOOD ESTABLISHMENT INSPECTION REPORT

<i>Establishment Information</i>		
Facility Name Quality Inn and Suites	Facility Type Food Service Establishment	
Licensee Name CALA, Inc.	Facility Telephone # 304 263-8888	
Facility Address 1937 Short Rd Kearneysville , WV	Licensee Address ,	
<i>Inspection Information</i>		
Inspection Type Follow up	Inspection Date 02/07/2019	Total Time Spent 0.60

<i>Equipment Temperatures</i>	
Description	Temperature (Fahrenheit)
refrigerator Mini Fridge Back Fridge	

<i>Food Temperatures</i>	
Description	Temperature (Fahrenheit)
orange juice	37

<i>Warewashing Info</i>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bottle3bay	QuatQuat				

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).

<i>Observed Critical Violations</i>
Total # 0
Repeated # 5

Observed Non-Critical Violations

Total # 5

Repeated # 5

4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES

REPEAT OBSERVATION test strips needed for stearamine tablets-*Purchased chlorine test strips-replace with Quat test strips

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

REPEAT OBSERVATION dish drainer needs to be cleaned or replaced-*Replace

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

REPEAT OBSERVATION freezer above refrigerator needs defrosted-*in kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION shelving and cabinets in poor repair-missing trim, not sealed, etc-*Seal ends of shelving

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION threshold into kitchen needs to be repaired-*Repaired but not holding

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 15

2-102.11 - DEMONSTRATION OF KNOWLEDGE

This is a critical violation

OBSERVATION: Person on duty for breakfast had not been trained on how to set up 3 bay sink: Wash, Rinse, Sanitize (stearamine tablets 200ppm) and how to wash/sanitize dishes

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

This is a critical violation

OBSERVATION: orange juice temping 51degrees (should be 41 or lower)

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in refrigerator(laundry) not accurate-scan of 34-thermometer mercury broken

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: refrigerator located in laundry needs to be cleaned inside(and also doors and top)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: tan cart being used for food needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: kitchen-shelf liner needs to be washed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cabinet beneath tv needs cleaned inside and other cabinets as needed(discard plastic bags

found in several drawers)

4-702.11 - BEFORE USE AFTER CLEANING

This is a critical violation

OBSERVATION: only approved sanitizers can be used in food preparation areas-Bleach 50-100ppm or Quaternary 200ppm-General cleaners or window cleaners not approved

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: waffle bar-wall coving pulling away from wall

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: plumbing leaking beneath 3 bay sink (musty/mold smell)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: handles need re-attached on several kitchen cabinets

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: metal serving window needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: areas behind sinks need cleaned-new caulk if needed

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling vents need to be cleaned -dining area

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: CLR stored on shelf behind microwave area and blue cleaner stored on top of refrigerator need to be stored away from food prep area(stored beneath sink)

Inspection Outcome

Comments

*Sink stoppers needed for 3 bay sink; Repair threshold and dry caulk around sink

\$75. reinspection fee-Pay within 10 days

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards