

**FOOD ESTABLISHMENT INSPECTION REPORT**

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.i.)

OBSERVATION TOTALS

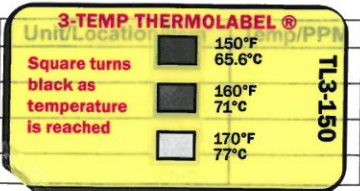
PRIORITY: 6  
CORE: 20

PRIORITY FOUNDATION: 0  
TOTAL: 26

ESTABLISHMENT: Hilton Garden Inn PERMIT NO.: \_\_\_\_\_ DATE: 2/5/2020  
 ADDRESS: 65 Priority Drive CITY: Martinsburg STATE: WV ZIP: 25403  
 PERSON IN CHARGE/TITLE: X Baylyn Corbett TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): Keith Allison R.S.  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 9:30am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-501.11	Plastic Cracked on Hand towel dispenser at hand sink (eye)
✓	✓		4-602.11	Ice Scoop digging into wall/dry wall at ice machine.
			6-501.11	Wall at Ice Scoop needs repaired.
			4-903.11	Dishes need to be stored inverted.
			4-903.11	Silverware needs to be stored handles one way.
✓	✓		4-602.11	Big Pot needs cleaned (stove clean but not clean).
✓	✓		4-602.11	Sne-V needs cleaned (mold)
			4-602.13	Duct tape on onion storage container non-cleanable.
✓			4-602.13	Vac-Seal needs cleaned.
			6-501.14	Vent(Hood) Above Dish machine needs cleaned.
✓			4-602.13	Black roller cart needs cleaned.
	✓		4-602.11	Utensil storage drawer needs cleaned
			4-501.12	Cutting board needs replaced/re-surfaced.
✓	✓		4-602.11	Avamix mixer needs cleaned
			4-602.13	Table under mixer/slicer needs cleaned.
	✓		3-501.18	Items past 7 Day Hold time in 2-Door refrigerator.
			6-501.12	Floor in Walk-In Freezer needs cleaned.
			4-202.16	Milk crate being used as storage shelf in walk-In Freezer (non-cleanable) need shelf.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Dishmachine	160°	2-Door Breakfast	39°		
Walk-In	39°	Sandwich Prep	40°		
Beverage Air	39°	Bar Refrigerator	38°		
Juice Machine	38°	Front Refrigerator	39°		



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 ADDRESS: 65 Priority Drive CITY: Martinsburg STATE: WV ZIP: 25403  
 PERSON IN CHARGE/TITLE: Baelyn Corcoran TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature] RS  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 9:30am.

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.14	Hood vents need cleaned.
✓			3-304.12	Ice Scoop at bar stored on napkin (non-cleanable)
✓			3-304.12	Mixing Cups stored on towels (non-cleanable)
			6-501.11	Vent Screws exposed on bar cooler (need tightened)
			6-501.11	Tape on door (storage) needs taken off (Unlock Door) Fix handle to unlock.
			4-602.13	Back Hot Boxes (FWE) need cleaned.
			4-602.13	Back Bar Keg Cooler Gaskets need cleaned (under)
			4-602.13	Inside of Keg cooler needs cleaned. Back

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM