

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Potomac Intermediate	Facility Type Food Service Establishment	
Licensee Name Berkeley Co. Board of Education	Facility Telephone # 304	
Facility Address 5308 Williamsport Pike Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 12/15/2017	Total Time Spent 2.10

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in	38
Right Milk Cooler	32
Left Milk Cooler	41
Continental Hot Hold	168
Victory Hot Hold	170
Beverage Air refrigerator	34

Food Temperatures	
Description	Temperature (Fahrenheit)
broccoli	120-136-155/190
pizza	190

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineKitch enBucket	Heatchemical	yes-170	50	heatbleach	

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 # 6

Repeated # 0

3-202.15 - PACKAGE INTEGRITY

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several dented cans found

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several pans of broccoli ready for serving temping 120d/reheated to 190d

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): baggies of sliced oranges and opened bag of lettuce in front refrigerator not date marked(from Mon and Tues)

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 6 cases of yogurt with Use by date of Dec 14(Thursday) found in walkin-Separated but not discarded

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): bleach spray bottle, stored at back sink, flashing color on test strip(too strong)

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: small floor mixer-splash area needs cleaned

Observed Non-Critical Violations

Total # 3

Repeated # 0

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

OBSERVATION: left milk cooler-tear in bottom gasket

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling vents in dishroom and kitchen and light covers need dusted(right side kitchen)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: dish room wall needs cleaned behind spray sink/caulk needs replaced(mold)

Inspection Outcome

Comments

*Watch "best by" dates on condiments
*Replace expired chlorine test strips-More on order

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards