

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Berkeley Heights Elementary	Facility Type Food Service Establishment
Licensee Name Berkeley Co. Board of Education	Facility Telephone # 304 267-3520
Facility Address 726 Hack Wilson Way Martinsburg, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 03/03/2017	Total Time Spent 1.77

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Right Milk Cooler	24 on thermometer/35 between cartons
Walk-in Cooler	37
Left Milk Cooler	38
Metro Hot Holds	144/138
Hoshizaki refrigerator	41
hothold Resa	157
milk-cafeteria	34
got milk refrigerator	38

Food Temperatures	
Description	Temperature (Fahrenheit)
corn	180-188
pizza	135-138
mandarin oranges	58-61 not refrigerated

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachineredbucket	Heatchemical	yes	50	beach	

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 # 4

Repeated # 3

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): salsa from Jan 30 and Marinara sauce from 2-17

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 4 yogurt cups, in front refrigerator, with "use by dates "from Jan and Feb 2017

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): slicer stored not clean

5-103.11 - CAPACITY

This is a critical violation

OBSERVATION: hot water at back handsink not providing hot water immediately-must wait for a long time for water to heat

Observed Non-Critical Violations

Total # 11

Repeated # 3

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

REPEAT OBSERVATION 2 of 3 probe thermometers needs calibrated-reading 62

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: right milk cooler-internal thermometer reading 24-temp taken between milk cartons 35 and cafeteria cooler-remove thermometer reading 24

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

OBSERVATION: right milk cooler needs defrosted

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

OBSERVATION: blue cafeteria trays stained

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: can racks need cleaned-dust/cobwebs

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: coving at wall corner by freezer needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: walls need painted in several areas-serving area, dishroom wall, restroom ceiling

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION ceiling vents need cleaned-restroom and kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling in dish area needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: outside of a/c units dusty

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION hood filter-right side needs cleaned

Inspection Outcome

Comments

**Watch best by dates on condiment packets and lucy's cookie packs*

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards