

**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 <b>Caribbean Produce</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Marland Dover</b>	Facility Telephone # <b>304</b>	
Facility Address <b>500 N High St Martinsburg , WV</b>	Licensee Address <b>,</b>	
<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>11/28/2017</b>	Total Time Spent <b>1.38</b>

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
<b>Back Fridge</b>	<b>rice-39.5</b>
<b>Mini Fridge Front</b>	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
<b>patties</b>	<b>160</b>

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
<b>3Bay</b>	<b>Chemical</b>				

**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>
<b>Total # 2</b>
<b>Repeated # 0</b>
<b>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION</b>
<b>This is a critical violation</b>
<b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> back refrigerator-shell eggs and raw meat stored over ready to eat food
<b>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</b>
<b>This is a critical violation</b>
<b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> BBQ sauce labeled "refrigerate after opening" sitting at room temperature

<b>Observed Non-Critical Violations</b>
<b>Total # 14</b>
<b>Repeated # 0</b>
<b>4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE</b>

**OBSERVATION:** thermometer needed in back refrigerator-temp of rice at 39.5

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

**OBSERVATION:** hood light bulb ; light in hallway and in restroom needs replaced

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** green shelving needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside of microwave needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** outside of pork and beef buckets need cleaned

**6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING**

**OBSERVATION:** kitchen ceiling light needs to be covered

**6-301.11 - HANDWASHING CLEANSER, AVAILABILITY**

**OBSERVATION:** Soap not available at employee handwash sink.

**6-301.12 - HAND DRYING PROVISION**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): No toweling available at handsink for hand drying.

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

**OBSERVATION:** kitchen floor tiles in poor repair

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

**OBSERVATION:** equipment not in use should be clean and covered-store in 1 area until needed

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

**OBSERVATION:** handsink floor drain needs cleaned

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

**OBSERVATION:** restroom toilet needs cleaned

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

**OBSERVATION:** mop sink drain needs cleaned

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

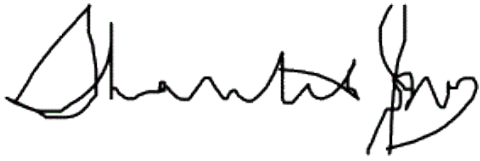
**OBSERVATION:** hood and filter needs cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards