

**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 Hampton Inn-Mtbg	Facility Type Food Service Establishment	
Licensee Name Winchester Hospitality LLC	Facility Telephone # 304 267-2900	
Facility Address 975 Foxcroft Ave Martinsburg , WV	Licensee Address 975 Foxcroft Ave Martinsburg , WV 25401	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 02/14/2018	Total Time Spent 1.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True refrigerator	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
fruit	38 acan
yogurt	39 scan
hard boiled eggs	29 scan
scrambled eggs	142
egg/bagel toppers	122/203d
oatmeal	137.5
milk-time sticker used	47
shredded cheese	41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkspraysanitizer	chemicalchemical		200ppm	Maxim	quat

**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 # 3**

**Repeated # 2**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** egg/bagel toppers not holding temperature of 135-temp of 122-discarded and replenished-203degrees

**3-501.19 - TIME AS A PUBLIC HEALTH CONTROL**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** time not being used for butter, cream cheese or whipped topping-All out of temperature at 50/63degrees-Must hold 41 or lower during breakfast service or be discarded when out of temperature over 4 hrs

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

**This is a critical violation**

REPEAT OBSERVATION fruit slicer stored not clean

**Observed Non-Critical Violations**

**Total # 7**

**Repeated # 2**

**4-302.12 - TEMPERATURE MEASURING DEVICES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** probe thermometer needed for taking food temperatures-0 to 220degrees

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

**OBSERVATION:** ice build up on bottom of freezer

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

**OBSERVATION:** white colander broken-needs replaced

**4-501.12 - CUTTING SURFACES**

REPEAT OBSERVATION cutting board stained-needs replaced.

**4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES**

**OBSERVATION:** utensils, stored in crocks, need to be inverted(handles up)

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

**OBSERVATION:** floor fan needs cleaned

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

REPEAT OBSERVATION floor drain and plumbing pipes need cleaned

**Inspection Outcome**

**Comments**

\*Demonstrated probe thermometer calibration  
\*Hot holding-135d Cold holding-41d or lower  
\*Time sticker of 4 hrs must be on product if not being kept below 41-Product must then be discarded if out of temperature  
\*If kept below 41d, then product may be kept for another meal

Disclaimer

Person in Charge

Sanitarian



**Candy Thompson**



**Amy ARE Edwards**