

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

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 05/01/2019	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Right Milk Cooler	38
Walk-in Cooler	39 scan
Left Milk Cooler	34
Metro Hot Hold-left	151
Hoshizaki refrigerator	41
hothold Resa	158
milk-cafeteria	39
metro hold hot-right	156
freezer	10

Food Temperatures	
Description	Temperature (Fahrenheit)
taco meat	143-162
beans	185-188

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachineredb ucket	Heat	170	500	quat	heat

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 Repeated # 0</p> <p>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation OBSERVATION: pre mixed quat sanitizer reading 500ppm (150-400 allowed)-Have equipment adjusted- Be sure all staff is testing properly</p> <p>6-501.111 - CONTROLLING PESTS This is a critical violation OBSERVATION: mouse droppings observed in dry stock room(by desk)-Clean area-done</p>

Observed Non-Critical Violations
<p>Total # 7 Repeated # 0</p> <p>4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS OBSERVATION: paper lining several drawers not approved-paper not cleanable</p> <p>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: all milk coolers-water laying in door ledge when opened(be sure to close tightly)-All at temp</p> <p>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: pitted clear containers used by EPIC need replaced</p> <p>4-602.13 - NONFOOD CONTACT SURFACES OBSERVATION: (CORRECTED DURING INSPECTION): spray nozzle on 2 bay sink needs cleaned</p> <p>6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR OBSERVATION: paint chipping on ceiling in numerous areas</p> <p>6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR OBSERVATION: slow leak beneath left side of 2 bay sink</p> <p>6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS OBSERVATION: employee restroom-base of toilet and floor need cleaned; also ceiling fan cover</p>

Inspection Outcome

Comments
<p>*If pulling food from freezer to thaw in refrigerator, date mark for date pulled(i.e. pepperoni roll ingredients) *Be sure to take temperatures of all units on a daily basis and record accordingly</p>

Disclaimer

Person in Charge

Handwritten signature of Susan Henry in black ink.

Sanitarian


Amy ARE Edwards