

**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 Momma's Country Kitchen	Facility Type Food Service Establishment	
Licensee Name Timothy and Connie Painter	Facility Telephone # 304 754-6262	
Facility Address 3790 Hedgesville Rd Hedgesville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 10/10/2017	Total Time Spent 1.23

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich cooler	41
Walk in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
gravy	165
dried beef gravy	155
green beans	149 scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkbuckets	chemicalchemical		50ppm0/200/100	bleachbleach	

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 # 5</p> <p>Repeated # 1</p> <p>2-301.14 - WHEN TO WASH This is a critical violation OBSERVATION: hands need washed and gloves changed between tasks-cleaning to working with food; between tasks; etc</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): sliced cheese dated for 9-5</p> <p>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): bleach buckets-0/200/100 No reading-bleach added and then too strong; adjusted</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): couple pans and measuring cup stored not clean</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): soda nozzles need cleaned</p>

Observed Non-Critical Violations

Total # 8

Repeated # 1

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: shelf liners, for clean pans, need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bin of unused lids need cleaned and covered

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restrooms-floor perimeters and base of toilets need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: grease trap lid needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walkin-black fan covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (CORRECTED DURING INSPECTION): back table-ledges need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling vents need dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restroom-changing table and mat need cleaned

Inspection Outcome

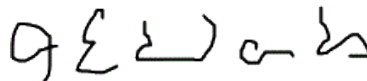
Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards