

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Berkeley Medical Center	Facility Type Food Service Establishment	
Licensee Name Berkeley Medical Center	Facility Telephone # 304 264-1000	
Facility Address 2500 Hospital Drive Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/15/2019	Total Time Spent 3.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Unit 10	38
Unit 11	30
Walk-in Unit 7	32
Walk-in Unit 6	38
Grab n Go	32
Refrigerator 4-serving line	34
Cafeteria-Drink unit holding milk unit 14	40
supplement refrigerator	41
refrigerator 3(serving line)	34
warmer 2	34
cooler 12	151
Unit 20	34
unit 19	32
warmer 3-food	34
refrigerator 4	136
(retail) ice cream freezer	37
wellness cooler	-19
	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
trayline broth	159-163
trayline-rice	188
trayline-chicken	181
apricots	39
soup in well	162
deli ham	37

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishMachinefrontlinecafeteriaservinglineareaservinglinekitchenBOHbucketsprepareabucketbucket(fryer/cookarea)buckettrayline	TemperaturechemicalchemicalQuatchemical	160	200100/200200200	quatmultiquat	

**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 # 7</b> <b>Repeated # 0</b></p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Opened hotdog package not date-marked in front cooking area refrigerator</p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> small refrigerator-items dated for 14-30 days(out of original container) 7 day datemarking once prepped or removed from original container</p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> walkin-several items need to be datemarked once opened(chopped vegs, fruit buckets, etc)</p> <p><b>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> 1 sanitizer bucket not reading 150+ (allowed 150-400) corrected 200ppm</p> <p><b>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> several pans/utensils stored not clean</p> <p><b>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Ice machine needs cleaned inside</p> <p><b>4-702.11 - BEFORE USE AFTER CLEANING</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> observed employee washing and sanitizing knife in bucket and storing in holder</p>

<b>Observed Non-Critical Violations</b>
<p><b>Total # 19</b> <b>Repeated # 0</b></p> <p><b>4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE</b> <b>OBSERVATION:</b> Holding unit for fried foods needs thermometer</p>

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

**OBSERVATION:** walkin freezer-ice on floor

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Area under sugar packet bins and cup racks needs cleaned (service area)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Brown cabinets under oatmeal station need cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tracks on metal cabinets need cleaned (pizza and fryer food area)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Cold food bin on hot line needs cleaned better

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** trayline hot buffet-area beneath needs detailed cleaning

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** catering cabinets need cleaned inside(1 door being repaired)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** back of walkin-shelving and wall needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Area under soup well needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Bottom of retail ice cream reach-in needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Salad bar covers need cleaned (being stored)

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

**OBSERVATION:** pans need to air dry before stacking

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

**OBSERVATION:** prep unit sink-faucet needs tightened to sink

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

**OBSERVATION:** new caulk needed at BOH handsink and 3 bay sink-all sinks

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

**OBSERVATION:** BOH handsink-water overshoots sink

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

**OBSERVATION:** hood light out over steamer

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

**OBSERVATION:** ceiling grids need cleaned

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** walkin 7-milk leaking needs cleaned on floor

**Inspection Outcome**

**Comments**

\*Kitchen is starting to show age. However, staff doing well with what they have to work with.

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**