

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>	
Facility Name The Balcony	Facility Type Food Service Establishment
Licensee Name The Balcony	Facility Telephone # 304 283-0723
Facility Address 126 E Burke St Martinsburg, WV	Licensee Address ,

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 08/23/2017	Total Time Spent 1.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
prep unit-sandwich	10:50am: 50 on thermometer inside-food
undercounter refrig-beverage	internal temps at 53-54
downstairs walkin	52 on digital
	no temp recorded for today
	37
	37

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
chicken pieces cooling	123

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkbucket	chemicalchemical		200300	stearaminestearamine	

**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 # 4****Repeated # 3****3-501.14 - COOLING***This is a critical violation***OBSERVATION: (CORRECTED DURING INSPECTION):** chicken pieces cooling at 123d**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING***This is a critical violation***OBSERVATION:** prep unit at 50d on inside thermometer(10:50)-food temped at 53/53 and digital reading 52-food discarded**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING***This is a critical violation***REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** food must be datemarked after removing from freezer to refrigeration**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER***This is a critical violation***OBSERVATION: (CORRECTED DURING INSPECTION):** quat sanitizer bucket at 300ppm(should be 200)**Observed Non-Critical Violations****Total # 6****Repeated # 3****4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS****OBSERVATION: (CORRECTED DURING INSPECTION):** wet towel beneath cutting board not approved**4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY****OBSERVATION:** probe thermometer needs to be calibrated**4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES****OBSERVATION:** new sanitizer test strips needed for stearamine tablets**4-501.12 - CUTTING SURFACES****REPEAT OBSERVATION** cutting boards need resurfaced**4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES****REPEAT OBSERVATION** utensils-whisks/ladle should be inverted or hung on wall**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR****REPEAT OBSERVATION** 3 bay sink plumbing leaking**Inspection Outcome****Comments**

\*Prep unit emptied and food discarded-Should not be used except for soda-Must be serviced asap-Invoice should be sent to Health Dept via fax or scan-Temperature should be noted on invoice of 41 or lower

Suggest keeping temperature logs for refrigeration

Person in Charge

Sanitarian

**Amy ARE Edwards**