

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name A.C. & T. Falling Waters	Facility Type Food Service Establishment	
Licensee Name A.C. & T. Co., Inc	Facility Telephone # 304 274-1312	
Facility Address 18 Darla Ave Falling Waters, WV	Licensee Address RR 11535 Hopewell Rd. BOX 4217 Hagerstown, MD 21741	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 03/23/2017	Total Time Spent 1.50

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Chicken Walk-In	36
AC+T Walk-In	37
Norlake	39
True Prep Unit	39
Alto-Sham	159
Subway Refrigerator	38
Subway Case 1	39
Subway Case 2	38
AC+T Chicken Case	150
NuVu Hot Hold	36
Creamer cooler	36
2 walk in cooler	138
Hot dog roller	139
cHEESE WARMER	137
Proofer	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BayBucketSubwaybucket	Chemicalchemchem		300200	QuatQuat	

**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 # 2</b></p> <p><b>Repeated # 2</b></p> <p><b>2-301.14 - WHEN TO WASH</b>  <i>This is a critical violation</i>                      REPEAT OBSERVATION Observed employees changed tasks without washing hands and changing gloves in-between tasks (cross-contamination)</p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b>  <i>This is a critical violation</i>                      OBSERVATION: Slicer needs cleaned</p>

**Observed Non-Critical Violations**

**Total # 10**

**Repeated # 2**

**2-402.11 - HAIR RESTRAINTS**

*OBSERVATION: Numerous employees working in food preparation areas without hair restraints.*

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

*OBSERVATION: Sauerkraut containers need to be labeled*

**4-501.12 - CUTTING SURFACES**

*OBSERVATION: Subway cutting boards need re-surfaced/bleached (back storage room).*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Shelving at breadng station needs cleaned (flour/breading residue)*

**4-602.13 - NONFOOD CONTACT SURFACES**

*REPEAT OBSERVATION Inside of microwave needs cleaned (top)*

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

*REPEAT OBSERVATION Need to air dry pans before storing for use (prep station).*

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

*OBSERVATION: Black storage tubs under stock of gloves need cleaned*

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

*OBSERVATION: Utensil storage bin at prep station needs cleaned*

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

*OBSERVATION: Ceiling vents in kitchen starting to rust and need repaired.*

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

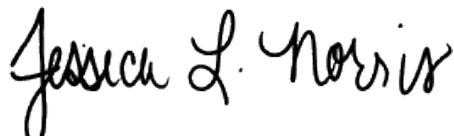
*OBSERVATION: Hood vents need cleaned (possibly vent system, grease dripping down wall).*

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



Jessica Norris

Sanitarian



Keith Allison