

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Spice Connexion	Facility Type Food Service Establishment	
Licensee Name Rawat Spice Co LLC	Facility Telephone # 304	
Facility Address 796 Foxcroft Ave Martinsburg , WV	Licensee Address 796 Foxcroft Ave 101 Martinsburg , WV 25401	
Inspection Information		
Inspection Type Follow up	Inspection Date 04/23/2019	Total Time Spent 1.02

Equipment Temperatures	
Description	Temperature (Fahrenheit)
corner unit 3 door refrigerator 2 door stainless steel refrigerator beer cooler condiment refrigerator tandoor refrigerator	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishmachine3bay sinksanitizerbucke tsspraybottle- dishmachinespray bottles- bykitchenhandsin kwaitstationbottle	chemicalchemical chemicalchemical chemicalchemical				

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 # 2

Repeated # 5

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): shell eggs being stored on top shelf of 3 door refrigerator

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): chicken on hot buffet temping 113-reheated to 191 **temp of 103 today-chicken reheated

Observed Non-Critical Violations

Total # 5

Repeated # 5

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): cardboard boxes should not be re-used for storage

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): probe thermometers need to be calibrated-Needle must rest on 32 degrees when calibrated-**-Demonstrated again today

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

REPEAT OBSERVATION new door gasket needed for undercounter refrigerator-right side-*On order

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION all green shelving needs cleaned-*Continue to clean shelving

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION kitchen floor needs painted/sealed

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 28

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: coffee cups without lids found in food prep areas-must have lid and be stored away from preparation to prevent contamination

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

OBSERVATION: 2 buckets of white product (flour?) need to be labeled and tub of sugar also

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: wiping cloths should not be stored on employee's shoulder

3-501.13 - THAWING

OBSERVATION: frozen spinach and chicken thawing taking place on table top-should be in refrigeration or under running water

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: cooked chicken sitting out to cut-62degrees and batches of fritters sitting out at 57-- Keep out of danger zone Need to work in small batches

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: raw chicken sitting out to marinate at 56 degrees-prepared to cook

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: paper liner, on trays, beneath glasses not cleanable

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

OBSERVATION: 2 door Vulcan freezer-2 out of 3 fans not running and door gaskets need replaced-Unit to be replaced

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: sanitizer bucket in kitchen not reading chlorine on test strip-0/50ppm

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

This is a critical violation

OBSERVATION: hand blender stored not clean-

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

This is a critical violation

OBSERVATION: several pans and bowls found stored not clean

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of all plastic tubs need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: 2 door stainless refrigerator-few shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside base of blender needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: spice shelving and outside of containers need cleaned

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: mop sink should not be used for spraying off cutting board(as observed) Only to be used for dirty water-- Soiled dishes must be washed, rinsed and sanitized

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: pans need to air dry before stacking-clean cloth towel may be used only for spot drying glasses

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: corner of 2 and 3 bay sink-needs to be sealed/repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light bulbs need replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: floor around grease trap needs repaired

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: gnats-mostly around disharea--Seal needed for grease trap in floor as soon as possible

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: unused or broken items should be removed

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: womens restroom-ceiling fan and base of toilet need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling tiles, vents and light covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: spray nozzle at rinse sink needs to be cleaned

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

OBSERVATION: hood and filters need cleaned

7-209.11 - STORAGE - PERSONAL CARE ITEMS

OBSERVATION: personal items, cleaners, etc. should not be stored on top of bag-n-box soda stand

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

This is a critical violation

OBSERVATION: can opener (and holster) needs cleaned

Inspection Outcome

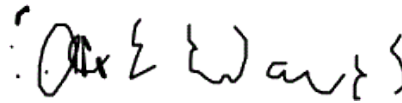
Comments

Reinspection fee-\$75.00 Pay within 10 days

Disclaimer

Person in Charge

Sanitarian



Amy ARE Edwards