

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



## FOOD ESTABLISHMENT INSPECTION REPORT

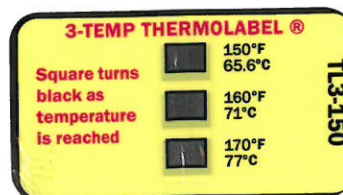
<b>Establishment Information</b>		
Facility Name The Crossings at Martinsburg	Facility Type Food Service Establishment	
Licensee Name Martinsburg Operations/The Crossings at Martinsburg	Facility Telephone # 304	
Facility Address 13857 Apple Harvest Drive Martinsburg, WV	Licensee Address	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date April 12, 2019	Total Time Spent 1.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Hoshizaki	40
Walk-In	36
Prep Unit	40
Cres Cor Hot Hold	180
Steam Table	137
Black Refrigerator	40

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	
Dishmachine	Heat			Heat		
Bucket	Chemical	170				
3-Bay	Chemical		300	Quat		
			400	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>	
<b>Total # 6</b>	
<b>Repeated # 1</b>	
<b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b>	
<b>This is a critical violation</b>	
<b>OBSERVATION:</b> Mixer needs cleaned	
<b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b>	



**This is a critical violation**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Clean plates stored not clean

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

OBSERVATION: (*CORRECTED DURING INSPECTION*): Slicer needs cleaned

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

OBSERVATION: (*CORRECTED DURING INSPECTION*): Robot Coupe needs cleaned

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

OBSERVATION: (*CORRECTED DURING INSPECTION*): Knives stored in knife storage need cleaned

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

OBSERVATION: Gnats in numerous areas of kitchen and bistro area (pest control should be doing treatments. (Hot Shot Flying Insect Killer not approved method of pest control in food area)

***Observed Non-Critical Violations***

**Total # 5**

**Repeated # 1**

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

OBSERVATION: Steamer needs repaired (work order already has been called in)

**4-501.12 - CUTTING SURFACES**

OBSERVATION: (*CORRECTED DURING INSPECTION*): Cutting boards in poor repair. Need bleached/re-surfaced.

**4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES**

OBSERVATION: (*CORRECTED DURING INSPECTION*): Need to invert plates

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

OBSERVATION: Door to Memory Care room needs repaired (hole for lock is damaged)

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

REPEAT OBSERVATION Hood vents need cleaned

***Inspection Outcome***

**Comments**

Disclaimer

Person in Charge

*Zac Berry*  
**Zac Berry**

Sanitarian

*Keith Allison*  
**Keith Allison**