

**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 Care Haven	Facility Type Food Service Establishment	
Licensee Name Berkeley Haven Ltd. , Partnership	Facility Telephone # 304 263-0933	
Facility Address 2720 Charles Town Rd Martinsburg , WV	Licensee Address 2720 Charles Town Rd Martinsburg , WV 25405	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 05/01/2018	Total Time Spent 3.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walkin	34
Victory 2 door	40
Victory single-beverage	30**
dining prep-beverage	not in use
pantry refrig	34

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
soup	200
cranberry juice-single door	45
*tomato juice	48
ice tea	41 (overnight)
lemonade	53
pureed food	199+

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine2bay sink3baysink2bay handsink	chemical		100200	chlorinequat	

**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 # 12</b> <b>Repeated # 7</b></p> <p><b>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> low sodium soy sauce jug at room temperature-label states "refrigerate after opening"</p> <p><b>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> juice refrigerator juices temping 45-53 degrees 10:45 and no unit temperatures taken</p>

11:20-orange juice 43; ice tea 2nd tray 41.5; cranberry juice 40.5-11:40-apple juice at 49/50(bottom)-12 noon tea temping 48

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

**This is a critical violation**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): 4 trays of portion condiment cups dated for 10 days-expired 4/30 (7 day datemarking should be followed); several containers of food not datemarked; some items dated for 2 days and expired; Pantry peanut butter portion cups dated for 15 and 22 days

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

**This is a critical violation**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): 2 cases of Sysco sliced potatoes with Use by April 28 and April 30 and 3 containers of thickened apple juice with Use by date of April 4

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): gray silverware container needs cleaned inside

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** walkin shelving-food debris on shelving needs cleaned(change trays holding condiments)

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): splash area of mixer and guard stored not clean

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): blue ice scoop holder needs cleaned inside

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** inside top of ice machine needs cleaned

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): slicer stored with food debris on blade

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): red thermal cereal bowls stored not clean-2 racks

**7-102.11 - COMMON NAME**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Degreaser bottle stored in mop room not labeled.

**ObservedNon-CriticalViolations**

**Total # 18**

**Repeated # 7**

**4-501.16 - WAREWASHING SINKS, USE LIMITATION (USE)**

**OBSERVATION:** The 2 bay sink is being used for handwashing.

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** pantry refrigerator needs cleaned esp beneath hydrators

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** dish dollies need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** all brown carts need cleaned

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

REPEAT OBSERVATION handsink on outside wall slow to drain.

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

**OBSERVATION:** hole in wall near dishroom needs repaired and coving missing at corner of dishroom

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

REPEAT OBSERVATION dishroom walls no longer cleanable-need replaced

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

REPEAT OBSERVATION caulk at dishmachine needs replaced and at dishroom handsink

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

REPEAT OBSERVATION ceiling needs repaired

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

**OBSERVATION:** tray line rail needs secured(far end near coffee station)

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

**OBSERVATION:** storeroom-wall/caulk needs repaired behind bread rack-chipping.

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

REPEAT OBSERVATION walls need cleaned where splash has taken place-dishroom, 3 bay sink and kitchen

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

**OBSERVATION:** mop room floor needs cleaned and also beneath bottom shelving

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

**OBSERVATION:** dishroom floor drain needs cleaned

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

**OBSERVATION:** handwashing sink in dishroom needs cleaned

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

REPEAT OBSERVATION dishroom black fan needs dusted

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

**OBSERVATION:** door to storeroom needs cleaned

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

REPEAT OBSERVATION hood filters need cleaned

**Inspection Outcome**

**Comments**

\*Be sure to take refrigeration temps at opening of kitchen every day(not taken this morning by 10:30)

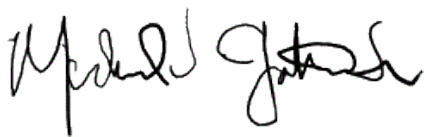
Rotate refrigerated product(Sysco potatoes)-First in First out

\*Sour cream tub with Best by April 4th in walkin

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 05/11/2018

Person in Charge



Sanitarian



Amy ARE Edwards