

Berkeley County

**FOOD ESTABLISHMENT INSPECTION REPORT**

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 4  
CORE: 11

PRIORITY FOUNDATION: 3  
TOTAL: 18

ESTABLISHMENT: James Rumsey Culinary Arts PERMIT NO.: \_\_\_\_\_ DATE: 2/24/2020  
 ADDRESS: 3274 Hodgesville Road CITY: Martinsburg STATE: WV ZIP: 25401  
 PERSON IN CHARGE/TITLE: X Lorraine D. Coble TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): J Shiple  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 10:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
		PF	7-101.11	Bottle needs labeled (Sanitizer)
✓		PF	6-301.12	Paper towels needed near hand sinks
			3-304.12	Utensils need to be facing same direction
			4-501.11	Repair slicer (leaking grease?)
			4-501.11	Repair and dispose of Buffalo mixer
			4-501.11	Repair and dispose of broken mixer
			4-501.11	Repair Gasket <del>2nd</del> Secondary Freezer
			4-602.13	Clean wire rack in Secondary Fridge
✓		✓	4-602.11	Clean Globe mixer (flour)
✓			4-602.11	Catering dishes put away and clean (food stuffs)
✓		PF	3-602.11	Label containers (flour)
✓	✓		3-501.18	Soy Sauce refrigerate after opening
			6-501.11	Repair ceiling tiles (storage area/kitchen)
			4-501.11	Repair hood (missing piece)
			6-501.12	Clean floors between equipment
✓		✓	4-602.11	Clean walk-in wire racks
			4-501.11	Check ice build-up in walk-in freezer
			6-501.12	Clean ceiling vent in bathroom

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Quat	200ppm	Quat	300ppm	Walk-in	36.5°		
M3 Refrigerator	39°						
Freezer	-4						

