

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

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FOOD ESTABLISHMENT INSPECTION REPORT

<i>Establishment Information</i>		
Facility Name Comfort Inn	Facility Type Food Service Establishment	
Licensee Name Aikens Corporation	Facility Telephone # 304 263-6200	
Facility Address 1872 Edwin Miller Blvd Martinsburg , WV	Licensee Address ,	
<i>Inspection Information</i>		
Inspection Type Routine	Inspection Date 03/21/2019	Total Time Spent 1.00

<i>Equipment Temperatures</i>	
Description	Temperature (Fahrenheit)
Juice Dispenser	40
Fridge	41
Yogurt Cooler	36
Downstair Fridge	39
lemon and juice refrigerator	40

<i>Food Temperatures</i>	
Description	Temperature (Fahrenheit)
gravy	141 scan
sausage	135.5
eggs	154

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 # 5

Repeated # 3

2-102.11 - DEMONSTRATION OF KNOWLEDGE

This is a critical violation

OBSERVATION: persons on duty did not know how to use chlorine test strips-demonstrated-Look for 50-100ppm

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: handle of sugar cup found down in sugar

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): orange juice temping 48; cranberry juice at 45.5 and whole milk at 43.5

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: mouse droppings found in kitchen cabinet(no known issue-clean and sanitize area)

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): spray bottle of vinegar water stored in Windex bottle-should be labeled correctly

Observed Non-Critical Violations

Total # 8

Repeated # 3

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

OBSERVATION: sugar bowl needs to be labeled

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): thermometer needed in downstairs refrigerator-scan of 39

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

REPEAT OBSERVATION 3 door refrigerator needs new shelving

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

OBSERVATION: (CORRECTED DURING INSPECTION): pitted or broken containers should be discarded

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

REPEAT OBSERVATION downstairs refrigerator -water laying in bottom-check for needed repair

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: clean cabinet beneath sink and cabinet with mouse droppings

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside 3 door refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: downstairs kitchen cabinets and refrigerator hydrator needs cleaned

Inspection Outcome

Comments

*Monthly classes held at the Health Department-3rd Tuesday of each month:Call to reserve a seat 304-267-7130

*Kitchen downstairs not used-upstairs kitchen has only 2 sinks-sanitizing after sink is emptied and reset
Breakfast hours from 6-10am

Disclaimer

Person in Charge

Sanitarian



Amy ARE Edwards