

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name SpringMills Middle School	Facility Type Food Service Establishment	
Licensee Name Berkeley Co. Board of Education	Facility Telephone # 304 274-5030	
Facility Address 255 Campus Drive Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date April 30, 2019	Total Time Spent 1.58

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Milk cooler 1	40
Milk cooler 2	39
Delfield hotbox 1	141
Delfield hotbox 2	150
Front line cooler walkin	37
Salad Bar 1	38
Salad Bar 2	40
Steam Table Left	39
Steam Table Right	140
	151

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bucket Dishwasher	Chemical Heat	160		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
Total # 2 Repeated # 0 4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Vegetable slicer needs cleaned

COPY

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Slicer needs cleaned

Observed Non-Critical Violations

Total # 1

Repeated # 0

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

OBSERVATION: Hood vents above ovens need cleaned

Inspection Outcome

Comments

Watch best by dates Chips (tostitos) February, January, March 2019.

Disclaimer

Person in Charge

Natalie Ashton

Sanitarian



Keith Allison