



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Martinsburg Lions Club	Facility Type Mobile Food Unit	
Licensee Name Martinsburg Lions Club	Facility Telephone # 304	
Facility Address 324 PO Box Falling Waters , WV	Licensee Address PO BOX 324 Falling Waters , WV 25419	
Inspection Information		
Inspection Type Routine	Inspection Date 06/03/2017	Total Time Spent 0.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True refrigerator	38

Food Temperatures	
Description	Temperature (Fahrenheit)
french fries	193
cheese sauce	171
hotdogs	166
kraut	152
hamburgers	160
chili	148
fried peppers	141
steamer meat	163

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 # 2</p> <p>Repeated # 0</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</p> <p><i>This is a critical violation</i></p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): chopped items and coleslaw-75-88d-Placed in ice bath</p> <p>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER</p> <p><i>This is a critical violation</i></p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): stearamine sanitizer too strong-300+/200ppm</p>

ObservedNon-CriticalViolations
<p>Total # 1</p> <p>Repeated # 0</p> <p>4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES</p> <p>OBSERVATION: replace quat test strips-water damaged</p>

Inspection Outcome

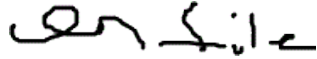
Comments

Location-Orr's Arts Festival

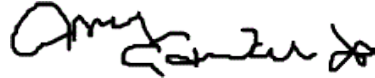
Have: gloves, probe, hairnets, stearamine tablets

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards