

West Virginia Department of Health & Human
Resources
Morgan County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Maria's Garden & Inn	Facility Type Food Service Establishment	
Licensee Name (Owner Not Set)	Facility Telephone #	
Facility Address 42 Independance St. Berkeley Springs, WV	Licensee Address	
Inspection Information		
Inspection Type Routine	Inspection Date August 30, 2018	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Freezer	25
Condiment Cooler	36
Sliding Cooler	38
Chest Freezer	6
Freezer	18
Cooler	38
Freezer	8
Cooler	36
Cooler (Upstairs storage-R)	41
Cooler (Upstairs storage-L)	38
Freezer	6
Freezer	6
Chest Freezer	-5
Walk-In Freezer	22
Chest Freezer	9
Dough Cooler	38
Pizza Freezer	0.5
Cooler	41

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 # 3
Repeated # 2
3-701.11 - DISCARDING AND RECONDITIONING UNSAFE ADULTERATED, OR CONTAMINATED FOOD Observation: Strawberries need thrown out. Corrective Action(s):
4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE Observation: Silverware in kitchen drawer need cleaned.

Corrective Action(s):

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

Observation: Food residue on serving containers.

Corrective Action(s):

Observed Non-Critical Violations

Total # 13

Repeated # 2

3-305.11 - FOOD STORAGE

Observation: Food stored on floor in back storage.

Corrective Action(s):

3-305.11 - FOOD STORAGE

Observation: Food stored in chest freezer needs covered.

Corrective Action(s):

4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED

REPEAT OBSERVATION Waffle maker needs cleaned.

Corrective Action(s):

4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED

Observation: Cooking equipment area needs cleaned.

Corrective Action(s):

4-602.13 - NONFOOD CONTACT SURFACES

Observation: Condiment cooler needs cleaned.

Corrective Action(s):

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Food residue in pizza cooler.

Corrective Action(s):

4-602.13 - NONFOOD CONTACT SURFACES

Observation: Food residue in microwaves.

Corrective Action(s):

4-602.13 - NONFOOD CONTACT SURFACES

Observation: Sliding Cooler needs cleaned.

Corrective Action(s):

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

Observation: Freezers need defrosted.

Corrective Action(s):

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

Observation: Kitchen wall needs cleaned.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

Observation: Shelves and counters need cleaned.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

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

Observation: Hood vents need cleaned.
Corrective Action(s): Clean intake exhaust air ducts, exhaust air ducts and filters so they cannot be a source of contamination.

6-501.16 - DRYING MOPS

Observation: Mops stored in back storage.
Corrective Action(s): Store mops to allow them to air dry without soiling walls, equipment and supplies.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian

Tim Zeigler