

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Burger King Spring Mills	Facility Type Food Service Establishment	
Licensee Name Western Maryland Fast Foods, LP	Facility Telephone # 304 274-1461	
Facility Address 66 Cordial Court Falling Waters , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/23/2018	Total Time Spent 1.67

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk-In	39
Smoothie Station	40
Milk/Pie Refrigerator	40
Main board	40
Whopper	146
Chicken	146
Salad Prep	
Milkshake Machine	38

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BayBucket	ChemicalChemical		300	Quat	

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 3</b> <b>Repeated # 2</b></p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b> <b>This is a critical violation</b> REPEAT OBSERVATION Inside of ice machine needs cleaned (mold)</p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Clean dishes stored not clean</p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Shelving in Walk-In refrigerator needs cleaned (mold)</p>

**Observed Non-Critical Violations**

**Total # 8**

**Repeated # 2**

**4-302.12 - TEMPERATURE MEASURING DEVICES**

**OBSERVATION:** Thermometer needed in small refrigerator under main line

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

**OBSERVATION:** Vents on ice machine need repaired/replaced (broken)

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

REPEAT OBSERVATION Hamburger freezer needs defrosted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Condiment holders at Drive Thru window need cleaned

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Floor in back storage room needs cleaned (especially corners)

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floors behind/underneath equipment need cleaned throughout establishment

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Walls and ceilings in kitchen area need cleaned (food debris)

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

REPEAT OBSERVATION Automatic Broiler vents need cleaned .

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**Brandon Vanhorn**



**Keith Allison**