

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Mrs. Dotts	Facility Type Food Service Establishment
Licensee Name Sanford Venable	Facility Telephone # 304
Facility Address 416A W King St Martinsburg, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date March 26, 2019	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
3-Door Refrigerator	37
2-Door Walk-In	40
Salad Bar	40
Hot Bar 1	145,158,172
Hot Bar 2	157,152,153

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	
Buckets	Chemical					
3-Bay	Chemical					
Sink			100	Chlorine		

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
3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Pitcher stored in sugar storage container with handle down
3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Undated foods in 3-Door refrigerator

outside (broccoli,mashed potatoes)

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Undated foods in 2-Door refrigerator (chicken, mushrooms, salad)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION Slicer needs cleaned

Observed Non-Critical Violations

Total # 10

Repeated # 1

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: Need to label food containers with names of food (broccoli,potatoes,chili, vegetables)

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

REPEAT OBSERVATION Gaskets on 3-Door refrigerator need replaced (torn)

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

OBSERVATION: Upright Frigidaire freezer needs defrosted

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

OBSERVATION: Metal plate on bottom door of lower oven needs repaired (loose)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of 3-Door refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Inside of microwave needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of small Haier refrigerator needs cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean pans are being stored or stacked without being air-dried first..

5-205.11 - USING A HANDWASHING SINK

OBSERVATION: (*CORRECTED DURING INSPECTION*): Handsink blocked and is unavailable for proper handwashing.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR
OBSERVATION: Storage table in kitchen needs leveled

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanford Venable


Sanitarian


Keith Allison